

## SOUPS & SALADS

### Soup Au Pistou

Classic French Vegetable & White Bean Soup  
Topped with Asiago & Pesto 6/7

### Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...9

### Spiced Sweet Potato Bisque

Vermont Chorizo Sausage & Sweet Potato Puréed  
topped with Agave Crème & toasted Pumpkin Seeds...7/8

### House Salad

Baby Greens, Grated Carrots, English Cucumbers, Grape Tomatoes,  
Parsnip Frites & Maple Balsamic Vinaigrette ...10

### Caesar Salad

With Shaved Parmesan & Garlic Croutons...13

\*\*add White anchovies...1.50

### Butterhead Citrus Salad

Butterhead Lettuce layered with Sliced Red Onions,  
Cape Gooseberries, Ruby Red Grapefruit, Blood Oranges &  
Tangerines, Citrus Mascarpone Dressing topped with Crumbled  
Vermont Butter Cheese Chèvre & Toasted Almonds...13

### Coconut & Lentil Salad

Long Grain Basmati Rice & Lentils tossed with Red Onion,  
Jalapeno, Black Beans, Avocado & Mango and Winter Greens of  
Red Kale, Arugula, Watercress & Baby Spinach in Coconut  
Lime Vinaigrette topped with Vermont Queso Fresco,  
Spiced Corn Strips & Candied Macadamias...15

### Add to any Salad

**Portabella Mushroom...6**

**Plant Based Beyond Burger, Salmon,  
Ahi Tuna, Grilled Chicken,  
Shrimp or Beef Skewer...9**

**Grilled Beef Tenderloin...19**

## APPETIZERS

French Fries 6    White Truffle Fries 10    Sweet Potato Fries 8

### Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared  
Served with French Fries, Maplebrook Cheese Curds &  
Fried Herbs Topped with Duck Gravy...15

### Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...12

### Calamari Fritti

Served with Red Chili Sauce...13

### Curried Coconut Mussels

Steamed in a Green Curry Coconut Sauce,  
White Wine, Shoestring Leeks & Carrots...15

### Graham Cracker Crusted Duck Frites

Served with a Chili Maple Dipping Sauce...13

### Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote ...16

### Oyster Trio

**6 Cornmeal Dredged & Fried** with Sweet Chili Aioli  
**4 Rockefeller** with Fennel, Shallots, Tomatoes, Baby  
Spinach & Pernod Cream Sauce  
**4 Raw Oysters** with Champagne Mignonette...26

### Foie Gras

Pan Seared LaBelle Farm Foie Gras, Grilled White Truffle  
Toast Point, Sautéed Baby Spinach, Salsify Puree & Confit  
Parmesan Dusted Yukon Frites & Pomegranate Demi ...26

## Vermont Cheeses

All Cheese Plates come with House Made Crackers, Bing Cherry Compote & Fresh Fruit

\* Extra House Made Crackers (8) 2

### Von Trap Mad River Blue...9

A buttery texture, notes of hay and grass, light sweetness, saltiness and a mild blue bite.

Pair with Chateau Laribotte Sauternes 3oz \$10 / 375ml \$40

### Spring Brook Tarentaise ...9

Named after the French Valley that inspired it. Semi hard natural raw milk from pasture fed  
jersey cows washed rind cheese aged for 10 or more months.

### Blue Ledge Farm Lake's Edge...9

The dramatic strong & earthy flavored local goat's milk cheese is enhanced by a streak of ash through the center.

### Vermont Farmstead Governor's Cheddar...9

Winner 2012 American Cheese Society Awards, Raw Farmstead, aged over 1 year. Subtle honey note,  
lush butter & fruit tones balance the cheddar bite.

### Blue Ledge Farm Camembrie...9

Fresh Cow's Milk Cheese from a family-owned & operated farm in Salisbury, VT.

This cheese is across between Camembert & Brie.

### Consider Bardwell Pawlet ...9

Raw Jersey Milk Italian style tome cheese. Creamy texture and bright bite

Aged for four to six months.

**Executive Chef & Co- Owner Donnell Collins Gluten Free Menu Available Split Entrée Charge \$3**

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

## BRUNCH PLATES

SERVED UNTIL 1:45

### Eggs Benedict

Two Poached Eggs, North Country Smoke House Canadian Bacon on Brioche topped with Hollandaise Sauce served with Asparagus, Tri-Color Potato & Herb Home Fries with Mixed Greens...16

### Eggs Arcadia

Two Jumbo Lump Maine Crab Cakes, Sautéed Baby Spinach, Two Poached Eggs on Brioche topped with Béarnaise Sauce served with Tri-Color Potato & Herb Home Fries & Mixed Greens...21

### Black Bean & Avocado Hummus Benedict

Crispy Black Bean Cakes, Sautéed Baby Spinach Poached Eggs, Sliced Tomato, Avocado Hummus on Brioche topped with Hollandaise Sauce Served with Asparagus, Tri-Color Potato & Herb Home Fries & Mixed Greens...16

### Glazed Corned Beef Hash

Mustard & Brown Sugar Glaze Naturally Cured Corned Beef Hash with Sautéed Onions & Potato topped with Two Poached Eggs, served with Tri-Color Potato & Herb Home Fries & Toast...17

### Filet Mignon & Eggs

Grilled Beef Tenderloin topped with Béarnaise Sauce, with Two Eggs any style, Asparagus, Tri-Color Potato & Herb Home Fries & Toast...27

