



ENTREES

Filet Mignon

Grilled Beef Tenderloin with Cheddar & Scallion Yukon Gold Mashed Potatoes, Creamed Corn, Sautéed Baby Spinach and Asparagus served with Bourbon & Apple Butter Wild Mushroom Sauce...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

Crispy Turkey Roulade

Stonewood Farm All-Natural Turkey Breast Stuffed with Orange Confit Duck, Flash Fried in Cornmeal & Panko, with Roasted Garlic Mashed Potatoes, Pork Stuffing, Sautéed Baby Spinach and Cranberry Compote with Pearl Onion Gravy...28

Cavatappi Carbonara

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

Veggie Carbonara

Portobello, Cavatappi Pasta, Beyond Meat Crumbles, Roasted Tomatoes & Sweet Peas 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

Salmon with Cranberry Chimichurri

Pan Seared Salmon topped with Cranberry Chimichurri served with Pistachio Mashed Potatoes, Sautéed Baby Spinach, Cider Braised Cabbage and Celery Root, Fennel, Apple & Pear Salad ...28

Smoked Pork Chop

Duroc Heritage Bone in Hickory Smoked Pork Chop, Herb Spätzle Mac & Cheese with Sharp Cheddar & Lardons, Brussels Sprouts Gratin, Haricot Verts, Braised Red Cabbage served with Martinelli Caramelized Apples & Pears...29

Vegan Crispy Cauliflower "Steak"

Oat Milk Marinated Cauliflower Steak Dredged with Blue Cornmeal & Flash Fried served with Vegan Roasted Poblano Smashed Sweet Potato, Sautéed Baby Spinach, Root Vegetable Hash & Vegan Wild Mushroom Gravy...27

Curried Spaghetti Squash

Roasted Spaghetti Squash with Beyond Meat Crumbles, Anjou Pears, Golden Raisins, Carrots, Butternut Squash, Parsnip, Red Onions, Sweet Potatoes, Cauliflower, Shaved Brussels Sprouts, Broccoli, Beets, Kale, Baby Spinach and Dried Cranberries tossed with Vegan Yellow Curry Sauce Topped with Pumpkin Seed "Cheese" ...27

Steak Frites

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

Coconut Rum Glazed Scallops

Pan Seared Rhode Island Day Boat Scallops with Spiced Coconut & Dark Rum Glaze, Sautéed Baby Spinach, Pumpkin Spice Risotto, and Sweet Potato, Pear, Carrot, Radish, Butternut & Fennel Salad...31

Cavatappi Carbonara

Roasted Vermont 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

Veggie Carbonara

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

Caesar Salad

With choice of Grilled Chicken, Portobello Mushroom, 4oz Seared Tuna, Petite Salmon, Petit Steak, Shrimp or Beef Skewers

BISTRO DINNER CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$22

2-5p.m. Everyday

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

Salmon Frites

Pan Seared Salmon & French Fries

Salmon with Cranberry Chimichurri

Pan Seared Salmon topped with Cranberry Chimichurri, Garlic Mashed Potatoes, Sautéed Baby Spinach, Cider Braised Cabbage served with Celery Root, Fennel, Apple & Pear Salad

Beef Bourguignon

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

ADD A GLASS OF BISTRO MERLOT, ROSE OR CHARDONNAY (one glass per bistro meal) \$5.50 / \$8.90

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 & Bacon 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

Harvest Quinoa Salad

Baby Spinach with Roasted Harvest Vegetables of
Brussels Sprouts, Rutabaga, Fennel, Butternut Squash, Sweet
Potatoes, Carrots & Parsnips & Apples tossed with
Warm Yellow Curry Dressing, topped with Dried
Cranberries & Toasted Pumpkin Seeds served with
Cider Quinoa Pilaf and Vt. Chèvre...19

Beet & Persimmons Salad

Mixed Greens, Shaved Brussels Sprouts, Broccoli, Kale with
Roasted Red & Yellow Beets, Fuyu Persimmons, Red Anjou
Pears, Candied Pecans tossed with Cider & Cinnamon
Dressing and topped with Gorgonzola ...16

Add to any Salad

Portobello Mushroom or Beyond Burger Patty...6
Chicken Breast, Two Shrimp Skewers, Two Beef Skewers or
4oz. Seared Ahi...8
Petit Salmon or Petit Steak...10
Grilled Beef Tenderloin...20

CHEESES of VERMONT

All Cheese Plates come with Assorted Crackers,
Bing Cherry Compote & Fresh Fruit
* Extra Crackers ...2

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.

Grafton Village 2yr Cheddar...9

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

Blue Ledge Farm Middlebury Blue...9

A raw cow's milk blue, made with Ayrshire milk
from the cows next door. Aged sixty days, it
is both creamy and crumbly

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

Leunigs Pâté Plate

Country Style Pork Pâté -with Burgundy Wine, Brandy, Shallots, Garlic, Nutmeg,
Coriander, Caraway & Allspice

Duck Mousse- Duck Livers Sautéed in Port Wine, Shallots, Herbs & Spices,
Puréeed with Butter served with Mixed Greens, Grained Mustard, Cherry Compote,
Caperberries, Cornichons & Pickled Veggies with Crostini ...18

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- Peppadew Compote

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

Duck- Cherry Compote & Seared Foie Gras Each Served on a Brioche Bun...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...28

Seared Foie Gras

Pan Seared LaBelle Farm Foie Gras, Pistachio Mashed Potatoes,
Sautéed Baby Spinach, White Truffle Toast Point with Martinelli Caramelized
Apples & Pears served with Celery Root & Fennel Salad...25

White Truffle Beef Tartare

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

Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

Mixed Marinated Olives

Mixture of Italian Black & Green Olives marinated with Sunflower Oil, Extra Virgin Olive
Oil, Fresh Herbs with Orange Peel & Chili Flakes...5

Mixed Nuts

Roasted & Salted Almonds, Peanuts, Brazil nuts, Cashews, Filberts,
Pistachios and Coconut Cashews...5

Fresh Daily Baked Red Hen Bread served with Butter

Complementary, ask your server *add side of Fresh Basil Pesto...2

Executive Chef & Owner

Donnell Collins

Kitchen Managers-

Amy Langford & Jason Gerred

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

Pumpkin Spice Risotto...10

Smashed Sweet Potato ...6

La Belle Farm Foie Gras...15

Polenta Fries 10

Asparagus or Haricots Verts 6

Garlic Mashed Potatoes 5

