



ENTRÉES

Filet

Grilled Beef Tenderloin, Port Demi-Glace, Wild Mushroom Ragout, Bacon-Blue Cheese Compound Butter, Vermont Loaded Red Bliss Mashed Potatoes & Asparagus...44

Cranberry Barbeque Pork Chop

Frenched Thick Cut Pork Chop Glazed with Cranberry Barbeque, Chèvre Polenta Fries, Roasted Rainbow Carrots & Sautéed Baby Spinach...36

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...29

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, Cavatappi Pasta, Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...29

Mediterranean Salmon Pasta

Cavatappi Pasta, Salmon, Oven Roasted Tomatoes, Kalamata Olives, Roasted Red Peppers, Baby Spinach in a Feta Parmesan Cream Sauce...29

Veggie Cavatappi

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

Salmon

Pan Seared Salmon, Hazelnut Brown Butter-Sage Beurre Blanc, Sweet Potato Cake, Sautéed Baby Spinach & Haricot Verts ...35

Chicken Statler

Misty Knoll Chicken Statler Stuffed with Pear Compote & Prosciutto, Apple-Brie Cream Sauce, Garlic Mashed Potatoes, Sautéed Baby Spinach & Roasted Rainbow Carrots...36

Grilled Swordfish

Grilled Swordfish, Lemon-Caper Calabrian Chili Compound Butter, Warm Fingerling Potato, Fennel, Cured Tomato & Haricot Verts Salad, Dijon Shallot Vinaigrette...38

Lamb Shank

Lamb Shank Braised with Pearl Onions, Carrots, Parsnips Celery & Button Mushrooms, Cauliflower & Kohlrabi Gratin & Haricot Verts...44

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 Two Portobello Mushroom Caps...10

Steak Frites

Marinated Grilled 8oz Steak with Port Wine Demi-Glace, Horseradish Crème & French Fries...34

Salmon Frites

Pan Seared 6oz Salmon, French Fries & Horseradish Crème...28

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 Parties of 6 or more & to those taking both Credit Card Slips or forgetting to sign.

A 3% credit card processing fee will be applied to all credit card transactions due to increased processing costs.

You can avoid this by paying with cash or with debit card. 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

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

SOUPS & SALADS

Soup Au Pistou☼

French Vegetable & White Bean Soup 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...18

Beet & Pear Salad☼

Mixed Greens, Baby Arugula, Roasted Beets, North Country Smokehouse Bacon, Pears, 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

8oz Grilled Beef Tenderloin...28

6oz Salmon...18

Vermont Cheeses

Choice of Cheese 14 per cheese selection –

Crackers, 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

9

Truffle Fries

13

Sweet Potato Fries

10

Crabcakes

House Made with Sweet Chili Aioli...20

Duck Confit Poutine

Picked Duck Confit, French Fries, Maplebrook Cheese Curds

Duck Gravy & Crispy Fried Herbs...19

Escargot Maison☼

Garlic-Walnut Herb Butter & Asiago...17

Fennel Frites

House Made with Sweet Chili Aioli...18

Mock Escargot ☼

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

Sesame Crusted Tuna☼

Sesame Crusted Yellowfin Tuna, Yuzu Soy Glaze, Wasabi Crème Cucumber & Kimchi...18

Crispy Artichoke Hearts

Cornmeal Crusted, Garlic Aioli ...18

Duck Frites

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

Calamari Fritti

Red Chili Sauce...18

Coconut Curry Mussels☼

Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...20

Shrimp & Beef Skewers☼

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

½ Doz Oysters Rockefeller

Fennel, Shallots, Tomatoes, 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 & Truffle Aioli

House Made Kettle Chips...9

Marinated Olives ☼

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

Mixed Nuts ☼

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