



ENTRÉES

Filet Mignon

Grilled Beef Tenderloin, Loaded Red Bliss Mashed Potatoes, Wild Mushroom Ragout, Grilled Asparagus, Port Demi-Glace...39
**Add 5oz Wild Maine Shelled Lobster Tail...22*

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions
Roasted Fingerlings, Haricot Verts, Kalamata Olives & Capers with House Dressing & Parsnip Frites...28

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, Cavatappi Pasta, Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...28

Mediterranean Salmon Pasta

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

Veggie Carbonara

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

Coconut Cashew Crusted Salmon

Coconut Cashew Crusted Faroe Island Salmon, Ginger-Lime Beurre Blanc, Yellow Curry Hash, Sautéed Baby Spinach...32

Chicken Statler

12 oz Misty Knoll Chicken Breast Stuffed with Apple, Pearl Onion Gravy Gouda & Brussels Sprouts Gratin
Pumpkin Risotto Cake, Braised Red Cabbage & Haricot Verts...34

Grilled Coconut Lime Tofu

Grilled Marinated Vermont Soy Tofu, Yellow Curry Hash, Coconut Lime Drizzle & Asparagus ...28

North African Vegan Stew

West African Vegan Stew with Artichoke Hearts, Garbanzo Beans, Carrots, Celery, Sweet Potatoes, Fennel,
Onions, Tomato, Zucchini & Raisins, Lemon-Herb Pearled Couscous & Haricot Verts ...29

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...35

Braised Lamb Shank

Red Wine Braised 18oz Lamb Shank, Cranberry & Rosemary Demi Glace, Loaded Red Bliss Mashed Potatoes,
Braised Red Cabbage, Herbs de Provence Roasted Carrots ...39

Frenched Pork Chop

12oz Thick Cut Frenched Chop, Crusted with Kataifi, Figs & Blue Cheese, Balsamic Reduction,
Roasted Garlic Mashed Potatoes, Brussels Sprout Gratin & Sautéed Baby Spinach, ...38

Glazed Halibut

Pan Seared Halibut, Apple Cider & Ginger Sweet Chili Glaze, Pumpkin Risotto Cake, Braised Red Cabbage & Sautéed Baby Spinach ...38

Steak Frites

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

Cavatappi Carbonara

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

Salade Niçoise

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

Veggie Carbonara

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

Caesar Salad

Grilled Chicken, Portobello, 4oz Seared Tuna, 4oz Tofu
Salmon, Steak, Shrimp or Beef Skewers

BISTRO DINNER

CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

Substitute Caesar or Gazpacho \$2

\$26

3-5 Everyday

Last Hour Of Dinner service Sun-Thurs

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

Mediterranean

Salmon Pasta

Cavatappi Pasta, Salmon, Kalamata Olives, Roasted
Red Peppers, Sundried Tomatoes, Baby Spinach i
Feta Parmesan Cream Sauce

Steak Frites

Marinated Grilled Steak with Port Wine Demi Glace
Horseradish Crème & French Fries

Beef Bourguignon

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

Salmon Frites

Pan Seared Salmon & French Fries
Horseradish Crème

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



SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 8/11

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...9/12

House Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes,
Radish, 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 Made Blue Cheese Dressing...16

Harvest Salad

Maple Roasted Pumpkin, Mixed Greens, Shaved Brussels Sprouts, Roasted
Beets, 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, 4oz.Seared Ahi or 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 is 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

Cremont 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 & Roasted Garlic Aioli...18

Grilled 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 in 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

White Truffle Beef Tartare

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

Kettle Chips with Truffle Aioli

House Made Kettle Chips...9

Mixed Marinated Olives

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

Mixed Nuts

Roasted & Salted Almonds, Peanuts, Brazil Nuts,
Hazelnuts, Pistachios & Cashews...6

Sides & Add Ons

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

Loaded Red Bliss ...7

Asparagus or Haricot Verts...6

Roasted Carrots... 7

Garlic Mash...5

Lemon Herb Couscous ...8

Pumpkin Risotto Cake...8

La Belle Farm Foie Gras...17

Fresh Basil Pesto...5

5oz Wild Maine Shelled Lobster Tail...22

Split Entrée Charge...3

For Separate Checks,
please inform your server
before ordering

Only Food & Drinks prepared
here may be consumed here

Pre-Tax 20% Gratuity will be added
to all Parties of 6 or more & to
those taking both Credit Card Slips or
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
*Consuming Raw or Undercooked Meats, Seafood or Eggs
May Increase Your Risk of Food – Borne Illness*