



ENTREES

Filet Mignon

Grilled Beef Tenderloin served with Hazelnut Mashed Potatoes, Shaved Brussels Sprout Gratin, Asparagus and Apple, Radish & Butternut Salad Topped with Pink Peppercorn & Pinot Noir Demi Glace...35

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Roasted Potatoes, Haricot Verts, Kalamata Olives & Capers with House Dressing & Parsnip Frites...22

Pan Roasted Chicken Statler

Oven Roasted Murrays All Natural Airline Chicken Breast Stuffed with Jambon Ham, Pan Seared VT Cheddar & Sage Fork Dumplings tossed with Parisian Carrots, Pearl Onions, Celery, Fennel & Sweet Potatoes in Apple Butter Velouté Sauce served with Sautéed Baby Spinach...29

Cavatappi Carbonara

Roasted Vermont Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce...26

Beef Bourguignon

Beef Tips Braised in Red Wine, with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms With Garlic Mashed Potatoes & Haricot Verts...27

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...32

Maple Walnut Crusted Salmon

Pan Seared Salmon Glazed with Vermont Maple Syrup & Toasted Walnuts served with Lap Cheong Sausage & Confetti Vegetable Cauliflower Fried "Rice", Cider Braised Red Cabbage, Sautéed Baby Spinach...29

Crispy Stuffed Pork Schnitzel

All Natural Hormone Free Heirloom Pork Stuffed with Pancetta, Wild Mushrooms, Fresh Figs & Raclette Cheese Dredged & Flash Fried served with Sweet Potato Spätzle Mac & Cheese, Braised Red Cabbage served with Haricot Verts & Pear, Apple & Fennel Salad...28

Smoked Maple Spaghetti Squash

Roasted Spaghetti Squash tossed with Beyond Meat Crumbles, Anjou Pears, Butternut Squash, Red Onions, Sweet Potatoes, Cauliflower Florets, Shaved Brussels Sprouts, Broccoli, Beets, Kale, Baby Spinach & Dried Cranberries tossed with Vermont Smoked Maple & Sage Vegan Butter Topped with "Pistachio Cheese" ...27

Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & French Fries...27

Curried Dusted Cauliflower "Steak"

Yellow Curry & Agave Brushed Pan Roasted Cauliflower "Steak" topped with Crispy Chic Pea, Roasted Butternut, Cauliflower, Carrots & Pomegranate Seed Relish served with Vegan Okinawa & Coconut Milk Mashed Potatoes & Sautéed Baby Spinach...27

Bourride Sêtoise

Classic Provençal Fish Stew with Gulf White Shrimp, Atlantic Swordfish, Atlantic Bay Scallops, PEI Mussels, Vermont Fennel Sausage Tossed with Fennel, Sweet Corn, Marble Potatoes & Leeks Thickened with Garlic Aioli served with Garlic-Walnut Herb Butter Grilled Bread...32

Venison Rack

All Natural Free Range Venison Rack Crusted with Cranberry, Brie and Pistachios served with Wild Rice, Red Quinoa & Millet Pilaf with Butternut and Confetti Vegetable Pilaf, Asparagus and Port Demi...38

Cavatappi Carbonara

Roasted Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce

Steak Frites

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

Beef Bourguignon

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

Maple Walnut Crusted Salmon

Pan Seared Salmon Glazed with Vermont Maple Syrup & Toasted Walnuts served with Garlic Mashed Potatoes, Cider Braised Red Cabbage, Sautéed Baby Spinach

BISTRO MEAL

CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$21

11:00-5:30 & Last Hour of Business
Everyday

May not be combined with any
other discounts or promotions
add 1.50 for substitutions

Salade Niçoise

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

Curried Dusted Cauliflower "Steak"

Yellow Curry & Agave Brushed Pan Roasted Cauliflower "Steak" topped with Crispy Chic Pea, Roasted Butternut, Cauliflower, Carrots & Pomegranate Seed Relish served with Vegan Okinawa & Coconut Milk Mashed Potatoes & Sautéed Baby Spinach

Caesar Salad

With choice of Grilled Chicken, Portabella Mushroom, Salmon, Shrimp or Beef Skewers

ADD A GLASS OF BISTRO MERLOT, ROSÉ OR CHARDONNAY (one glass per bistro meal) \$5 50z/ \$8 90z

SOUPS AND 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

Pumpkin Chowder

Roasted Pumpkin, Applewood Smoked Bacon, Sweet Potatoes & Sweet Corn Topped with Toasted Pumpkin Seeds...8 / 9

