### ENTREES

**Filet Mignon**
Grilled Beef Tenderloin, Ramp Pesto Dauphinoise Potatoes, Spring Pea, Chanterelle & Morel Mushroom Ragout Served with Asparagus...$34

**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...$21

**Captain Cod**
Harissa Crusted Atlantic Line Caught Captain Cod, House-Made Herbes de Provence & Maple Brook Ricotta Gnocchi tossed with Sweet Peas, Asparagus, Fava Bean and Spring Vegetables in Lemon Cucumber Broth...$30

**Crispy Oual Breast**
Dredged Quail Breast Flash Fried, Apple-Wood Smoked Bacon & Palmetto Cheese Cornbread Waffle, Cape Gooseberry & Peppadew Piccalilli with Sautéed Baby Spinach & Spring Vegetable Succotash with a Honey Jus...$29

**Cavatappi Carbonara**
Roasted Vermont Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce...$25  **Petite $18**

**Beef Bourguignon**
Beef Tips Braised in Red Wine, with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms With Garlic Mashed Potatoes & Haricot Verts...$26  **Petite $18**

**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...$31

**Maple Walnut Salmon**
Pan Seared Salmon topped with Vermont Maple Walnut Crust, Crispy Apple-Wood Smoked Bacon Risotto Cake served with Sautéed Baby Spinach...$28

**Kurobuta Pork**
Grilled Kurobuta Tomahawk Pork Chop, Spiced & Smoked Vermont Cheddar & Anson Mills Antebellum White Grits Cake, Strawberry Rhubarb Gastrique Served with Haricot Verts & Pickled Green Strawberry, Rhubarb, Green Almond & Watercress Salad...$31

**Curried Carrot Farro Risotto**
Pearled Farro Slowly Cooked in Carrot Juice & Yellow Curry Tossed with Veggie Sausage Sweet English Peas & Tri-Color Cauliflower served with Sautéed Baby Spinach topped with Paneer Pakora...$28

**Crispy Stuffed Artichoke**
Chickpea Flour Dredged Artichoke Flash Fried & Stuffed with Spring Mushrooms, Caramelized Onions, Dandelion Greens & Beluga Lentils Topped with Cashew “Cheese”...$28

**Frenched Lamb Rack**
Wild Icelandic Frenched Lamb Rack Crusted with Meyer Lemon & Vermont Chèvre, House-Made Sweet Pea, Rosemary, & Mint Spätzle Tossed with wild Mushroom & Spring Vegetables...$35

**Steak Frites**
Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & French Fries...$25  **Petite $18**

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### BISTRO DINNER

**add a glass of bistrot merlot**
(bone glass per bistro meal)
$2.50 5oz  $6.50 9oz

**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 Carrot Farro Risotto**
Pearled Farro Slowly Cooked in Carrot Juice & Yellow Curry Tossed with Veggie Sausage Sweet English Peas & Tri-Color Cauliflower Served with Sautéed Baby Spinach topped with Paneer Pakora

**Caesar Salad**
With choice of Grilled Chicken, Portabella Mushroom, Salmon, Shrimp or Beef Skewers
SOUPS AND SALADS

Soup du Jour:
Classic French Vegetable & White Bean Soup Topped with Asaggio & Pesto $6/7

Onion Soup Gratinée:
A Bistro Classic, with Beef Broth & a Blend of Cheeses $9

Curried Leek Bisque:
Toasted Massaman Yellow Curry, Spring Leeks, Carrots & Yukon Potatoes Finished with a Touch of Crema & Topped with Coconut Crème $8

House Salad:
Baby Greens, Grated Carrots, English Cucumbers, Grape Tomatoes, Panir Fritas & Maple Balsamic Vinaigrette $8

Caesar Salad:
With Shaved Parmesan & Garlic Croutons $8 **Add white anchovies…$1.50

Watercress & Melon Salad:
Cartaloupe & Gala Melons, Cucumber, Shaved Fennel, Red Onions, Maple Broth Feta & Watercress tossed with Mint Yogurt Dressing with Bayoavin Ham & Toasted Pistachios…$11

