



## 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 Potatoes & Sweet Corn Topped with  
Toasted Pumpkin Seeds...8 / 9

### House Salad

Baby Greens, Grated Carrots, English Cucumbers, Grape  
Tomatoes, Parsnip Frites & Maple Balsamic Vinaigrette ...10

### Caesar Salad

With Shaved Parmesan & Garlic Croutons...14  
\*\*add White anchovies...1.50

### Roasted Beet & Pear Salad

Mixed Greens, Shaved Brussels Sprouts, Julienned Broccoli,  
Carrots, Kale & Chicory tossed with Roasted Beets, Anjou Pears,  
Applewood Smoked Bacon, Dried Cranberries, Candied Pecans &  
Crumbled Gorgonzola in Maple Balsamic Dressing...15

### Warm Duck Confit & Pumpkin Salad

Crispy Slow Cooked Duck Confit Leg with Baby Arugula tossed with  
Cider Infused Farro, Roasted Pumpkin, Butternut Squash, Sliced  
Apples, Pomegranate Seeds, Vermont Goat Cheese & Candied  
Pumpkin Seeds with a Creamy Cider Mustard Vinaigrette...21

### Add to any Salad

**Portabella Mushroom...6**

**Beyond Burger, Ahi Tuna, Grilled Chicken,  
Shrimp or Beef Skewers...9**

**Petit Steak, Petit Salmon or Confit Duck Leg...10**

**Grilled Beef Tenderloin...21**

## CHEESES of VERMONT

All Cheese Plates come with Flatbread & Assorted Crackers,  
Bing Cherry Compote & Fresh Fruit  
Extra Crackers...2

### Boucher Blue...9

raw cows' milk creation is creamy and earthy with undertones of  
sweet chestnuts and truffles. Boucher Family Farm in Highgate, VT  
Pair with Chateau Laribotte Sauternes 3oz \$10 / 375ml \$40

### Orb Weaver Frolic...9

Leunigs Exclusive, Pasteurized Cow's Milk Washed Rind  
Cheese from a small family farm. This cheese is like a  
Brie with notes of Bleu and fresh milk. Aged 2 months

### Blue Ledge Farm Lake's Edge...9

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...9

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...9

Fresh Cow's Milk Cheese from a family-owned & operated  
farm in Salisbury, VT. This cheese is a cross between  
Camembert & Brie.

### Consider Bardwell Pawlet ...9

Raw Jersey Milk Italian style tome cheese. Creamy texture  
and bright bite Aged for four to six months.

Executive Chef & Co- Owner

**Donnell Collins**

Sous Chef-Justin Precourt AM Lead Line Jon Gilbert

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

## APPETIZERS

French Fries 7 White Truffle Fries 11 Sweet Potato Fries 9

### Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

### Duck Pâté

House-made Mousse Pâté, Caper Berries &  
Mixed Greens with Dijon Mustard ... 13

### 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...13

### Calamari Fritti

Served with Red Chili Sauce...13

### Curried Coconut Mussels

Steamed Mussels in a Green Curry Coconut Sauce,  
White Wine, Shoestring Leeks & Carrots...16

### Graham Cracker Crusted Duck Frites

Served with a Chili Maple Dipping Sauce...13

### Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote...16

### Oyster Trio

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

**4 Raw Oysters** with Champagne Mignonette

26

### Vermont Sliders Trio

**Lamb-** Cranberry Compote

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

**Duck-** Cherry Compote & Seared Foie Gras  
Each Served on a Brioche Bun with a Pickle...21

### Tomato Pie

Layers of Heirloom Mixed Tomatoes, Grafton Truffle  
Cheddar Cheese & Sharp Cheddar Baked in Savory Pie  
Crust served with Mixed Greens...15

### Palmetto Crab & Lobster Cheese Dip

Palmetto Cheese Blended with Maine Lobster & Jumbo  
Lump Crab Meat served with Flatbread & Toasted Pita  
Chips with Mixed Greens...15

### White Truffle Beef Tartare

Diced Beef Tenderloin tossed with Capers & Cornichons &  
White Truffle Aioli, served with Mixed Greens &  
Duck Kettle Chips...17

### Artichoke & Spinach Gratin

Artichoke Hearts, Baby Spinach & a Blend of Cheeses with  
Toasted Pita Chips...12

### Mixed Marinated Olives

Trio of Olives with Olive Oil, Herbs & Orange Peel...6

### 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

**Only Food & Drinks prepared here  
may be consumed here**



# LUNCH PLATES



## Burger

LaPlatte River Farm Angus Burger, Mixed Greens, Tomato & Onion on a Brioche 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 Fried Egg...2**

## Duck Tacos

Mint & Lime Braised Duck Tenders, Black Beans, Tomatoes, Corn, Peppers, Baby Arugula, Avocado Hummus & Cabot Cheddar in Crispy Yellow Corn Shells served with Mixed Greens...16

## Beef Bourguignon

Beef Tips Braised in Red Wine with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms, with Garlic Mashed Potatoes & Haricot Verts...27 *Petit...19*

## Smoked Maple Spaghetti Squash

Roasted Spaghetti Squash tossed with Beyond Meat Crumbles, Anjou Pears, Butternut Squash, Red Onions, Sweet Potatoes, Cauliflower Florets, Shaved Brussels Sprouts, Broccoli, Beets, Kale, Baby Spinach & Dried Cranberries tossed with Vermont Smoked Maple & Sage Vegan Butter Topped with "Pistachio Cheese" ...27 *Petit...15*

