



# ENTREES

## Filet Mignon

Grilled Beef Tenderloin, Apple Wood Smoked Bacon, Artichoke and Lump Crab Gratin Served with Gruyere Mashed Red Bliss Potatoes, Asparagus with Port Demi ...29

## 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

## Crispy Turkey Roulade

Vermont Stonewood Farm All Natural Turkey Breast stuffed with Ground Canadian Duck & Fresh Herbs, Dredged & Flash Fried served with Bourbon & Sweet Potato Mash, Cranberry Compote, Haricot Verts, "Dirty" Style Stuffing & Pearl Onion & Sage Jus...27

## 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 Crusted Salmon

Pan Seared Salmon topped with Vermont Maple & Toasted Walnut Crust served with Cabot Cheddar & Scallion Smashed Yukon, Pancetta & Cider Braised Red Cabbage with Sautéed Baby Spinach...27

## Bacon Jam Crusted Pork Rib Eye

Marinated & Grilled Pork Rib Eye topped with Bacon Jam served with Sliced Brussels Sprouts & House-Made Cider Spätzle Mac & Cheese, Pancetta & Cider Braised Red Cabbage, Asparagus Mustard Cream Sauce...26

## Beyond Meat & Kohlrabi Alfredo

Kohlrabi Noodles tossed with Roasted Brussels Sprouts, Butternut Squash, Baby Spinach, Kale & Red Cabbage, Plant Based Beyond Meat Crumbles in a Champlain Orchard Maple Cider & Cashew Alfredo Sauce...26

## Curried Spaghetti Squash

Roasted Spaghetti Squash tossed with Veggie Sausage, Roasted Sweet Potato, Cauliflower, Baby Spinach, Anjou Pears, Dried Cranberries and Toasted Cashews in Yellow Curry Coconut Sauce...26

## Vermont Lapin Cassoulet

Slowly Braised Lapin Leg with Vermont Pork Sausage, Orange Peel & Cinnamon Duck Sausage, Carrots, Celery Pearl Onions, Fennel, Leeks & White Beans in Duck & Rabbit Jus served with Sautéed Baby Spinach & Sage & Ricotta Cheese Gnocchi...29

## Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & French Fries...26 *Petite... 18*

## Chai Glazed Scallops

Rhode Island Day Boat Scallops Glazed with House Made Chai, Brown Butter & Sage Pumpkin Risotto, Sautéed Baby Spinach, Candied Bacon & Pumpkin Seed Brittle...28

### 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

### Beef Bourguignon

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

### Caesar Salad

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

## BISTRO DINNER CHOICE OF AN ENTRÉE &

## SOUP AU PISTOU or MIXED GREEN SALAD

### \$20

3:00-5:30 & 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 Spaghetti Squash

Roasted Spaghetti Squash tossed with Veggie Sausage, Roasted Sweet Potato, Cauliflower, Baby Spinach, Bijou Pears, Dried Cranberries and Toasted Cashews in Yellow Curry Coconut Sauce

### Maple Walnut Crusted Salmon

Pan Seared Salmon topped with Vermont Maple & Toasted Walnut Crust served with Garlic Mashed Potatoes, Pancetta & Cider Braised Red Cabbage with Sautéed Baby Spinach

**ADD A GLASS OF BISTRO MERLOT OR BISTRO 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

### Pumpkin Chowder

Roasted Pumpkin, Apple Smoked Bacon, Sweet Potatoes & Sweet Corn topped with Toasted Pumpkin Seeds ...7/8

### House Salad

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

### Caesar Salad

With Shaved Parmesan & Garlic Croutons...13 \*\*add White anchovies...1.50

### Apple Harvest Salad

Baby Spinach, Shaved Brussels Sprouts, Julienned Broccoli & Kale tossed with Marinated Macintosh Apples, Apple Wood Smoked Lardons, Red Onions, Sharp Cabot Cheddar with Warm Bacon Sherry Vinaigrette topped with Praline Pecans & Warm Apple Fritter...14

