

SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 7/10

Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...12

Pumpkin Chowder

Roasted Pumpkin, Applewood Smoked Bacon, Sweet Potatoes & Sweet Corn Topped with Toasted Pumpkin Seeds...9/12

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

Leunig's Wedge

Iceberg Lettuce, Grape Tomatoes, VT Apple Wood Smoked Bacon, Hard Egg, House Blue Cheese Dressing...16

Harvest Salad

Maple Roasted Pumpkin, Mixed Greens, Shaved Brussels Sprouts, Granny Smith Apple, Red Onions, Maple Balsamic Vinaigrette, Crumbled Chèvre, Pumpkin Spice Pecans & Dried Cranberries...20

Add to any Salad

VT Bean Crafters Black Bean Burger Patty...7
2 Portobello Mushroom Caps...9
Chicken Breast, Two Shrimp Skewers,
Two Beef Skewers or 4oz.Seared Ahi, 4oz Tofu...12
Grilled 8oz Beef Tenderloin...28
6oz Salmon or 7oz Steak...18
5oz Wild Maine Shelled Lobster Tail...22

Cheeses of Vermont

Choice of Cheese -Crackers, Crostini,
Cherry Compote & Fresh Fruit...14 per cheese selection
* Extra Crackers ...2

Blue Ledge Farm Lake's Edge

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

Grafton Village 2yr Cheddar

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

Vermont Creamery Cremont

Named for the "Cream of Vermont," is a double-cream aged cow and goats' milk cheese with a unique cream color rind and luxurious, smooth interior

Blue Ledge Farm Riley's 2x4

Raw cow & goats' milk, Tomme style, Cave-aged for 3 months, briny & acidic on the palate, sweeter nuttier notes on the nose

APPETIZERS

French Fries 9 White Truffle Fries 13 Sweet Potato Fries 10

Pimento Cheese & Artichoke Cakes

Pimento Cheese, Garbanzo Beans & Artichoke Cakes
Red Pepper Jelly & Preserved Lemon Aioli...16

Moroccan Octopus

Charred Citrus & Harissa Grilled Octopus,
Lemon Herb Couscous, Preserved Lemon Aioli...16

Pulled Pork Poutine

Barbeque Pulled Pork, French Fries, Maplebrook Cheese Curds,
Roasted Garlic Aioli & Apple-Bacon Barbeque Drizzle...18

Duck Confit Poutine

Slow Roasted Picked Duck Confit, French Fries,
Maplebrook Cheese Curds & Duck Gravy...19

Escargot Maison

Garlic-Walnut Herb Butter & Asiago...17

Mock Escargot

Miso Roasted Crimini Mushrooms
Garlic-Walnut Herb Butter & Asiago...14

Crispy Artichoke Hearts

Cornmeal Crusted, Preserved Lemon Aioli ...18

Duck Frites

Graham Cracker Crusted, Maple Chili Dipping Sauce...18

Calamari Fritti

Red Chili Sauce...18

Coconut Mussels

Green Curry Coconut Sauce, White Wine,
Shoestring Leeks & Carrots...18

Shrimp & Beef Skewers

Citrus Garlic & Herb Infused , Peppadew Compote ...18

Sliders Trio

Lamb- Peppadew Compote Venison- Cinnamon Aioli, Caramelized Shallots, Apples & VT Cheddar Duck- Port Cherry Compote & Seared Foie Gras on Brioche Buns...30

1/2 Doz Oysters Rockefeller

Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream Sauce...25
Raw Oysters Available with Champagne Mignonette...3.50 e

Truffle Beef Tartare

Diced Beef Tenderloin, Capers & Cornichons,
White Truffle Aioli, Kettle Chips...23

Kettle Chips

House Made Kettle Chips with White Truffle Aioli ...9

Mixed Marinated Olives

Mixture of Italian Black & Green Olives House Marinated with Fresh Herbs with Orange Peel & Chili Flakes...7

