

SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 7/11

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...9/13

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, North Country Smokehouse Bacon, Hard Egg & House Blue Cheese Dressing...17

Beet & Pear Salad

Mixed Greens, Baby Arugula, North Country Smokehouse Bacon, Pears, Roasted Beets, Roasted Sweet Potatoes Red Onion, Praline Pecans & Cashews, Crumbled Feta, Cider Dijon Vinaigrette...23

Add to any Salad

VT Bean Crafters Black Bean Burger Patty...8
Portobello Mushroom Caps...10
Chicken Breast, Two Shrimp Skewers,
Two Beef Skewers or 4oz.Seared Ahi...12
Grilled Beef Tenderloin...28
6oz Salmon ...18

Cheeses of Vermont

2oz of Cheese per Selection, Crackers, Crostini,
Cherry Compote & Fresh Fruit
* Extra Crackers ...2

Blue Ledge Farm Lake's Edge...14

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

Jasper Hill Vault No. 5 Cheddar...14

Alpine-style cave aged, sweet, nutty flavors as well as a more pliant, meltable texture.

Vermont Creamery Bijou...14

The 'jewel' of Vermont, the Bijou is a classic French Crottin made with local goat's milk. Uniquely sweet and yeasty, with a sharp complexity

Jasper Hill Moses Reaper...14

Spooky spin on beloved brie-like Moses Sleeper by adding annatto to the silky interior, turning a festive shade of orange. The rind has a gray of vegetable ash, classic flavors of Moses Sleeper remain, button mushroom, fresh milk, eggy funk

Jasper Hill Withersbrook Blue...14

Raw Cow's Milk, Aged 60 days with a Hearty pour of Eden Ice Cider.
Natural rind blue cheese.

APPETIZERS

French Fries	Truffle Parmesean Fries	Sweet Potato Fries
9	13	10

Crabcakes

House Made with Sweet Chili Aioli...20

Duck Confit Poutine

Slow Roasted Picked Duck Confit, French Fries, Maplebrook Cheese Curds & Duck Gravy...18

Escargot Maison

Garlic-Walnut Herb Butter & Asiago...17

Mock Escargot

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

Fennel Frites

House Made with Sweet Chili Aioli...18

Crispy Artichoke Hearts

Cornmeal Crusted, Garlic Aioli ...18

Sesame Crusted Tuna

Sesame Crusted Yellowfin Tuna, Yuzu Soy Glaze, Wasabi Crème, Cucumber & Kimchi...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...20

Shrimp & Beef Skewers

Citrus Garlic & Herb Marinated, Peppadew Compote...20

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...24

Kettle Chips

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

Marinated Olives

Mixture of Italian Black & Green Olives House Marinated with Fresh Herbs, Orange Peel & Chili Flakes...10

Mixed Nuts

Almonds, Peanuts, Brazil Nuts, Hazelnuts, Pistachios & Cashews...7

Croque Monsieur

Farmer & Cooks Uncured Ham, Gruyère
Brioche Bread Griddled & topped with Béchamel
served with Mixed Greens...17
Croque Madame add Sunny Egg...19

Boyden Farm Beef Burger

Served on a Brioche Roll with French Fries...20
**Add Vt. Cheddar, Crumbled Blue Cheese, Gruyere
Grilled Onions or Swiss...1.50
Avocado, Bacon or Fried Egg...2
Substitute as Grilled Chicken Breast or Portobello Mushroom

Black Bean Burger

VT Bean Crafters Black Bean Burger, Lettuce, Tomato,
Peppadew Compote on a Brioche Roll with French Fries...18
**Add Vt. Cheddar, Crumbled Blue Cheese,
Grilled Onions or Swiss...1.50
Avocado, Bacon or Fried Egg...2*

Fish & Chips

Helles Lager Battered Haddock
Served with Frites & Tartar Sauce...25

Leunig's Omelette Du Jour

Served with Mixed Greens ...19

Chicken Sandwich

Buttermilk Fried Chicken Breast, Pear Compote, Brie,
Farmer & Cooks Uncured Ham, Dijon Aioli, on
Toasted Brioche Roll Served with Mixed Greens...20

Turkey Sandwich

McKenzie Turkey, North Country Smokehouse Bacon,
Gruyère, Baby Arugula, Cranberry Compote & Garlic Aioli on
Ciabatta Served with Mixed Greens...19

Roast Beef Sandwich

Roast Beef, North Country Smokehouse Bacon, Cheddar,
Tomato, Baby Arugula, Horseradish Boursin Spread on
Ciabatta Served with Mixed Greens...22

Waldorf Chicken Salad

House Made Chicken Salad with Apple, Dried Cranberries,
Cheddar, Red Grapes & Walnuts, Romaine in a Wrap
Served with Mixed Greens...19

Yellow Curry Vegetable & Chickpea Wrap

Roasted Cauliflower, Sweet Potatoes, Red Onion,
Kohlrabi, Zucchini, Eggplant with Chickpeas, Cilantro,
Toasted Cashews & Yellow Coconut Curry Sauce
Baby Spinach in a Wrap...18

Entrées

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Haricot Verts,
Kalamata Olives, Capers, Roasted Fingerlings, House Dressing & Parsnip Frites...29

North African Vegan Stew

North African Vegan Stew with Artichoke Hearts, Garbanzo Beans, Carrots, Celery, Sweet Potatoes, Fennel,
Onions, Tomato, Zucchini & Raisins, Garlic Infused Rice & Haricot Verts ...28
ADD: Grilled Chicken Breast or Two Shrimp Skewers...12

Beef Bourguignon

Classic French Beef Stew Braised in Red Wine with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms, Garlic Mashed Potatoes & Haricot Verts...29

Chicken Bacon Cavatappi

Murray's All-Natural Chicken, Smoked Bacon, Roasted Tomatoes
Sweet Peas & Cavatappi Pasta in a Creamy Parmesan Sauce...29

Veggie Cavatappi

Portobello Mushroom, Roasted Tomatoes Sweet Peas & Cavatappi Pasta in a Creamy Parmesan Sauce...27

Mediterranean Salmon Pasta

Cavatappi Pasta, Salmon, Roasted Tomatoes, Kalamata Olives, Roasted Red Pepper & Baby Spinach in a Feta-Parmesan Cream Sauce...29

Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Crème & French Fries...34

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 3% credit card processing fee will be applied to all credit card transactions due to increased processing costs.
Thank you for your understanding.



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