



# SOUP AND SALADS

## Soup Au Pistou

Classic French Vegetable & White Bean Soup Topped with Asiago & Pesto \$6/\$7

## Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses \$9

## Pumpkin Chowder

Roasted Pumpkin, Applewood Smoked Bacon & Sweet Corn Topped with Pumpkin Seeds \$7/\$8

## House Salad

Baby Greens, Grated Carrots, English Cucumbers, Grape Tomatoes, Parsnip Frites & Maple Balsamic Vinaigrette \$8

## Caesar Salad

With Shaved Parmesan & Garlic Croutons \$10 \*\*add White anchovies...\$1.50

## Apple Fritter Salad

Baby Spinach Tossed with Red Onions, Dried Cranberries, Bacon Lardons & Cabot Cheddar, Cider Mascarpone Dressing Topped with Warm Apple Fritters & Praline Pecans...\$14

### Add to any Salad

**Portabella Mushroom \$6**

**Salmon, Ahi Tuna, Grilled Chicken,**

**Shrimp or Beef Skewers \$8**

**Grilled Beef Tenderloin \$18**

# CHEESES OF VERMONT

All Cheese Plates come with House Made Crackers, Bing Cherry Compote & Fresh Fruit  
Extra House Made Crackers (8) \$2

## Bayley Hazen Blue...\$8

Jasper Hill Farm, Toasted-nut sweetness, and anise spice character. Dense and creamy, with well-distributed blue veins. The usual peppery of blue cheese is subdued, giving way to the grassy, nutty flavors, Raw milk

## Cob Hill Farm Ascutney Mountain... \$8

Prize winning raw Jersey cow milk cheese, is an Alpine-style natural rind cheese. It was developed from a Swiss Appenzeller recipe. Ascutney Mountain has a sweet nutty flavor and is aged 7 to 8 months.

## Blue Ledge Farm Lake's Edge...\$8

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

## Vermont Farmstead Governor's Cheddar...\$8

Winner 2012 American Cheese Society Awards, Raw Farmstead, aged over 1 year. Subtle honey note, lush butter & fruit tones balance the cheddar bite.

## Blue Ledge Farm Camembrie...\$7

Fresh Cow's Milk Cheese from a family-owned & operated farm in Salisbury, VT.

This cheese is a cross between Camembert & Brie

## Double Cream Cremont...\$8

VT Butter & Cheese, Websterville, VT

A mixed-milk cheese combining local fresh cows' milk, goats' milk and a hint of Vermont cream.

# APPETIZERS

French Fries

\$6

White Truffle Fries

\$10

Sweet Potato Fries

\$8

## Duck Pâté

House-made Mousse Pâté, Capers Berries & Mixed Greens with Dijon Mustard ... \$11

## Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared Served with French Fries, Maple Brook Cheese Curds & Fried Herbs Topped with Duck Gravy...\$15

## Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...\$12

## Calamari Fritti

Served with Baby Greens & Red Chili Sauce...\$11

## Curried Coconut Mussels

Steamed Mussels in a Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...\$15

## Graham Cracker Crusted Duck Frites

Served with a Chili Maple Dipping Sauce & Baby Greens...\$12

## Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote & Mixed Greens...\$16

## Oyster Trio

**6 Cornmeal Dredged & Fried** with Sweet Chili Aioli  
**4 Rockefeller** with Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream Sauce Topped with Bread Crumbs

**4 Raw Oysters** with Champagne Mignonette  
\$26

## Vermont Sliders Trio

**Lamb-** Chocolate Chèvre

**Venison-** Cinnamon Aioli, Caramelized Shallots, Apples & Vermont Cheddar

**Duck-** Cherry Compote & Seared Foie Gras  
Each Served on a Port Roll with a Pickle...\$20

## Foie Gras

Pan Seared LaBelle Farm Foie Gras, Grilled White Truffle Toast Point Served with White Truffle & Fontina Smashed Yukon, Sautéed Baby Spinach with a Hazelnut Port Demi Glace...\$22

## Butternut Squash Ravioli

Pan Fried Butternut Squash & Sage Ravioli, Caramelized Onions, Apples & Brussels Sprouts Goat Ragout...\$15

## Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...\$7

## Mixed Marinated Olives

Trio of Olives with Olive Oil, Herbs & Orange Peel...\$5

## Mixed Nuts

Cashews, Almonds, Brazil Nuts, Pistachios, Macadamia & Filberts...\$3

Executive Chef & Co- Owner

Donnell Collins

Sous Chefs – Keegan Duenges & Ryan Murray

Head Cook – Amy Langford

**Gluten Free Menu Available**

**Split Entrée Charge \$3**

For Separate Checks, please inform your server before ordering.