Mixed Nuts

Almonds, Peanuts, Brazil Nuts, Hazelnuts, Pistachios Cashews...6

Croque Monsieur

Natural Ham, Gruyère on Buttered Brioche Bread Griddled & topped with Béchamel served with Mixed Greens...17

Croque Madame add Sunny Egg...19

Black River Angus Burger

Served on a Brioche Roll with French Fries...20

* Available as Grilled Chicken or Portobello Burger

*Add Vt. Cheddar, Crumbled Blue Cheese,
Grilled Onions or Swiss...1.50
Bacon or Fried Egg...2

Black Bean Burger

VT Bean Crafters Black Bean Burger, Lettuce,
Tomato, Avocado Hummus on a Brioche Roll
Served with French Fries...18

*Add Vt. Cheddar, Crumbled Blue Cheese,
Grilled Onions or Swiss...1.50
Bacon or Fried Egg...2

Mojito Duck Tacos

Mojito Braised Duck, Black Beans, Tomatoes, Corn,
Peppers, Romaine, Avocado Hummus & Cabot Cheddar in
Crispy VT Corn Tortilla Shells...18

Leunig's Omelette Du Jour

Served with Mixed Greens & Fresh Fruit...18

Fish & Chips-Fridays Only

Helles Lager Battered Haddock
Served with Frites & Tartar Sauce...19

Curried Chicken Salad Wrap

Yellow Curry Coconut Chicken Salad with Red
Grapes & Toasted Cashews, Romaine in a Wrap
Served with Mixed Greens...18

Chicken Sandwich

Buttermilk Fried Chicken Breast, Natural Ham, Brie Maple
Dijon Aioli & Cranberry Chile Jam on Toasted Brioche Roll
Served with Mixed Greens...18

Montreal Panini

Dunns Montreal Smoked Meat, Gouda,
Caramelized Onions & Maple Dijon Aioli on Sourdough
Pickled Vegetables & Mixed Greens...20

Eggplant Wrap

Crispy Eggplant Cutlets, Crumbled Chèvre, Sauteed
Baby Spinach, Sundried Tomato & Pepperoncini Jam &
Roasted Garlic Aioli Served with Mixed Greens...17

Turkey BLT

Makenzie Turkey, North Country Smokehouse Bacon,
Cheddar, Romaine, Tomato, Cranberry Chile Jam & Maple
Dijon Aioli on Sourdough with Mixed Greens...18

Barbeque Pulled Pork

Cider Braised Pork, Apple Bacon Barbeque Sauce, Braised
Red Cabbage & Gouda Served with Mixed Greens...19

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...28

North African Vegan Stew

West African Vegan Stew with Artichoke Hearts, Chic Peas, Carrots, Celery, Onions, Tomato & Zucchini & Raisins,
Lemon-Herb Pearled Couscous & Haricot Verts ...29

Beef Bourguignon

Classic French Beef Stew Braised in Red Wine with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms Garlic Mashed Potatoes & Haricot Verts...28

Cavatappi Carbonara

Murray's All-Natural Chicken, Smoked Bacon, Roasted Tomatoes
Sweet Peas & Cavatappi Pasta in a Creamy Parmesan Sauce...28

Veggie Carbonara

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

Mediterranean Salmon Pasta

Cavatappi Pasta, Salmon, Roasted Tomatoes, Kalamata Olives, Roasted Red Pepper & Baby Spinach in a Feta Parmesan Cream Sauce...28

Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Crème & French Fries...28

Salmon Frites

Pan Seared Salmon, Horseradish Crème & French Fries...28

Pre-Tax 20% Gratuity will be added to Parties of 6 or more & those taking both Credit Card Slips/Forgetting to sign



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

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

Please note: We do our best to accommodate dietary restrictions and allergies We cannot guarantee that any of our menu items are free of allergens because we use shared equipment and handle common allergens throughout our restaurant & bakery

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

Consuming Raw or Undercooked Meats, Seafood or Eggs May Increase Your Risk of Food – Borne Illness