

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 Broth & a Blend of Cheeses...9

Pumpkin & Bacon Chowder

Roasted Pumpkin, Applewood Smoked Bacon,
Sweet Potatoes & Sweet Corn Topped with
Toasted Pumpkin Seeds...8/9

House Salad

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

Caesar Salad

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

Harvest Quinoa Salad

Baby Spinach with Roasted Harvest Vegetables of
Brussels Sprouts, Rutabaga, Fennel, Butternut Squash,
Sweet Potatoes, Carrots & Parsnips & Apples tossed with
Warm Yellow Curry Dressing, topped with Dried
Cranberries & Toasted Pumpkin Seeds served with
Cider Quinoa Pilaf and Vt. Chèvre...19

Beet & Persimmons Salad

Mixed Greens, Shaved Brussels Sprouts, Broccoli, Kale
with Roasted Red & Yellow Beets, Fuyu Persimmons,
Red Anjou Pears, Candied Pecans tossed with Cider &
Cinnamon Dressing and topped with Gorgonzola ...16

Add to any Salad

Portobello Mushroom or Beyond Burger Patty...6

**Chicken Breast, Two Shrimp Skewers, Two Beef
Skewers or 4oz. Seared Ahi...8**

Petit Salmon or Petit Steak...10

Grilled Beef Tenderloin...20

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 Middlebury Blue...9

A raw cow's milk blue, made with Ayrshire milk
from the cows next door. Aged sixty days, it

Gluten Free Menu Available

Please inform your server of any food allergies.

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

Split Entrée Charge...3

Only Food & Drinks prepared here may be consumed here.
Separate Checks, please inform your server before ordering.

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

APPETIZERS

French Fries

7

White Truffle Fries

11

Sweet Potato Fries

9

Leunigs Pâté Plate

Country Style Pork Pâté -with Burgundy Wine, Brandy,
Shallots, Garlic, Nutmeg, Coriander, Caraway & Allspice
Duck Mousse- Duck Livers Sautéed in Port Wine, Shallots,
Herbs & Spices, Puréed with Butter served with Mixed
Greens, Grained Mustard, Cherry Compote, Capers, Berries,
Cornichons & Pickled Veggies with Crostini ...18

Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared
served with 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

Steamed 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

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...28

White Truffle Beef Tartare

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

Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

Mixed Marinated Olives

Mixture of Italian Black & Green Olives marinated with
Sunflower Oil, Extra Virgin Olive Oil, Fresh Herbs with
Orange Peel & Chili Flakes...5

Mixed Nuts

Roasted & Salted Almonds, Peanuts, Brazil nuts, Cashews,
Filberts, Pistachios and Coconut Cashews...5

Fresh Daily Baked Red Hen Bread served with Butter

Complementary, ask your server
Fresh Basil Pesto...2

Donnell Collins~ Executive Chef & Co-Owner
Kitchen Managers- Amy Langford & Jason Gerred

Le Dejeuner

Butternut Squash & Chèvre Melt

Herb & Maple Roasted Butter Squash Baby Arugula, Cranberry Chimichurri, Vermont Chèvre, Caramelized Onions & Pear, Carrot, Radish and Fennel Slaw on Ciabatta 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**

Fall "Dorf" Chicken Salad Melt

All-Natural Roasted Chicken tossed with Red Grapes, Celery, Red Onions, Apples, Toasted Pecans, Baby Spinach, Anjou Pears & Dried Cranberries with a Cider Aioli Dressing on Toasted Country White Bread topped with Cheddar 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**

Croque Monsieur

Madrange Jambon Maison Natural French Ham stacked with Sliced Gruyère on Buttered Brioche Bread Griddled and topped with Béchamel Sauce served with Mixed Greens...15

Croque Madame add Sunny Egg...17

Turkey Schnitzel

All-Natural Stonewood Farm Turkey Breast Pounded and Dredged, Pork Stuffing, Garlic Mashed Potatoes, Cranberry Compote, Baby Spinach & Cabot Cheddar on Toasted Ciabatta served with Mixed Greens...17

Smoked Beef Brisket Panini

Thinly Sliced McKenzie Smoked Beef Brisket, Cider Braised Red Cabbage, Sliced Gruyere with Celery Root, Apple, Pear & Fennel Slaw, Maple Aioli on Marble Rye served with Mixed Greens...18

Leunig's Omelette Du Jour

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

Mojito Duck Tacos

Canadian Duck Braised with Fresh Mint, Lime Juice & Jalapenos, Black Beans, Tomatoes, Corn, Peppers with Baby Arugula, Avocado Hummus & Cabot Cheddar in Vermont Tortilla Crispy Corn Shells, served with Mixed Greens...16

Salade Niçoise

Seared Ahi Tuna, Hard 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

Cavatappi Carbonara

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

Veggie Carbonara

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

Salmon with Cranberry Chimichurri

Pan Seared Salmon topped with Cranberry Chimichurri, served with Garlic Mashed Potatoes, Sautéed Baby Spinach, Cider Braised Cabbage and Celery Root, Fennel, Apple & Pear Salad ...26

Curried Spaghetti Squash

Roasted Spaghetti Squash, Beyond Meat Crumbles, Anjou Pears, Golden Raisins, Carrots, Butternut Squash, Parsnip, Red Onions, Cauliflower, Sweet Potatoes, Shaved Brussels Sprouts, Broccoli, Beets, Kale, Baby Spinach & Dried Cranberries tossed with Vegan Yellow Curry Sauce with Pumpkin Seed "Cheese" ...27

Steak Frites

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

Cavatappi Carbonara

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

Steak Frites or Salmon Frites

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

Pan Seared Salmon & French Fries

Salmon with Cranberry Chimichurri

Pan Seared Salmon topped with Cranberry Chimichurri, served with Garlic Mashed Potatoes, Sautéed Baby Spinach, Cider Braised Cabbage and Celery Root, Fennel, Apple & Pear Salad

BISTRO DINNER CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$22

2-5p.m. Everyday

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

Salade Niçoise

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

Beef Bourguignon

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

Veggie Carbonara

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

Caesar Salad

With choice of Grilled Chicken, Portobello Mushroom, 4oz Seared Tuna, Petite Salmon, Petit Steak, Shrimp or Beef Skewers

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