### Granola & Yogurt

House Made Maple Granola with Mixed Nuts & Dried Fruit Served with Vermont Greek Vanilla Yogurt & Fresh Fruit...14

### Leunig's Omelette

Changes Daily served with Toast, Mixed Greens & Fresh Fruit...15

### Chicken & Waffles

All Natural Crispy Chicken Breast, Layered with Jambon Maison Natural Ham Gruyere & Fontina Cheese Maple Bacon Compound Butter Served with Tri-Color Potato & Herb Home Fries & Mixed Greens...17 **add a Fried egg...2**

### Huevos Rancheros Skillet

Potato Rösti, Layered with Refried Black Beans, Chorizo Rice Pilaf, Crispy Corn Tortillas, Cabot Cheddar, Diced Tomatoes, Sweet Corn & Red Onions topped with Two Eggs with Sour Cream & Salsa...18

### Cinnamon Bun French Toast Casserole

Custard Style Baked French Toast with House Cinnamon Buns and Brioche topped with Vanilla Icing & Whipped Cream choice of Bacon, Sausage, Veggie Sausage Patties or Portabella Mushroom...15

### Two Eggs with Bacon or Sausage

Choice of Apple Wood Smoked Bacon, Sausage, Portabella Mushroom or Veggie Sausage Patties with Home Fries, Fresh Fruit & Toast...15

## ENTREES

### Filet Mignon

Grilled Beef Tenderloin, Duck Fat Confit Yukon "Steak Fries" tossed with Parmesan, Asparagus & Pomegranate Demi Glace with Crispy Cardoon, Roasted Tomato, Pickled Pearl Onion & Mâche Salad...29

### Salade Niçoise

Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Roasted Potatoes, Haricot Verts, Kalamata Olives & Capers with House Dressing & Parsnip Frites...21

### Shrimp & Grits

White Gulf Shrimp Pan Seared & Simmered with Vermont Andouille Sausage, Okra, Peppers, Celery & Scallions served on Creamy Cabot Cheddar Anson Mills Antebellum White Grits & Sautéed Baby Spinach...\$28

### Chicken En Croûte

Murrays All Natural Airline Chicken Breast wrapped in Puff Pastry, Butternut & Fontina Mashed Potatoes & Haricot Verts with Herbs de Provence, Champagne & Chanterelle & Mixed Mushroom Cream Sauce...27

### Cavatappi Carbonara

Roasted Vermont Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce...25 *Petite 18*

### Beef Bourguignon

Beef Tips Braised in Red Wine, with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms with Garlic Mashed Potatoes & Haricot Verts...26 *Petite 18*

### Onion & Fennel Salmon

Pan Seared Salmon topped with Red Onion & Fennel Marmalade, Crispy Red Beet Risotto Cake, Sautéed Baby Spinach served with Winter Radish, Carrot & Winter Greens Salad & Vermont Honey Chèvre Spread...27

### Curried Jack Fruit

Curry Rubbed Jack Fruit Sautéed with Sweet Peas, Chick Peas, Pineapple, Cauliflower & Peppers in Mango Yellow Curry Sauce Tossed with Butternut Ribbons & Winter Greens of Red Kale, Watercress & Baby Spinach...26

### Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & French Fries...25 *Petite... 18*

## LUNCH PLATES

### LaPlatte River Farm Angus Burger...16

LaPlatte River Farm Angus Burger, Lettuce, Tomato, Onion on a Brioche Roll with French Fries \* **Also Available as Grilled Chicken or Portabella** \*Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss- 1.50 each **Fried Egg...2**

### Veggie & Beet Burger

Plant-Based Beet Vegan Protein Burger, Baby Arugula, Peppadew Compote, Sliced Tomato & Red Onion on a Brioche Roll Served with French Fries ...16 \*Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss- 1.50 each **Fried Egg-2**

### Duck Tacos...15

Mint & Lime Braised Duck Tenders, Black Beans, Tomatoes, Corn, Peppers, Baby Arugula, Avocado Hummus & Cabot Cheddar in Crispy Blue Corn Shells Served with Mixed Greens

### Jack Fruit Wrap

Chipotle Braised Jack Fruit, Adzuki Beans, Peppers, Grilled Jalapeno & Corn with Mango & Lime Quinoa in Flour Tortilla with Baby Arugula Drizzled with Vegan Nacho Cheese served with Mixed Greens...15

### Leunigs Turkey BLT

NCSH Turkey, Apple Wood Smoked Bacon, Heirloom Tomatoes, Pomegranate Honey Aioli on Toasted Wheat Bread Served with Mixed Greens...16 **add a Fried egg...2**

### Bistro Burger

LaPlatte River Farm Angus Burger, La Belle Farm Foie Gras, Grafton Black Truffle Cheddar, Balsamic Baby Greens, Tomato & Onion on a Brioche Roll with White Truffle Fries...31

### Shaved Rib Eye

Marinated Vermont Rib Eye Sautéed, Apple Wood Smoked Bacon, Heirloom Tomato, Caramelized Onions, Coopers Cheddar & Winter Greens with Horseradish Aioli on Toasted Telera served with Mixed Greens...16

### Croque Monsieur

Sliced Madrange Jambon Maison Natural Ham Layered with Gruyère & Fontina on Toasted Brioche Smothered in Béchamel Sauce served with Mixed Greens...14 **Croque Madame add Egg...2**