SOUPS & SALADS

Soup Au Pistou 🛞

Classic French Vegetable & White Bean Soup Garnished with Asiago & Pesto 8/10

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 Tomatoes9/11

House Salad 🛞

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes, Radish, 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, VT Apple Wood Smoked Bacon, Hard Egg, Crumbled Blue Cheese, House Herb Ranch Dressing...16

Lobster Elotes Salad 🛞

Romaine, Heirloom Tomatoes, Red Onions, Cilantro, Jalapeño, Black Beans, Grilled Corn, Shelled Knuckle & Claw Lobster, Cotija Cheese, Crumbled Chèvre, Cilantro Lime Avocado Mascarpone Dressing...30

Add to any Salad

VT Bean Crafters Black Bean Burger Patty...7 2 Portobello Mushroom Caps...9 Chicken Breast, Two Shrimp Skewers, Two Beef Skewers or 4oz.Seared Ahi, 4oz Tofu...12 Grilled 8oz Beef Tenderloin...28 6oz Salmon or 7oz Steak...20 3oz Chilled Knuckle & Claw Lobster Meat...18 5oz Wild Maine Shelled Lobster Tail...22

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

Pre-Tax 20% Gratuity will be added to all Parties of 6 or more & to those taking both Credit Card Slips or Forgetting to sign

CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS - PLEASE INFORM YOUR SERVER **FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL THAT IS <u>NOT GLUTEN</u> 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

<u>APPETIZERS</u>

French Fries White Truffle Fries Sweet Potato Fries 9 13 10

Duck Mousse Pâté

House Duck Pâté, Port Cherry Compote, Pickled Vegetables, Mini Toasts...18

Maine Lobster Bites

Panko Crusted Maine Lobster Bites 5oz, Lemon Tarragon Aïoli...25

Short Rib Poutine

Red Wine Braised Beef Short Rib Chunks, French Fries, Maplebrook Cheese Curds, Beef Gravy...18

Duck Confit Poutine

Slow Roasted Picked Duck Confit, French Fries, Maplebrook Cheese Curds & Duck Gravy...18

Escargot Maison 🛞

Garlic-Walnut Herb Butter & Asiago...16

Mock Escargot 🖄

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

Crispy Artichoke Hearts

Cornmeal Crusted, Lemon Tarragon Aïoli ...16

Duck Frites

Graham Cracker Crusted, Maple Chili Dipping Sauce...16

Calamari Fritti

Red Chili Sauce...16

Curried Coconut Mussels 🛞

Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...18

Shrimp & Beef Skewers 🛞

Citrus Garlic & Herb Infused , Peppadew Compote ...17

Sliders Trio

Lamb- Peppadew Compote Venison- Cinnamon Aioli, Caramelized Shallots, Apples & VT Cheddar Duck- Port Cherry Compote & Seared Foie Gras on Brioche Buns...30

1/2 Dozen 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...22

Kettle Chips

House Made Kettle Chips with Truffle Aioli ...9

Mixed Marinated Olives 🛞

Mixture of Italian Black & Green Olives House Marinated with Fresh Herbs with Orange Peel & Chili Flakes...6

Mixed Nuts 🛞

Roasted & Salted Almonds, Peanuts, Brazil Nuts, Hazelnuts, Pistachios & Cashews...6 **BISTRO DINNER**

CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

Substitute Caesar or Gazpacho \$2



3-5 Everyday

8-9 Sun-Thurs 9-10 Fri & Sat

Not available for take-out May not be combined with any other discounts or promotions add \$2 for substitutions

Cavatappi Carbonara 🛞

Murray's All-Natural Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce

Salade Niçoise 🛞

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

Veggie Carbonara 🛞

Portobello, Cavatappi Pasta, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce

Caesar Salad 🛎

Grilled Chicken, Portobello, 4oz Seared Tuna, Salmon, Steak, 4oz Tofu, Shrimp or Beef Skewers

Mediterranean Salmon Pasta 🛞

Cavatappi Pasta, Salmon, Kalamata Olives, Roasted Red Peppers, Sundried Tomatoes, Baby Spinach in Feta Parmesan Cream Sauce

Steak Frites

Marinated Grilled Steak with Port Wine Demi Glace Horseradish Crème & French Fries

Beef Bourguignon

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

Salmon Frites 🛎

Pan Seared Salmon & French Fries Horseradish Crème

ADD A GLASS OF BISTRO MERLOT, ROŚE OR CHARDONNAY

(one glass per bistro meal) \$7- Toz

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 flavored local goat's milk cheese is enhanced by a streak of ash through the center

Grafton Village 2yr Cheddar

Grafton's flagship cheddar made with raw cow's milk and aged for two full years to achieve a mature flavor dense, firm-yet-creamy texture

Champlain Valley Creamery Triple Cream

Organic Champlain Triple is a beautiful soft ripened triple crème, bloomy white rind. cultured whole milk & cream with a luxurious mouthfeel

Blue Ledge Farm Riley's 2x4

Raw cow & goats' milk, Tomme style, Cave-aged for 3 months, briny & acidic on the palate, sweeter nuttier notes on the nose