



## ENTREES

### Filet Mignon

Grilled Beef Tenderloin served with Almond & Gruyère Yukon Gold Mashed Potatoes, Asparagus, Wild Mushroom & Cabernet Demi Glace Ragout served with Celery Root & Mustard Salad ...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 Chicken Roulade

Panko Crusted Murrays All Natural Chicken Breast stuffed with Baby Spinach, Gruyère & Fontina served with Truffled Duchess Potatoes & Haricot Verts, with a Champagne Mushroom Sauce...27

### 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

### Pomelo & Pickled Ginger Salmon

Pan Seared Salmon topped with Pomelo & Pickled Ginger Marmalade, Candied Zest & Coconut Cashews, Aleppo Pepper Jade Crispy Rice Cake served with Sautéed Baby Spinach, Orange, Fennel & Mache Salad, Agave & Avocado Puree...28

### Smoked Maple Pork Rib Eye

Grilled All Natural Pork Rib Eye topped with Vermont Smoked Maple Syrup & Apple Wood Smoked Bacon Jam, Roasted Pablano & Aged Grafton Sharp Cheddar Smashed Red Bliss served with Whole Grain Mustard, Apple & Cream Braised Brussels Sprouts & Cabbage Gratin, Haricot Verts...28

### Smoked Maple Spaghetti Squash

Roasted Spaghetti Squash tossed with Beyond Meat Crumbles, Anjou Pear, Red Onions, Butternut, Candy Stripe Beets, Parsnip, Carrot, Shaved Brussels Sprouts, Baby Spinach & Dried Cranberries tossed with Vermont Smoked Maple & Sage Vegan Butter topped with "Almond & Hemp Seed Cheese"...27

### Vegan Mushroom "Stroganoff"

Roasted Cremini, Portabella & Shiitake Mushrooms Sautéed with Roasted Garlic, Oat Milk & "Cashew Stroganoff" tossed with Shaved Brussels Sprouts & Baby Spinach with House-Made Gluten Free Black Pepper Pappardelle...28

### Shrimp & Grits

VT Whole White Shrimp Pan Seared and simmered with Vermont Andouille Sausage, Okra, Peppers & Celery on Creamy Cabot Cheddar Anson Mills Antebellum White Grits topped with Scallion with Sautéed Baby Spinach...29

### Wild Boar Rack

Brined & Grilled Texas Wild Boar Rack with Wild Rice, Red Quinoa & Millet Pilaf, Asparagus, Marionberry Demi Glace served with Beet, Pear & Endive Arugula Salad tossed with Bacon Sherry Vinaigrette...37

### Tangerine 1/2 Duck

Classic Confit Canadian Duck Leg & Pan Roasted Duck Breast with Tangerine & Lavender Honey Glaze, VT Ricotta & Crispy Pancetta Risotto with Sautéed Baby Spinach & Tangerine & Radish Arugula Salad topped Toasted Pine Nuts...29

### Steak Frites

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

### 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

### Pomelo & Pickled Ginger Salmon

Pan Seared Salmon topped with Pomelo & Pickled Ginger Marmalade topped with Candied Zest & Coconut Cashews, Garlic Mashed Potatoes & Sautéed Baby Spinach, Orange, Fennel & Mache Salad, Agave & Avocado Puree

### 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

### Smoked Maple Spaghetti Squash

Roasted Spaghetti Squash tossed with Beyond Meat Crumbles, Anjou Pear, Red Onions, Butternut, Candy Stripe Beets, Parsnip, Carrot, Shaved Brussels Sprouts, Baby Spinach & Dried Cranberries tossed with Vermont Smoked Maple & Sage Vegan Butter topped with "Almond & Hemp Seed Cheese"

### 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 5oz/ \$8 9oz**



## 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

### Roasted Tomato & Parmesan Bisque

Roasted Plum Tomatoes simmered with Leeks, Onions,  
Oregano & Thyme finished with Vermont Cream  
topped with Shaved Parmesan & Pesto...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

### Aperol & Citrus Salad

Hydroponic Bibb Lettuce with Ruby Red Grapefruit, Blood Orange &  
Mandarin Oranges tossed with Aperol & Crème Fraîche Dressing,  
Fried Avocado, Spiced Cashew, Crispy Prosciutto & Vermont Feta...15

### Curried Root Vegetables & Beluga Lentil Salad

Curried Roasted Butternut, Candy Stripe Beet, Parsnip & Carrot tossed  
with Baby Spinach, Beluga Lentils, Brown Rice & Quinoa in Warm Yellow  
Curry Vinaigrette topped with Coconut Cashews & Crumbled Chèvre ...16

### 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

## 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, Capers 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- Peppadew 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, Almond & Gruyère Yukon Mashed Potatoes,  
Sautéed Baby Spinach, Grilled Truffle Toast Point & Marionberry Demi Glace ...25

### 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

### 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

## 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

Owner & Executive Chef

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

Almond & Gruyère Mashed Potatoes 7  
Truffled Duchess Potatoes 8

Aleppo Pepper Jade Crispy Rice Cake 7

Bacon Jam, Pablano & Cheddar  
Smashed Red Bliss 5

Asparagus or Haricots Verts 6  
Garlic Mash 5

