

SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 7/11

Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...12

Chilled Green Tomato

Avocado Gazpacho

Tomatillos, Onions, Cucumber, Carrots, Puréed
Avocado & Green Tomatoes & Freeze-Dried Sweet Corn...9/12

House Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes,
Parsnip Frites & Maple Balsamic Vinaigrette...14

Caesar Salad

Shaved Parmesan & Garlic Croutons...16
**add White anchovies...1.50

Leunig's Wedge

Iceberg Lettuce, Grape Tomatoes, North Country Smokehouse
Bacon, Hard Egg, Freeze-Dried Sweet Corn &
House Blue Cheese Dressing...16

Heirloom Tomato

Quinoa & Burrata Salad

Mixed Greens, Heirloom Tomato Salad, Red Onion,
Cucumber & Radish, Maple Balsamic Vinaigrette,
Basil Quinoa Salad, Burrata, Balsamic Reduction & Crostini...25

Add to any Salad

VT Bean Crafters Black Bean Burger Patty...8

Portobello Mushroom Caps...10

Chicken Breast, Two Shrimp Skewers,

Two Beef Skewers or 6oz.Seared Ahi...12

Grilled Beef Tenderloin...28

6oz Salmon ...18

Cheeses of Vermont

Choice of Cheese -Crackers, Crostini, Cherry Compote & Fresh Fruit

14 per cheese selection

* Extra Crackers ...2

Blue Ledge Farm Lake's Edge

This dramatic strong & earthy, pasteurized goat's milk
cheese is enhanced by a streak of ash through the center

Jasper Hill

Vault No. 5 Cheddar

Alpine-style cave aged, sweet, nutty flavors
as well as a more pliant, meltable texture.

Vermont Creamery Bijou

The 'jewel' of Vermont, the Bijou is a classic French Crottin
made with Pasteurized cultured goat's milk.

Uniquely sweet and yeasty, with a sharp complexity.

Jasper Hill

Withersbrook Blue

Raw Cow's Milk, Aged 60 days with a Hearty pour of Eden Ice Cider.
Natural rind blue cheese.

APPETIZERS

French Fries Truffle Parmesean Fries Sweet Potato Fries

9

13

10

Crabcakes

House Made with Sweet Chili Aioli...20

Duck Confit Poutine

Slow Roasted Picked Duck Confit, French Fries,
Maplebrook Cheese Curds & Duck Gravy...19

Escargot Maison

Garlic-Walnut Herb Butter & Asiago...17

Mock Escargot

Miso Roasted Crimini Mushrooms
Garlic-Walnut Herb Butter & Asiago...14

Shrimp Cocktail

Four Jumbo U8 Shrimp & House Made Cocktail Sauce...22

Sesame Crusted Tuna

Sesame Crusted Yellowfin Tuna, Yuzu Soy Glaze, Wasabi Crème
Cucumber & Kimchi...20

Crispy Tostones

Tamarind-Honey Drizzle & Siracha Aioli ...15

Crispy Artichoke Hearts

Cornmeal Crusted, Garlic Aioli ...18

Duck Frites

Graham Cracker Crusted, Maple Chili Dipping Sauce...18

Calamari Fritti

Red Chili Sauce...18

Coconut Mussels

Green Curry Coconut Sauce, White Wine,
Shoestring Leeks & Carrots...20

Shrimp & Beef Skewers

Citrus Garlic & Herb Marinated, Peppadew Compote...20

1/2 Doz Oysters Rockefeller

Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream Sauce...25
Raw Oysters Available with Champagne Mignonette...3.50 e

White Truffle Beef Tartare

Diced Beef Tenderloin, Capers & Cornichons,
White Truffle Aioli, Kettle Chips...24

Kettle Chips

House Made Kettle Chips with White Truffle Aioli ...9

Mixed Marinated Olives

Mixture of Italian Black & Green Olives House Marinated with
Fresh Herbs, Orange Peel & Chili Flakes...8