### Pickled Pumpkin & Grain Salad

Pickled & Spiced Pumpkin, Roasted Beets & Butternut Squash, Red Onions with Barley, Wheat Berries, Quinoa & Wild Rice & Mixed Greens tossed with Maple Mustard Vinaigrette topped with Crumbled Vermont Butter & Cheese Chèvre & Dried Cranberries, Toasted Pumpkin Seeds, Dried Pomegranate Seeds...17

### Warm Duck Confit Salad

Warm Slow Cooked & Pulled Duck Confit, Crackling & Baby Arugula tossed with Bayonne Ham, Warm White Truffle Yukon Fingerlings, Sliced Anjou Pear, Shaved Fennel, Dried Cranberries, Roquefort Cheese & Toasted Pecans...16

### Add to any Salad

**Portabella Mushroom 6**

**Beyond Burger, Salmon, Ahi Tuna, Grilled**

**Chicken, Shrimp or Beef Skewers 9**

**Grilled Beef Tenderloin 19**

## CHARCUTERIE

Served with Dressed Greens, Crostini & Mustard

### Duck Mousse Pâté...6

### Foie Gras Terrine...9

### Pork Country Pâté...6

### Daniella Sweet Sopressata...4

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

### Angels Black Truffle Salami...5

Berkshire Pork, Dry Cured, Fermented Red Wine, Spices, Armagnac, Black Peppercorns, Aged for 3 Months, Black Truffles from Perigord, France

### 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 (8) ...2

### Bayley Hazen Blue...9

Jasper Hill Farm, Toasted-nut sweetness, and anise spice character. Dense and creamy, with well-distributed blue veins. The usual peppery character of blue cheese is subdued, giving way to the grassy, nutty flavors, Raw milk.

### Spring Brook Tarentaise ...9

Named after the French Valley that inspired it. Semi hard natural raw milk from pasture fed jersey cows washed rind cheese aged for 10 or more 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.

### Consider Bardwell Pawlet ...9

Raw Jersey Milk Italian style tome cheese. Aged for four to six months. Creamy texture and bright bite

## APPETIZERS

### French Fries

7

### White Truffle Fries

11

### Sweet Potato Fries

9

### Duck Pâté

House-made Mousse Pâté, Caper Berries & Mixed Greens with Dijon Mustard ... 12

### 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

### Calamari Fritti

Served with Red Chili Sauce...13

### Curried Coconut Mussels

Steamed in a Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...15

### 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...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

### Foie Gras

Pan Seared LaBelle Farm Foie Gras, Grilled White Truffle Toast Point Served with Sautéed Baby Spinach, House-Made Cider Spätzle Mac & Cheese, Pancetta & Cider Braised Red Cabbage ...26

### White Truffle Beef Tartare

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

### Tomato Pie

Layers of Heirloom Mixed Tomatoes, Grafton Truffle Cheddar Cheese & Sharp Cheddar Baked in Savory Pie Crustl served with Bacon Jam & Mixed Greens...14

### Warm Chèvre & Pepper Jam

Vermont Butter & Cheese Chèvre Whipped & topped with House Made Jalapeno Jam served with Tomato Jam with Crostini & Mixed Greens...13

### Octopus & Tuna Stack

Sliced Octopus & Ahi Tuna, Cucumber, Avocado, tossed with Yuzu Tobiko Micro Green Sriracha Aioli layered with Crispy Wontons...16

### Artichoke & Spinach Gratin

Artichoke Hearts, Baby Spinach & a Blend of Cheeses Served with Crostini...11

### French Onion Bites

Toasted Brioche, Caramelized Onions Baked with Gruyere & Asiago Cheeses...9

### Raw Oysters

With Champagne Mignonette...3.50ea

### Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

### Mixed Marinated Olives

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

Executive Chef & Co-Owner

**Donnell Collins**

### 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

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

## SIDES & ADD ONS

- ♦ La Belle Farm Foie Gras...15
- ♦ Substitute White Truffle Frites or Truffle Mashed on Entrée...4
- \* Cheddar & Scallion Smashed Yukon, 7
- \* Bourbon & Sweet Potato Mash 7
- \* Gruyere Mash 6
- \* Pancetta & Cider Braised Red Cabbage 5
- \* Spätzle Mac & Cheese 10
- \* Asparagus or Haricots Verts 6
- \* Garlic Mash 5
- \* Baba Spinach 5

