

SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 8/9

Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...10

Pumpkin Chowder

Roasted Pumpkin, Applewood Smoked Bacon,
Sweet Potatoes & Sweet Corn topped with
Toasted Pumpkin Seeds...9/10

House Salad

Baby Greens, Carrots, English Cucumbers,
Grape Tomatoes, Parsnip Frites &
Maple Balsamic Vinaigrette...14

Caesar Salad

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

Autumn Wedge

Romaine Heart topped with Creamy Sweet Mustard
Vinaigrette, North Country Apple-Wood Bacon, Sweet
Corn, Sliced Pears, Celery Root, Watermelon Radish,
Toasted Pecans topped with Crumbled Blue Cheese...18

Maple Roasted Pumpkin & Burrata Salad

Pitchfork Farms Mixed Greens, tossed with Maple Roasted
Sweet Potatoes, Pumpkin, Macintosh Apples, Red Onions,
& Maple Balsamic Vinaigrette served with Cider Quinoa
Pilaf, topped with Maple Brook Burrata, Toasted &
Chopped Pistachios & Dried Cranberries...20

Add to any Salad

Two Portobello Mushroom or
Beyond Burger Patty...9

Chicken Breast, Two Shrimp Skewers, Two Beef
Skewers or 4oz. Seared Ahi...12

Petit Salmon or Petit Steak ...15

Grilled Beef Tenderloin...24



**CAN BE PREPARED GLUTEN FREE
WITH MODIFICATIONS –
PLEASE INFORM YOUR SERVER OF ANY
ALLERGIES**

****FRENCH FRIES & CHIPS ARE FRIED IN OIL
THAT MAY CONTAIN FLOUR**

APPETIZERS

French Fries

9

White Truffle Fries

12

Sweet Potato Fries

9

Duck Mousse Pâté

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

Duck Confit Poutine

Slow Roasted & Picked Duck Confit with French Fries,
Maplebrook Cheese Curds & Duck Gravy...17

Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...16

Calamari Fritti

Served with Red Chili Sauce...15

Curried Coconut Mussels

Steamed in a Green Curry Coconut Sauce, White
Wine, Shoestring Leeks & Carrots...17

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...25

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...30

White Truffle Beef Tartare

Diced Beef Tenderloin with Capers, Cornichons & White
Truffle Aioli with Mixed Greens &
Kettle Chips...20

Kettle Chips with Truffle Dip

House-Made Kettle Chips...9

Mixed Marinated Olives

Italian Black & Green Olives marinated in Sunflower &
EVOO, Fresh Herbs, Orange Peel & Chili Flakes...6

Mixed Nuts

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

BISTRO DINNER

CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$25

3-5p.m. Everyday

Not available for take-out May not be combined with any other discounts or promotions add \$2 for substitutions

Cavatappi Carbonara

Murray's All-Natural 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 Mushroom, 4oz Seared Tuna, Petite Salmon, Petit Steak, Shrimp or Beef Skewer

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

Salmon with Cranberry Chimichurri

Pan Seared Salmon topped with Cranberry Chimichurri, Roasted Garlic Mashed Potatoes, Sautéed Baby Spinach, Cider Braised Cabbage with Celery Root, Fennel, Apple & Pear Salad

Salmon Frites

Pan Seared Salmon & French Fries

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

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

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



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

****FRENCH FRIES & KETTLE CHIPS**

ARE FRIED IN OIL THAT IS NOT GLUTEN FREE