

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 & 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

All Cheese Plates come with Crackers, Bing Cherry Compote & Fresh Fruit * Extra Crackers (8)...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 and 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 between Camembert & Brie.

Split Entrée Charge...3

Only Food & Drinks prepared here may be consumed here. Separate Checks, please inform your server before ordering.

Please inform your server of any food allergies.

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

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, Herbs & Spices, Puréed with Butter served with Mixed Greens, Crostini & Accompaniments...16

Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared with 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 Served 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

White Truffle Beef Tartare

Diced Beef Tenderloin 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

Italian Black & Green Olives marinated in Sunflower & EVOO, Fresh Herbs, 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

Donnell Collins~ Executive Chef & Owner
Kitchen Manager- Jason Gerred

Le Déjeuner

Crispy Duck Sandwich

Crispy Duck Tenders tossed with Fontina Cheese, Served on a Brioche Roll with VT Apple Butter, Whole Grain Mustard Smoked Maple Aioli, Braised Red Cabbage, Baby Arugula with Fall Slaw...19

Crispy Eggplant & Mozzarella

Crispy Eggplant, Tomato, Roasted Portobello Mushroom, Fresh Mozzarella Cheese, Wilted Baby Spinach & Pesto on Toasted Ciabatta served with Mixed Greens...17

Black River Angus Burger

Served on a Brioche Roll with French Fries...16

*** Available as Grilled Chicken or Portobello Burger**

***Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss...1.50 each Fried Egg...2**

Beyond Burger

Baby Arugula, Peppadew Compote, on a Brioche Roll Served with French Fries...16

***Add VT Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss...1.50 each Fried Egg...2**

Turkey & Cranberry Sandwich

Chipotle Paprika & Hardwood Smoked VT Roasted Turkey, Cranberry Compote, Cabot Sharp Cheddar, Applewood Smoked Bacon, Mayo, Baby Arugula on Country White Bread served with Mixed Greens...17

Crispy Aleppo Cauliflower

Battered Cauliflower Florets with Aleppo Spices, Crispy Chickpea Salad, Honey Yogurt Tzatziki, Sliced Red Onion, Baby Spinach & Cashew Cheese on Naan Served with Mixed Greens...17

Roast Beef Sandwich

All-Natural VT Farmers & Cooks Roast Beef, Sauteed with Caramelized Onions & Blue Cheese on Toasted Ciabatta with a Pear, Celery Root & Apple Slaw, Baby Arugula & Crispy Fennel served with Mixed Greens...18

VT Pork Cubano Panini

Roasted All-Natural VT Pork Rubbed with Bitter-Orange, Garlic, Oregano & Cumin, Sliced Ham, Yellow Mustard, Swiss Cheese, Sweet Pickles on White Roll served with Mixed Greens...18

Blackened Mahi Mahi Sandwich

Cajun Rubbed & Pan Seared Mahi Mahi Filet with Pickled Jalapeno Remoulade, Lime, Coconut & Avocado Spread, Red Cabbage Slaw on Toasted Brioche Bun served with Mixed Greens...20

"Falldorf" Chicken Salad Sandwich

All-Natural Chicken Roasted & Picked tossed with Red Grapes, Celery, Red Onions, Apples, Cabot Cheddar, Toasted Pecans, Anjou Pears & Dried Cranberries with a Cider Aioli Dressing served on Toasted Brioche Roll served with Mixed Greens...18

Madrange Jambon Croque Monsieur

Natural French Ham stacked with Sliced Gruyère on Buttered Brioche Bread Griddled & topped with Béchamel Sauce Served with Mixed Greens...17

Croque Madame add Sunny Egg...19

Leunig's Omelette Du Jour

Changes Daily

Served with Mixed Greens & Fruit Salad...15

Entrées

Salade Niçoise

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

Beef Bourguignon

Beef Tips Braised in Red Wine, Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms with Roasted Garlic Mashed Potatoes & Haricot Verts...27

Cavatappi Carbonara

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

Veggie Carbonara

Cavatappi Pasta, Portobello Mushroom, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...26

Pecan Crusted Salmon

Pan Seared Salmon topped with Apple Butter & Chopped Pecan Crust, Garlic Mashed Potatoes, Smoked VT Maple Beurre Blanc, Sautéed Baby Spinach, Fall Slaw with Apple & Pear Golden Beet, Broccoli Stalk, Kohlrabi, Brussels Sprouts, Carrot, Kale, and Radicchio...25

Steak Frites

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



- CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS - PLEASE INFORM YOUR SERVER

****FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL THAT IS NOT GLUTEN FREE**

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