Mixed Nuts

Almonds, Peanuts, Brazil Nuts, Hazelnuts, Pistachios Cashews...7

Croque Monsieur

Natural French Ham, Gruyère on Brioche Béchamel
Served with Mixed Greens...17

Chicken Sandwich

Buttermilk Fried Chicken Breast, Caramelized
Onions & Mushrooms, Swiss, Romaine & Truffle Aioli
Toasted Brioche Roll Served with Mixed Greens...19

Roasted Vegetable Wrap

White Bean Purée, Provençal Summer Ratatouille,
Whipped Herbed Feta, Lemon Tahini Drizzle in a Wrap
Served with Mixed Greens...18

Mojito Duck Tacos

Braised Canadian Duck with Mint, Lime Juice &
Jalapenos, White Bean Purée, Tomatoes, Corn,
Black Beans, Peppers, Avocado, Cabot Cheddar in
Vermont Tortilla Crispy Corn Shells with
Tostones Tamarind Honey Drizzle & Siracha Aioli...20

Curried Chicken Salad

Yellow Curry Coconut Chicken Salad with Red
Grapes & Toasted Cashews, Romaine on a Croissant
Served with Mixed Greens...19

Boyden Farm Burger

Served on a Brioche Roll with French Fries...20
* Available as Grilled Chicken or Portobello Burger
*Add Vt. Cheddar, Crumbled Blue Cheese,
Grilled Onions or Swiss...1.50
Avocado, Bacon or Fried Egg...2

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted
Red Peppers, Grilled Onions, Haricot Verts, Kalamata
Olives, Capers, Roasted Potatoes, Maple Balsamic
Vinaigrette & Parsnip Frites...28

Fish & Chips

Helles Lager Battered Haddock
Served with Frites & Tartar Sauce...24

Eggs Benedict

Two Poached Eggs, Canadian Bacon on English Muffin
topped with Hollandaise served with Home Fries...18

Florentine Benedict

Pesto, Tomato, Sautéed Baby Spinach, Two Poached
Eggs on English Muffin topped with Hollandaise
served with Home Fries...20

Eggs Arcadia

Two Lump Crab Cakes, Sautéed Baby Spinach, Two
Poached Eggs on English Muffin topped with
Hollandaise with Home Fries ...29

Filet Mignon & Eggs

Grilled Beef Tenderloin with Hollandaise with Two
Eggs any style, Asparagus, Home Fries...36

Croque Madame

French Ham, Gruyère on Buttered Brioche Griddled &
topped with Béchamel Sauce & Sunny Egg
Served with Mixed Greens...19
Extra Egg...2

Omelette Du Jour

Mixed Greens ...19

Black Bean Burger

VT Bean Crafters Black Bean Burger, Lettuce,
Tomato, Peppadew Compote on a Brioche Roll
Served with French Fries...18

*Add Vt. Cheddar, Crumbled Blue Cheese,
Grilled Onions or Swiss...1.50
Bacon or Fried Egg...2

Salmon Frites

Grilled Salmon, French Fries & Horseradish Sauce ...28

Steak Frites

Marinated Grilled Steak, Port Demi-Glace,
French Fries & Horseradish Sauce ...34

Pre-Tax 20% Gratuity will be added to Parties of 6 or more & those taking both Credit Card Slips/Forgetting
to sign, 3% credit card processing fee will be applied to all credit card transactions
due to increased processing costs



CAN BE PREPARED GLUTEN FREE
WITH MODIFICATIONS - PLEASE INFORM
YOUR SERVER

**FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL THAT IS NOT GLUTEN FREE

Please note: We do our best to accommodate dietary restrictions and allergies We cannot
guarantee that any of our menu items are
free of allergens because we use shared equipment and handle common allergens throughout our
restaurant & bakery

Only Food & Drinks prepared here may be consumed here. Separate Checks, inform your server before ordering.
Consuming Raw or Undercooked Meats, Seafood or Eggs May Increase Your Risk of Food – Borne Illness