



ENTRÉES

Filet Mignon

Sumac Crusted Grilled Beef Tenderloin served with Caramelized Onion & Fontina Yukon Mashed Potatoes, Sautéed Baby Spinach, Asparagus & Marinated Cucumbers with Pomegranate Molasses Demi-Glace & Crispy Fennel...35

Salade Niçoise

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

Chicken En Croute

Murray's All-Natural Chicken Breast stuffed with Madrange Jambon Ham, Cranberry Compote & VT Chèvre in Puff Pastry, Garlic Mashed Potatoes, Sautéed Baby Spinach and Haricot Verts with Chanterelle Mushroom Cream Sauce...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, 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
Garlic Mashed Potatoes & Haricots Verts...27

Bistro Burger

Black River 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

Pecan Crusted Salmon

Pan Seared Salmon topped with Apple Butter & Chopped Pecan Crust, Creamy Brie Mashed Potatoes, Smoked VT Maple Beurre Blanc with Sautéed Baby Spinach, Fall Slaw with Apple, Pear, Golden Beets, Broccoli Stalk, Kohlrabi, Brussels Sprouts, Carrot, Kale & Radicchio...29

Pork Porterhouse

Spice & Smoked Maple Dry Rubbed Pork Porterhouse, Bacon & Sharp Cheddar "Mac & Cheese Style" Spätzle, Sautéed Baby Spinach & Braised Red Cabbage with Whole Grain Mustard & Mushroom Sauce...30

Mixed Squash Deconstructed Lasagna

Roasted Butternut, Delicata & Spaghetti Squash tossed with Pasta Sheets, Veggie Sausage, Sautéed Baby Spinach
Vermont Butter & Cheese Chevre Tossed in Yellow Curry Coconut Sauce...27

Crispy Eggplant Napoleon

Crispy Eggplant, Tomato, Mushroom, Peppers, Summer Squash, Zucchini & Eggplant Ratatouille, Grilled Portobello, Maple Brook Mozzarella, Sautéed Baby Spinach & Marinara Sauce...27

Steak Frites

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

Cider Glazed Scallops

Rhode Island Day Boat Scallops Glazed with Dirty Mayor Cider & Ginger Glaze, Sautéed Baby Spinach, Crispy Pumpkin Risotto Cake, Brussels Sprouts & Pancetta Gratin and Celery Root & Apple Salad...31

Prosciutto Wrapped Lapin

Roasted Hermi Farm Spanish Rabbit Leg wrapped in Prosciutto with VT Chevre Mashed Sweet Potatoes, Sautéed Baby Spinach, and Brussels Sprouts Gratin, served with Juniper Berry Chestnut & Cocoa Demi-Glace...32

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 Crème & French Fries

Veggie Carbonara

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

Caesar Salad

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

Salmon Frites

Pan Seared Salmon & French Fries

BISTRO DINNER CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$24

4-5p.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

Pecan Crusted Salmon

Salmon topped with Apple Butter & Chopped Pecan Crust, Garlic Mashed Potatoes, Smoked VT Maple Beurre Blanc with Sautéed Baby Spinach, Fall Slaw with Apple, Pear, Golden Beet, Broccoli Stalk, Kohlrabi, Brussels Sprouts, Carrot, Kale & Radicchio

Beef Bourguignon

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

ADD A GLASS OF BISTRO MERLOT, ROSE OR CHARDONNAY (one glass per bistro meal) \$6- 7oz

A Pre-Tax 20% Gratuity will be added to all Parties of 8 or more.

SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 7/8

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 with Toasted Pumpkin Seeds...8/9

House Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes,
Parsnip Frites & Maple Balsamic Vinaigrette...12

Caesar Salad

Shaved Parmesan & Garlic Croutons...16
**add White anchovies...1.50

Fall Harvest Grain & Apple Croquette Salad

Apple & Cheddar Croquettes with Pickled Celery Root Roasted
Root Vegetables tossed with Yellow Curry Dressing, Pitchfork
Farms Mixed Greens on Red & Brown Rice, Red Quinoa & Black
Barley Grain Salad Topped with Pistachios...21

Mulled Wine Poached Pear Salad

Anjou Pear Poached in Mulled Port Wine, Baby Arugula, Treviso
Radicchio, Shaved Beets, Watermelon Radish, Fresh Fig & Stilton
Blue Cheese tossed with Honey Mascarpone Dressing topped
with Praline Pecans...17

Add to any Salad

Portobello Mushroom or Beyond Burger Patty...7

Chicken Breast, Two Shrimp Skewers, Two Beef
Skewers or 4oz.Seared Ahi...10

Petit Salmon or Petit Steak ...11

Grilled Beef Tenderloin...20

CHEESES of VERMONT

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

Blue Ledge Farm Lake's Edge...10

The dramatic strong & earthy flavored local goat's milk
cheese is enhanced by a streak of ash through the center.

Grafton Village 2yr Cheddar...10

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

Blue Ledge Farm Middlebury Blue...10

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

APPETIZERS



French Fries

7

White Truffle Fries

11

Sweet Potato Fries

9

Foie Gras Bratwurst & Pumpkin Ravioli

LaBelle Farm Foie Gras & Pork Bratwurst Poached in Citizen Cider,
Pan Seared Pumpkin Ravioli Lightly Sweetened with Crushed
Amaretti Cookies & Nutmeg, Wrapped in Turmeric Pasta, tossed with
Brown Butter, Braised Cabbage, Baby Spinach with Port & Cranberry Puree...31

Duck Mousse Pâté

House Made-Duck Livers Sautéed in Port Wine, Shallots, Herbs & Spices,
Puréed with Butter served with Mixed Greens, Crostini & Accompaniments...16

Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared
French Fries, Maplebrook Cheese Curds & Duck Gravy...16

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...14

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 on Brioche Buns...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

LaBelle Farm Seared Foie Gras

Pan Seared LaBelle Farm Foie Gras served on a grilled Brioche with
Pomegranate Demi, with Sauteed Baby Spinach, Bacon & Sharp
Cheddar "Mac & Cheese Style" Spätzle, Fall Slaw with Apple & Pear...29

White Truffle Beef Tartare

Diced Beef Tenderloin tossed with Capers & Cornichons & White
Truffle Aioli with Mixed Greens & Kettle Chips...18

Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

Mixed Marinated Olives

Mixture of Italian Black & Green Olives marinated with Sunflower, EVOO,
Fresh Herbs with Orange Peel & Chili Flakes...5

Mixed Nuts

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

Fresh Daily Baked Red Hen Bread served with Butter

Complementary, ask your server
Add Fresh Basil Pesto...5

SIDES & ADD ONS

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

Brussels Sprouts & Pancetta
Gratin...10

Braised Red Cabbage...8

Pumpkin Risotto Cake...8

"Mac & Cheese Style" Spätzle...12

La Belle Farm Foie Gras...15

Asparagus or Haricots Verts... 6

Garlic Mash...5

Executive Chef & Owner

Donnell Collins

Kitchen Manager
Jason Gerred

Split Entrée Charge...3

For Separate Checks, please
inform your server before
ordering

Only Food & Drinks
prepared here may be
consumed here

Please inform your server
of any food allergies.



**- CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS - PLEASE INFORM YOUR SERVER
FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL THAT IS NOT GLUTEN FREE

