

## SOUPS & SALADS

### Soup Au Pistou

Classic French Vegetable & White Bean Soup  
Garnished with Asiago & Pesto 8/10

### Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...12

### Creamy Potato Leek Bisque

Roasted Garlic, Leeks & Yukon Potatoes  
Bacon Lardons & Asiago...9/11

### House Salad

Baby Greens, Carrots, English Cucumbers,  
Grape Tomatoes, Parsnip Frites &  
Maple Balsamic Vinaigrette...14

### Caesar Salad

Shaved Parmesan & Garlic Croutons...16  
\*\*add White anchovies...1.50

### Leunig's Wedge

Iceberg Lettuce, Grape Tomatoes, VT Apple Wood  
Smoked Bacon, Hard Egg, Crumbled  
Bleu Cheese, with House Herb Ranch Dressing...15

### Greek Salad

Romaine, Tomatoes, Red Onions,  
Cucumber, Kalamata Olives, Crispy Garbanzos,  
Pepperoncini, Crumbled Maplebrook Feta  
House Greek Dressing...18

### Add to any Salad

**VT Bean Crafters Black Bean Burger Patty...7**

**2 Portobello Mushroom Caps...9**

**Chicken Breast, Two Shrimp Skewers, Two Beef  
Skewers or 4oz. Seared Ahi...12**

**Grilled 8oz Beef Tenderloin...28**

**6oz Salmon or 7oz Steak...20**

**5oz Panko Crusted Maine Lobster Bites...25**

**5oz Wild Maine Shelled Lobster Tail...22**

## Cheeses of Vermont

Choice of Cheese - Crackers, Crostini, Cherry  
Compote & Fresh Fruit ...14 per cheese selection

### Blue Ledge Farm Lake's Edge

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

### Grafton Village 2yr Cheddar

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

### Champlain Valley Creamery Triple Cream

Organic Champlain Triple is a beautiful soft ripened triple  
creme with a bloomy white rind. Produced from cultured  
whole milk & cream with a luxurious mouthfeel

### Blue Ledge Farm Riley's 2x4

Raw cow & goats' milk, Tomme style, Cave-aged for 3  
months, briny & acidic on the palate, sweeter  
nuttier notes on the nose

## APPETIZERS

French Fries

9

White Truffle Fries

13

Sweet Potato Fries

10

### Maine Lobster Bites

Panko Crusted Maine Lobster Bites 5oz  
Lemon Tarragon Aioli...25

### Short Rib Poutine

Red Wine Braised Beef Short Rib Chunks  
French Fries, Cheese Curds & Beef Gravy...18

### Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared  
French Fries, Maplebrook Cheese Curds & Duck Gravy...18

### Escargot Maison

Garlic-Walnut Herb Butter & Asiago...16

### Mock Escargot

Miso Roasted Crimini Mushrooms in  
Garlic-Walnut Herb Butter & Asiago...14

### Fried Artichoke Hearts

Cornmeal Crusted  
Lemon Dijon Aioli ...16

### Graham Cracker Crusted Duck Frites

Maple Chili Dipping Sauce...16

### Calamari Fritti

Served with Red Chili Sauce...16

### Curried Coconut Mussels

Steamed in a Green Curry Coconut Sauce, White Wine,  
Shoestring Leeks & Carrots...18

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

With Peppadew Compote ...17

### Vermont Sliders Trio

**Lamb-** Peppadew Compote

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

**Duck-** Port Cherry Compote & Seared Foie Gras,  
on Brioche Buns...28

### 1/2 Dozen Oysters Rockefeller

Fennel, Shallots, Tomatoes, Baby Spinach & Pernod  
Cream Sauce...25

**Raw Oysters Available** with Champagne  
Mignonette...3.50 each

### White Truffle Beef Tartare

Diced Beef Tenderloin, Capers & Cornichons, White  
Truffle Aioli with Mixed Greens & Kettle Chips...22