## Veggie & Beet Burger

Plant-Based Beet Vegan Protein Burger, Baby Arugula, Peppadew Compote, Sliced Tomato & Red Onion on a Brioche Roll Served with French Fries...16

**\*Add VT Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss...1.50 each Fried Egg...2**

## "Fall" Dorf Turkey Melt

Roasted VT Stonewood Farms All Natural Turkey Roasted & Picked tossed with Red Grapes, Celery, Red Onions, Macintosh Apples, Toasted Pecans & Dried Cranberries with a Cider Aioli Dressing served on Red Hen Country Bread Toasted with Cabot Sharp Cheddar served with Mixed Greens...16

## Croque Monsieur

Sliced Madrange Jambon Maison Natural Ham Layered with Gruyère & Fontina on Toasted Brioche smothered in Béchamel Sauce served with Mixed Greens...16 **Croque Madame add Egg...2**

## Leunig's Omelette

Changes Daily, served with Mixed Greens & Fruit Salad...15

## Filet with Salade Verte

Grilled Beef Tenderloin with Port Demi-Glace Served with Maple Balsamic Mixed Greens...26

## Cavatappi Carbonara

VT Roasted Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce...26 *Petit...19*

## Braised Beef Short Rib

Cherry & Port Wine All Natural Angus Beef Short Rib, Jalapeno & Cherry Aioli, Cooper Sharp Cheese, Braised Red Cabbage, Caramelized Onions, Bacon Jam & Baby Arugula on toasted Telera Served with Mixed Greens...17

## Curried Crispy Chicken

Curry Marinated All Natural Chicken Diced & Flash Fried Served with a Mango, Roasted Pumpkin, Butternut & Golden Raisin Chutney, Baby Spinach, Apple, Pear and Fennel Slaw on Toasted Naan served with Mixed Greens...16

## Maple Walnut Crusted Salmon

Pan Seared Salmon Glazed with Vermont Maple Syrup & Toasted Walnuts served with Lap Cheong Sausage & Confetti Vegetable Cauliflower Fried "Rice", Cider Braised Red Cabbage, Sautéed Baby Spinach...29 *Petit...16*

## Pork Brisket

Pan Seared Pork Schnitzel, Apple Butter, Cabot Sharp Cheddar Spread, Apple, Fennel, Radish, Brussels and Butternut Squash Slaw, on Toasted Wheat Bread Served with Mixed Greens...16

## 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...22

## Quinoa Crusted Shrimp

Garlic & Herb Marinated Gulf Shrimp Dredged in Rice Flour & Quinoa, tossed with Pomegranate Molasses Barbeque Sauce, Baby Arugula, Sliced Cucumbers served with Shaved Brussel, Cabbage Radish, Carrot & Beet Slaw, Avocado Crème Drizzle on Grilled Naan served with Mixed Greens...17

## Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & French Fries...27 *Petit...19*

## Comfort Foods...15

### Monday - Meatloaf

LaPlatte Beef Mixed with VT Pork Crumbled Gorgonzola Cheese with Garlic Mashed Potatoes & Haricot Verts with Mushroom Beef Gravy

### Tuesday - Shepard's Pie

Roasted Garlic Mashed Potatoes, Corn, Roasted Mushroom & Beef Gravy & LaPlatte Beef served with Mixed Greens

### Wednesday - Mac & Cheese

Cavatappi Pasta tossed w/ Cheeses Sauce of Gruyere, Cheddar, Manchego & Grated Parmesan with Mixed Greens

### Thursday - Hot Turkey

Roasted Turkey, Garlic Mashed Potatoes, Cranberry Jam, Stuffing & Gravy

### Friday - Fish & Chips

Haddock in Beer Battered & Flash Fried Served with Frites & Tartar Sauce

## Cavatappi Carbonara

Roasted Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce

## Steak Frites

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

## Beef Bourguignon

Beef Tips Braised in Red Wine with Smoked Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms, served with Garlic Mashed Potatoes & Haricot Verts

## Maple Walnut Crusted Salmon

Pan Seared Salmon Glazed with Vermont Maple Syrup & Toasted Walnuts served with Garlic Mashed Potatoes, Cider Braised Red Cabbage, Sautéed Baby Spinach

## Salade Niçoise

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

## Smoked Maple Spaghetti Squash

Roasted Spaghetti Squash tossed with Beyond Meat Crumbles, Anjou Pears, Butternut Squash, Red Onions, Sweet Potatoes, Cauliflower Florets, Shaved Brussels Sprouts, Broccoli, Beets, Kale, Baby Spinach & Dried Cranberries tossed with Vermont Smoked Maple & Sage Vegan Butter Topped with "Pistachio Cheese"

## Caesar Salad

With choice of Grilled Chicken, Portabella Mushroom, Salmon, Shrimp or Beef Skewers

## BISTRO MEAL CHOICE OF AN ENTRÉE

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## SOUP AU PISTOU or MIXED GREEN SALAD

# \$21

11:00-5:30 & Last Hour of Business

Everyday

May not be combined with any other discounts or promotions add 1.50 for substitutions

**ADD A GLASS OF BISTRO MERLOT, ROSÉ OR CHARDONNAY (one glass per bistro meal) \$5 5oz/ \$8 9oz**