Quality Service is customarily rewarded  
by a 15-20% gratuity

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



# LUNCH PLATES



## Burger

LaPlatte River Farm Angus Burger, Lettuce, Tomato, Onion on a Potato Roll with French Fries...\$16

**\* Also Available as Grilled Chicken or Portabella Burger**

**\*Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss- \$1.50 each**

## Duck Tacos

Mint & Lime Braised Duck Tenders, Black Beans, Tomatoes, Corn, Peppers, Baby Arugula, Avocado Hummus & Cabot Cheddar in Crispy Blue Corn Shells, Served with Mixed Greens...\$15

## Autumn Goat Ragout Lavash Roll

Vermont Goat Ragout with Caramelized Onions, Apples & Brussels Sprouts, Cranberry Chutney, Pumpkin Butter Spread & Sautéed Baby Spinach rolled in Lavash Bread & Grilled Served with Mixed Greens...\$16

## Cavatappi Carbonara

VT Roasted Chicken, Smoked Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce...\$25 *Petite \$18*

## Beef Bourguignon

Beef Tips Braised in Red Wine with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms, with Garlic Mashed Potatoes & Haricot Verts...\$25 *Petite \$18*

## Smoked Pork

Vermont Smoked Pork Shoulder Sliced, Apple Wood Smoked Bacon, Sautéed Baby Spinach on Savory Pumpkin Bread topped with Mornay Sauce served with Mixed Greens...\$16

## Pear Panini

Sliced Bosc Pears, Baby Arugula, Vermont Butter & Cheese Chèvre, Cinnamon Honey Drizzle on Telera Bread Served with Mixed Greens...\$15

## House Made Black Bean & Rice Burger

Vermont Cheddar, Baby Arugula, Avocado Spread, Red Onion & Roasted Red Peppers on a Potato Roll with French Fries...\$13

## Turkey Schnitzel

All Natural Stonewood Turkey Pounded & Fried, Vermont Sausage Rye Stuffing, Mashed Sweet Potatoes, Cider & Pancetta Braised Red Cabbage, Whole Mustard Jus on Brioche Bread Served with Mixed Greens...\$16

## Filet with Salad Verte

Grilled Beef Tenderloin with Port Demi-Glace Served with Maple Balsamic Mixed Greens...\$22

## Autumn Pear Salad

Mixed Baby Greens Tossed in Maple Balsamic Vinaigrette, Cider Quinoa, Sliced Bosc Pears, Roasted Red Beets, Crumbled Gorgonzola & Praline Pecans...\$15

## Corned Beef Panini Melt

Black River Meats Corned Beef, Apple Cider Honey Mustard, Cider & Pancetta Braised Red Cabbage & Fontina Cheese on Rye Bread Served with Mixed Greens...\$16

## Cranberry Crusted Salmon

Pan Seared Salmon Topped with Cranberry Orange Compote Served with Garlic Mashed Potatoes, Cider & Pancetta Braised Red Cabbage & Sautéed Baby Spinach...\$25 *Petite...\$18*

## Mixed Squash Deconstructed Lasagna

Roasted Butternut, Delicata & Spaghetti Squash Layered with Pasta Sheets, Veggie Sausage, Sautéed Baby Spinach, Vermont Butter & Cheese Chèvre Tossed with Yellow Curry Coconut Sauce...\$15

## Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & French Fries...\$25 *Petite ...\$18*

## Salade Niçoise

Seared Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Haricot Verts, Kalamata Olives, Capers, Roasted Potatoes, House Dressing & Parsnip Frites...\$17

## Lewig's Omelette

Changes Daily, Served with Mixed Greens & Fruit Salad...\$12

## The Golden Add On's

**Pan Seared La Belle Farm's Foie Gras to Any Entrée for \$15**

**Substitute Your Fries with White Truffle Frites or White Truffle Mashed Potatoes on any Entrée for \$4**

## Comfort Foods \$12

### Monday - Meatloaf

LaPlatte River Farm Angus Beef & Gorgonzola Meatloaf topped with Savory Beef Gravy & Crispy Onions Served with Garlic Mashed Potatoes

### Tuesday - Shepherd's Pie

Shepherd's Pie with LaPlatte River Angus Beef Sautéed with Onions, Garlic & Sweet Corn topped with Garlic Mashed Potatoes served with Mixed Greens

### Wednesday - Mac & Cheese

Creamy Mac & Cheese Topped with a Panko Crust Served with Mixed Greens

### Thursday - Chipotle Chicken Chili

Slow Stewed All Natural Belle & Evans Chicken, Chipotle Peppers with White & Black Beans, Peppers & Corn Topped with Cabot Cheddar, Sour Cream & Scallions

### Friday - Fish & Chips

House Battered Flounder & Chips with Tartar Sauce