



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

Roasted Garlic & Potato Bisque

Slow Roasted Garlic Cloves Simmered with Spring Leeks, Celery & Onions in Duck Stock with Yukon Potatoes Puréed, finished with Cream topped with Scallions ...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...13
**add White anchovies...1.50

Melon & Citrus Salad

Spring Watercress tossed with VT Mascarpone & Rosé Mint Dressing, Honeydew, Cantaloupe, Ruby Red Grapefruit, Mandarin Oranges, Radishes & Cucumber topped with Bayonne Ham & Toasted Almonds...14

Coconut & Lentil Salad

Long Grain Basmati Rice & Lentil Salad with Red Onion, Jalapeno, Black Beans, Avocado & Mango served with Mixed Greens in Coconut Lime Vinaigrette topped with Vermont Queso Fresco, Spiced Corn Strips & Candied Macadamias...16

Add to any Salad

Portabella Mushroom 6

Beyond Burger, Salmon, Ahi Tuna, Grilled Chicken,

Shrimp or Beef Skewers 9

Grilled Beef Tenderloin 20

CHEESES of VERMONT

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

Spring Brook Tarentaise ...9

Named after the French Valley that inspired it. Semi hard natural raw milk from pasture fed jersey cows washed rind cheese aged for 10 or more 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.

APPETIZERS

French Fries 7 White Truffle Fries 11 Sweet Potato Fries 9

Red Hen Seeded Bread & Herb Focaccia

Served warm with House Made Nduja Butter & Truffle Honey Butter ... 4

Duck Pâté

House-made Mousse Pâté, Caper Berries & Mixed Greens with Dijon Mustard ... 12

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 Red Chili Sauce...13

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...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- Raita

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

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

Foie Gras

Pan Seared LaBelle Farm Foie Gras, Grilled White Truffle Toast Point, Pickled Green Strawberry & Radish Salad, Crispy Mascarpone Risotto Cake with Strawberry & Rhubarb Demi...27

Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

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

Executive Chef & Co- Owner
Donnell Collins

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 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...25 *Petite 18*

Sweet Pea Gnocchi

Vegan English Pea Gnocchi tossed with Wild Mushrooms, Artichoke Hearts & Mixed Spring Vegetables, Fiddleheads, English Peas, Parisian Carrots, White & Green Asparagus, Fava Beans topped with Pea Tendrils & Pistachio "Parm" ...27 *Petit...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**

Coconut & Lentil Salad

Long Grain Basmati Rice & Lentil Salad with Red Onion, Jalapeno, Black Beans, Avocado & Mango served with Mixed Greens in Coconut Lime Vinaigrette topped with Vermont Queso Fresco, Spiced Corn Strips & Candied Macadamias...16

Spicy Jack Fruit Quesadilla

Mango Habanero Pulled Jack Fruit tossed with Coconut Rice, Black Beans, Pablano & Grilled Corn in Cauliflower Wrap Crisped in Cast Iron topped with Avocado Hummus & Drizzled with Vegan "Nacho Cheese" served with Mixed Greens...16

Pesto Chicken Salad

Roasted Murrays All Natural Chicken Picked & tossed with Basil Pesto Aioli, Cabot Cheddar Cubes, Applewood Smoked Bacon & Bell Pepper served on Herb Focaccia with Romaine & Tomato...17

Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & French Fries...26 *Petit...18*

Filet with Salade Verte

Grilled Beef Tenderloin with Port Demi-Glace Served with Maple Balsamic Mixed Greens...25

Cavatappi Carbonara

VT Roasted Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce...25 *Petit...18*

Korean Style Rib Eye Melt

Gochujang Pepper Marinated Shaved Vermont Rib Eye Sautéed with Caramelized Onions & Peppers, Coopers Cheddar with Garlic Aioli & Pea Tendrils on toasted Telera Served with Mixed Greens...17

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**

Crispy Duck Club

Graham Cracker Crusted Duck Tenderloins, Cabot Sharp Cheddar Spread, Apple-Wood Smoked Bacon, Green Leaf & Heirloom Tomato on Wheat Bread with Smoked Vermont Maple Aioli served with Mixed Greens...17

Strawberry & Rhubarb Salmon

Pan Seared Salmon topped with Strawberry & VT Rhubarb Savory Jam, Garlic Mashed Potatoes, Sautéed Baby Spinach, Pickled Green Strawberry, Spring Radish, English Cucumber & Watercress Salad...28 *Petit...16*

White Harrissa Lamb

White Harrissa Marinated Lamb, Pickled Beet, Onion & Cucumber Salad, Watercress & Raita on Grilled Naan Served with Mixed Greens...17

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...21

Soft Shell Crab Bánh mì

Maryland Soft Shell Crab in Yellow Curry Tempura, Pork Rillettes, Sweet Chili Aioli, Pickled Radish, Carrot Cucumber Salad & Tangerine Lace on toasted Telera served with Mixed Greens...18

Leunig's Omelette

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

Add On's

Pan Seared La Belle Farm's Foie Gras to Any Entrée...15

Substitute Your Fries with White Truffle Frites or White Truffle Mashed Potatoes on any Entrée...4

Comfort Foods...15

Monday - Meatloaf

LaPlatte Beef Mixed with Vermont Pork Crumbled Gorgonzola Cheese Served with Roasted 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 Stonewood Turkey, Garlic Mashed Potatoes, Cranberry Jam, Stuffing & Gravy

Friday - Fish & Chips

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