Shaved Spring Vegetable & Quinoa Salad:
Shaved Watermelon & Black Radishes, Carrots, Green & White Asparagus, Yellow Beets, Sweet English Pea, Sugar Snap Peas with Baby Greens Black Pepper Fornage Blanc “Ranch” Served on Mint Citrus Quinoa topped with Chili Lime Corn Nuts…$15

Add to any Salad:
Portabella Mushroom $6
Salmon, Ahí Tuna, Grilled Chicken, Shrimp or Beef Skewers $8
Grilled Beef Tenderloin $18

CHARCUTERIE

Served with Dressed Greens, Crostini & Mustard:

Duck Mousse Pâté…$8
Poé Gras Terrine…$8
Pork Country Pâté…$8

Daniella Sweet Sopressata…$1

 VT Pork from Enosburg Falls, VT Italian dry salami with a rich, sweet flavor. Premium pork, no fillers or additives

Angus Black Truffle Salami…$6
Berkshire Pork, Dry Cured, Fermented Red Wine, Spices, Armagnac, Black Peppercorns, Aged for 3 months, Black Truffles from Perigord, France

Citterio Bresaola (Dry Beef)…$3
Air-dried, Salted Beef Top Round that has been aged two or three months and lean and tender, with a sweet, nutty smell. It originated in Valtellina, a valley in the Alps of northern Italy’s Lombardy

Accompaniments:
Dried Apricots…$1.50
Cornichons…$2
Caperberries…$2
Pickled Seasonal Vegetables…$2
Cherry Compote…$1.50

CHEESES OF VERMONT

All Cheese Plates come with House Made Crackers, Bing Cherry Compote & Fresh Fruit

* Extra House Made Crackers (B) $2

Bagley Bacon Olive…$3
Jasper Hill Farm, Toasted nut sweetness, and arase spice character. Dense and creamy, with well-distributed blue veils. The usual peppery character of blue cheese is enhanced by a streak of ash through the center.

Cab Hill Farm Ascantry Mountain…$9
Prize winning raw Jersey cow milk cheese, is an Alpine-style natural rind cheese. It was developed from a Swiss Appenzeller recipe. Ascantry Mountain is a cross between Cambridge & Brie

Blue Ledge Farm Lake’s Edge…$8
The dramatic strong & earthy flavored local goat’s milk cheese is enhanced by a streak of ash through the center.

Vermont Farmland 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 Camembridge…$8
Fresh Cow’s Milk Cheese from a family-owned & operated farm in Salisbury, VT. This cheese is a cross between Cambridge & Brie

Double Cream Truffle…$8
VT Butter & Cheese, Websterville, VT, A mixed-milk cheese combining local fresh cows’ milk, goats’ milk and a hint of Vermont cream.

APPELLIZERS

French Fries $6
White Truffle Fries $10
Sweet Potato Fries $8

Duck Pâté
House-made Mousse Pâté, Caper Berries & Mixed Greens with Dijon Mustard…$11
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…$12

Served with Baby Greens & Red Chili Sauce…$11

Carried Coconut Mussels
Steamed in a Green Curry Coconut Sauce, White Shrimp, Shoestring Leeks & Carrots…$15

Graham Cracker Crusted Duck Fries
Served with a Chili Maple Dipping Sauce…$12

Citrus Garlic & Herb Infused Shrimp & Beef Skewers
With Peppadew Compote & Mixed Greens…$16

Vermont Sliders Trio
Lamb- Mint Jelly & Watercress

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

Duck- Cherry Compote & Seared Foie Gras

Each Served on a Port Roll with a Pickle…$20

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

Poé Gras
Pan Seared La Belle Farm Foie Gras, Grilled White Truffle Toast Point, Sautéed Spring Vegetables & House-made Herbes de Provence Gnocchi, Port Cherry Demi…$22

