

SOUPS & SALADS

Soup Au Pistou

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

Onion Soup Gratinée

A Bistro Classic, with Beef & Duck Broth with a
Blend of Cheeses...9

Tomato & Parmesan Bisque

House Made Tomato & Parmesan Bisque...7/8

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

Leunigs Wedge

Baby Iceberg Lettuce, Grape Tomatoes, North Country
Smoked Bacon, Hard Boiled Egg, and Chives Topped with a
Maytag Blue Cheese Dressing & Fresh Sweet Corn...16

Curried Pumpkin & Lentil Salad

Baby Watercress, Power Blend of Chopped Kale, Grated
Golden Beets, Broccoli Stalks, Kohlrabi, Brussels Sprouts &
Carrots tossed in a Yellow Curry Dressing with a Black Lentil &
Quinoa Pilaf, Warm Roasted Pumpkin, Sweet Potatoes, Anjou
Pears & Vermont Chèvre topped with Dried Cranberries,
Toasted Hazelnuts, Pistachios & Pepitas...19

Add to any Salad

Portobello Mushroom...6

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

Petit Steak, Petit Salmon or

Crispy Duck Confit Cake...10

Grilled Beef Tenderloin...21

Cheeses of Vermont

All Cheese Plates come with Flatbread & Assorted
Crackers, Bing Cherry Compote & Fresh Fruit
* Extra Crackers (8)...2

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.

Grafton Village 2yr Cheddar...9

Grafton's flagship cheddar made with raw cow's milk and
aged for two full years to achieve a mature flavor and
dense, firm-yet-creamy texture

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.

APPETIZERS

French Fries

7

White Truffle Fries

11

Sweet Potato Fries

9

Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

Duck Confit Poutine

Roasted Duck Confit Picked & Pan Seared, French Fries, Maplebrook
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

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

Vermont Sliders Trio

Lamb- Peppadew Compote, **Venison-** Cinnamon Aioli,
Caramelized Shallots, Apples & VT Cheddar, **Duck-** Cherry Compote
& Seared Foie Gras Each Served on a Brioche Bun...21

Oyster Trio

6 Cornmeal Dredged & Fried with Sweet Chili Aioli, 4 Rockefeller
with Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream
Sauce 4 Raw Oysters with Champagne Mignonette...26

White Truffle Beef Tartare

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

Foie Gras

Pan Seared LaBelle Farm Foie Gras, Toasted Pistachio Mashed
Potatoes, Sautéed Baby Spinach, Cranberry Compote with Port
Demi-Glace & Grilled Truffle Toast Point ...25

Artichoke & Spinach Gratin

Artichoke Hearts, Baby Spinach & a Blend of Cheeses served with
Demi Baguette & Warm Pita Chips...13

Duck Confit Cake

Crispy Duck Confit Cake served with Slab Bacon & Smoked Duck
Sausage, Beluga Lentil & Roasted Root Vegetable Cassoulet and
Baby Spinach topped with Pomegranate Molasses Yogurt...17

Charcuterie

Duck Pâté...13

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

Fromage & Charcuterie Grazing Platter...22

TWO VT Cheeses One Hard & One Soft, Cherry Compote, Fruit &
Cracker House Duck Mousse Pâté, Bayonne Ham, Cornichons,
Crostini's, Assorted Veggies, Hummus & Nuts

Owner & Executive Chef Donnell Collins

Sous Chef-Justin Precourt

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

Crispy Katsu Chicken Sandwich

Pounded & Panko Crusted All Natural Chicken Thigh with Pickled Jalapeno Honey Drizzle, Apple Wood Smoked Bacon, Sliced Apples, Baby Arugula, Pimento Cheese on Toasted Brioche Roll served with Mixed Greens...16

Pumpkin Falafel

Pumpkin Spiced Chic Pea Croquette with Baby Arugula, Sliced Red Onion, Toasted Sesame Apple, Kale & Celery Root Slaw & VT Feta topped with Molasses Yogurt & Dried Pomegranate Seeds on Grilled Naan served with Mixed Greens...16

Burger

LaPlatte River Farm Angus Burger, Mixed Greens, Tomato & Onion on a Brioche Roll with French Fries...16

*** Also Available as Grilled Chicken or Portobello 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

Hot Shaved Beef Melt

Pan Seared Shaved Beef Top Round Sautéed with Caramelized Onions, Apple Wood Smoked Bacon Jam tossed with VT Cheddar & Coopers Cheese, Baby Spinach served with Roasted Garlic Mashed Potatoes on White Bread topped with Cider Mustard Gravy...17

Roasted Turkey BLT

Roasted All Natural Turkey Breast stacked with Apple Wood Smoked Bacon, Heirloom Tomatoes, Romaine & Jalapeno Peach Aioli on Toasted Wheat Bread Served with Mixed Greens...16

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**

Ham & Pear Panini

Madrage Jambon Maison Natural Ham, Cinnamon Spiced Poached Pear, Maple Walnut Chèvre Spread, Baby Spinach with a Cardamom Aioli Served on Country White Bread served with Mixed Greens...16

ENTREES

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

Beef Bourguignon

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

Cavatappi Carbonara

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

Maple Walnut Crusted Salmon

Pan Seared Salmon topped with Spiced VT Maple & Walnut Crust, Sautéed Baby Spinach with Crispy Vermont Cabot Cheddar Risotto Cake & Toasted Sesame Apple & Celery Root Slaw...28 Petit...18

Steak Frites

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

Curried Spaghetti Squash

Roasted Spaghetti Squash Sautéed with "Beyond Meat", Roasted Butternut, Carrots, Turnips, Sweet Potatoes, Anjou Pears, Brussels Sprouts & Baby Spinach tossed in a Vegan Yellow Curry Coconut Sauce with Dried Pomegranate Seeds...26 Petit...15

Lennig's Omelette

Changes Daily, served with Mixed Greens & Fruit Salad...16

Filet with Salade Verte

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

Bistro Burger

LaPlatte Angus Burger, La Belle Farm Foie Gras, Grafton Black Truffle Cheddar, Balsamic Baby Greens, Tomato & Onion on a Brioche Roll with White Truffle Fries...32

BISTRO MEAL

CHOICE OF AN ENTRÉE & SOUP AU PISTOU or MIXED GREEN SALAD

\$22

3:00-5:30 Everyday

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

Maple Walnut Crusted Salmon

Pan Seared Salmon topped with Spiced VT Maple & Walnut Crust, Sautéed Baby Spinach Served with Garlic Mashed Potatoes with Toasted Sesame Apple & Celery Root Slaw

Curried Spaghetti Squash

Roasted Spaghetti Squash Sautéed with "Beyond Meat", Roasted Butternut, Carrots, Turnips, Sweet Potatoes, Anjou Pears, Brussels Sprouts & Baby Spinach tossed in a Vegan Yellow Curry Coconut Sauce with Dried Pomegranate Seeds

Cavatappi Carbonara

Choice of Roasted VT Chicken or Portobello Mushroom Cavatappi Pasta, Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce

Beef Bourguignon

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

Salade Niçoise

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

Caesar Salad

With Shaved Parmesan & Garlic Croutons with Choice of Grilled Chicken, Portobello Mushroom, Steak, Salmon, Duck Confit Cake, Veggie & Beet Pattie, Shrimp or Beef Skewers

Steak Frites

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

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