

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

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 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

BISTRO DINNER

\$28

CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

Substitute Caesar or Soup Du Jour \$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, Lemon-Herb Pearled Couscous & 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...28

Salmon Frites

Pan Seared Salmon & French Fries Horseradish Crème

SUB: Steak for Salmon...6

ADD A GLASS OF BISTRO MERLOT, ROSE 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.