House Salad

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

Caesar Salad

With Shaved Parmesan & Garlic Croutons...14
**add White anchovies...1.50

Roasted Beet & Pear Salad

Mixed Greens, Shaved Brussels Sprouts, Julienned Broccoli, Carrots, Kale & Chicory tossed with Roasted Beets, Anjou Pears, Applewood Smoked Bacon, Dried Cranberries, Candied Pecans & Crumbled Gorgonzola in Maple Balsamic Dressing...15

Add to any Salad

Portabella Mushroom...6

Beyond Burger, Ahi Tuna, Grilled Chicken,
Shrimp or Beef Skewers...9

Petit Steak, Petit Salmon or Confit Duck Leg...10

Grilled Beef Tenderloin...21

CHEESES of VERMONT

All Cheese Plates come with Flatbread & Assorted Crackers,
Bing Cherry Compote & Fresh Fruit

* Extra Crackers ...2

Boucher Blue...9

This raw cows' milk creation is creamy and earthy with undertones of sweet chestnuts and truffles. Boucher Family Farm in Highgate, VT
Pair with Chateau Laribotte Sauternes 3oz \$10 / 375ml \$40

Orb Weaver Frolic ...9

Leunigs Exclusive, Pasteurized Cow's Milk Washed Rind Cheese from a small family farm. This cheese is like a Brie with notes of Bleu and fresh milk. Aged 2 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 a cross between Camembert & Brie.

For Separate Checks, please inform your server before ordering. Quality Service is customarily rewarded by a 15-20% gratuity

Consuming Raw or Undercooked Meats, Seafood or Eggs May Increase Your Risk of Food – Borne Illness

APPETIZERS

French Fries

7

White Truffle Fries

11

Sweet Potato Fries

9

Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

Duck Pâté

House-made Mousse Pâté, Caper Berries & Mixed Greens with Dijon Mustard ... 13

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...13

Calamari Fritti

Served with Red Chili Sauce...13

Curried Coconut Mussels

Steamed in a Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...16

Graham Cracker Crusted Duck Frites

Served with a Chili Maple Dipping Sauce...13

Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote ...16

Vermont Sliders Trio

Lamb- Cranberry Compote

Venison- Cinnamon Aioli, Caramelized Shallots, Apples & Vermont Cheddar

Duck- Cherry Compote & Seared Foie Gras

Each Served on a Brioche Bun with a Pickle...21

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 served with Sweet Potato Spätzle Mac & Cheese, Apple, Radish & Butternut Salad
Topped with Pink Peppercorn & Pinot Noir Demi-Glace ...27

Tomato Pie

Layers of Heirloom Mixed Tomatoes, Grafton Truffle Cheddar Cheese & Sharp Cheddar Baked in Savory Pie Crust served with Mixed Greens...15

Palmetto Crab & Lobster Cheese Dip

Palmetto Cheese Blended with Maine Lobster & Jumbo Lump Crab Meat served with Flatbread & Toasted Pita Chips with Mixed Greens...15

White Truffle Beef Tartare

Diced Beef Tenderloin tossed with Capers & Cornichons & White Truffle Aioli
Served with Mixed Greens & Duck Kettle Chips...17

Warm Duck Confit & Pumpkin Salad

Crispy Slow Cooked Duck Confit Leg with Baby Arugula tossed with Cider Infused Farro, Roasted Pumpkin, Roasted Butternut Squash, Sliced Apples, Pomegranate Seeds, Vermont Goat Cheese & Candied Pumpkin Seeds with a Creamy Cider Mustard Vinaigrette...21

Artichoke & Spinach Gratin

Artichoke Hearts, Baby Spinach & a Blend of Cheeses with Toasted Pita Chips...12

Mixed Marinated Olives

Trio of Olives with Olive Oil, Herbs & Orange Peel...6

Seasonal Fresh Shaved European Truffles

Market Price per Gram

Executive Chef & Co-Owner

Donnell Collins

Sous Chef

Justin Precourt

Gluten Free Menu Available

Please inform your server of any food allergies.

Split Entrée Charge...3

Only Food & Drinks prepared here may be consumed here

SIDES & ADD ONS

Substitute White Truffle Frites or Truffle Mashed on Entrée...4

La Belle Farm Foie Gras...15

Seasonal Fresh Shaved European Truffles Market Price per Gram

Coconut Milk Mashed Potatoes 7

Sweet Potato Spätzle Mac & Cheese 7

Sausage & Cauliflower & Confetti Vegetable Fried Rice 7

Braised Red Cabbage 5

Asparagus or Haricots Verts 6

Garlic Mash 5