Shrimp Cocktail
Chilled Jumbo Gulf White Shrimp with Cocktail Sauce…$13

White Truffle Beef Tartare
Beef Tenderloin, White Truffle Aioli, Capers & Cornichons Topped with Vermont Quail Egg Yolk with Baby Greens & Crostini…$16

Baby Bella Mushroom “Mock” Escargot
Baby Bella Mushrooms, Garlic-Walnut Herb Butter & Crumbled Gorgonzola…$12

Palmetto & Lobster Cheese Dip
Palmetto Cheese Blended with Maine Lobster, served with Tomato & Bacon Jam with Anandama & Baguette Crostini & Mixed Greens…$14

Lamb Tartine
Mint & Rosemary Braised Vermont Lamb Shoulder, Dandelion Greens Pesto, Sweet English Peas, Fiddleheads, Green & White Asparagus Vermont Butter & Cheese Ricotta, Pickled Green Strawberries…$15

Artichoke & Spinach Grain
Artichoke Hearts, Baby Spinach & A Blend of Cheeses Served with Crostini…$10

French Onion Rolls
Toasted Brioche, Caramelized Onions Baked with Gruyere & Asaggio Cheeses…$8

Confit Duck Sliders
Chili Glazed Pulled Duck Confit, Dark Rum Pineapple Jam, Sliced Avocado Served on Portuguese Bun with Mixed Baby Greens…$13

Tuna & Watermelon CRUDO
Yellowfin Tuna Loin, Watermelon, Sliced Cucumber, Watermelon Radish, Maple Broth Feta Mint Dressing, Micro Arugula…$14

Raw Oysters
With Champagne Mignonette…$3 50ea

Duck Kettle Chips with Truffle Dip
House-Made Kettle Chips…$7

Mixed Marinated Olives
Trio of Olives with Olive Oil, Herbs & Orange Peel…$5

SANDS & ADD ONS

* La Belle Farm Foie Gras $15
* Substitute White Truffle Frites or Truffle Mashed on Entrée $4

Cheese Curds & Fried Herbs Topped with Chili Maple Dipping Sauce…$12

With Peppadew Compote & Mixed Greens…$16

With Vermont Quail Egg Yolk with Baby Greens & Crostini…$16

Baby Bella Mushrooms, Garlic-Walnut Herb Butter & Crumbled Gorgonzola…$12

Palmetto Cheese Blended with Maine Lobster, served with Tomato & Bacon Jam with Anandama & Baguette Crostini & Mixed Greens…$14

Mint & Rosemary Braised Vermont Lamb Shoulder, Dandelion Greens Pesto, Sweet English Peas, Fiddleheads, Green & White Asparagus Vermont Butter & Cheese Ricotta, Pickled Green Strawberries…$15

Artichoke Hearts, Baby Spinach & A Blend of Cheeses Served with Crostini…$10

Toasted Brioche, Caramelized Onions Baked with Gruyere & Asaggio Cheeses…$8

Confit Duck Sliders
Chili Glazed Pulled Duck Confit, Dark Rum Pineapple Jam, Sliced Avocado Served on Portuguese Bun with Mixed Baby Greens…$13

Tuna & Watermelon CRUDO
Yellowfin Tuna Loin, Watermelon, Sliced Cucumber, Watermelon Radish, Maple Broth Feta Mint Dressing, Micro Arugula…$14

Raw Oysters
With Champagne Mignonette…$3 50ea

Duck Kettle Chips with Truffle Dip
House-Made Kettle Chips…$7

Mixed Marinated Olives
Trio of Olives with Olive Oil, Herbs & Orange Peel…$5

Gluten Free Menu Available
Please inform your server of any food allergies. Split Entrée Charge $3

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

Executive Chef & Co-Owner
Donnell Collins
Sous Chefs – Keegan Duenges & Ryan Murray
Head Cook- Amy Langford

* Garlic Mash $4
* Smoked Bacon Risotto Cake…$5
* Asparagus or Haricots Verts $6
* Smoked Vermont Cheddar & Anson Mills Antebellum White Grits Cake $8

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