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

Pumpkin Chowder
Roasted Pumpkin, Applewood Smoked Bacon, Sweet Potatoes & Sweet Corn Topped with Toasted Pumpkin Seeds...9/13

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 & House Blue Cheese Dressing...17

Beet & Pear Salad
Mixed Greens, Baby Arugula, North Country Smokehouse Bacon, Pears, Roasted Beets, Roasted Sweet Potatoes Red Onion, Praline Pecans & Cashews, Crumbled Feta, Cider Dijon Vinaigrette...23

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 4oz.Seared Ahi...12
Grilled Beef Tenderloin...28
6oz Salmon ...18

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 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

APPETIZERS

French Fries 9 | Truffle Parmesean Fries 13 | Sweet Potato Fries 10

Crabcakes
House Made with Sweet Chili Aïoli...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

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

Fennel Frites
House Made with Sweet Chili Aïoli...18

Crispy Artichoke Hearts
Cornmeal Crusted, Garlic Aïoli ...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

½ 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 Aïoli, Kettle Chips...24

Kettle Chips
House Made Kettle Chips with White Truffle Aïoli ...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

BISTRO DINNER

$28

CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

Substitute Caesar or Gazpacho $2

Chicken Bacon Cavatappi

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 Cavatappi

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

Caesar Salad

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

North African Vegan Stew

North African Vegan Stew with Artichoke Hearts, Garbanzo Beans, Carrots, Celery, Sweet Potatoes, Fennel, Onions, Tomato, Zucchini & Raisins, Garlic Infused Rice & Haricot Verts

***ADD:** Grilled Chicken Breast, Two Shrimp Skewers...12 Two Portobello Mushroom Caps...10*

Mediterranean Salmon Pasta

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

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

SUB: Steak for Salmon...6

ADD A GLASS OF BISTRO MERLOT, ROŚE OR CHARDONNAY

(one glass per bistro meal) *$7- 7oz*

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.