### Kettle Chips with Truffle Aioli

House Made Kettle Chips...9

### Mixed Marinated Olives

Mixture of Italian Black & Green Olives Marinated with  
Fresh Herbs with Orange Peel & Chili Flakes...6

### Mixed Nuts

Roasted & Salted Almonds, Peanuts, Brazil Nuts,  
Hazelnuts, Pistachios & Cashews...5

### Croque Monsieur

Natural French Ham, Gruyère on Brioche Béchamel  
Served with Mixed Greens...17

**Croque Madame add Sunny Egg...19**

### Black River Angus Burger

Served on a Brioche Roll with French Fries...18

\* Available as Grilled Chicken or Portobello Burger

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

### VT Bean Crafters Black Bean Burger

Lettuce, Tomato, Peppadew Compote on a Brioche Roll  
Served with French Fries...17

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

### Leunig's Omelette Du Jour

Served with Mixed Greens & Fruit Salad...17

### Jambon Burre

Bayonne Ham with VT Butter & Cheese Cultured Butter on  
a Demi Baguette Served with Mixed Greens...14

**Add Gruyere or Hot Pepper Jelly...2**

### Mediterranean Chicken Wrap

Herb Roasted Chicken Breast, Romaine, Tomatoes,  
Kalamata Olives, Pepperoncini, Crumbled Maplebrook  
Feta tossed with House Greek Dressing  
Served with Mixed Greens...17

### Crispy Buffalo Chicken Sandwich

Buttermilk Fried Chicken Breast, House  
Buffalo Sauce, Carrot-Celery Ranch Slaw & Crumbled  
Blue Cheese Toasted Brioche Roll  
Served with Mixed Greens...18

### Mojito Duck Tacos

Mojito Braised Duck, Black Beans, Tomatoes, Corn,  
Peppers with Baby Arugula, Avocado & Cabot Cheddar in  
VT Tortilla Crispy Corn Tortilla Shells...18

### Beef Brisket Sandwich

Smoked Beef Brisket, Blistered Shishito Pepper &  
Caramelized Onions, Smokey Cheddar Aioli on a Brioche  
Roll Served with Mixed Greens...18

### Monti Cristo

Natural Ham, Turkey, Swiss, Gruyere, Raspberry  
Preserves on Brioche French Toast with Mixed Greens...18

## Weekday Comfort Foods...17

### Monday - Duck Cassoulet

House-made Cassoulet with Bacon and Picked Duck Confit & Sautéed Baby Spinach

### Tuesday - Shepard's Pie

Roasted Garlic Mashed Potatoes, Corn, Peas, Black River Ground Beef with Mushroom & Beef Gravy Served with Mixed Greens

### Wednesday - Macaroni & Cheese

House Made with a blend of Cheeses with Mixed Greens

### Thursday - Smoked Buffalo Duck Wing Drumettes

Crispy Smoked Duck Drumettes with House Made Buffalo Sauce, House Ranch Served with Fries

### Friday - Fish & Chips

Helles Lager Battered Haddock Served with Frites & Tartar Sauce

## Entrées

### 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...27

### Beef Bourguignon

Beef Tips Braised in Red Wine Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms with  
Roasted Garlic Mashed Potatoes & Haricot Verts...28

### Cavatappi Carbonara

Murray's All-Natural Chicken, Smoked Bacon, Roasted Tomatoes  
Sweet Peas & Cavatappi Pasta in a Creamy Parmesan Sauce...27

### Veggie Carbonara

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

### Maple Walnut Crusted Salmon

Maple Walnut Crusted Salmon, Garlic Mashed Potatoes, Sautéed Baby Spinach ...27

### Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Crème & French Fries...28

**Pre-Tax 20% Gratuity will be added to Parties of 6 or more & those taking both Credit Card Slips/Forgetting to sign**



**CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS - PLEASE INFORM YOUR SERVER**

**\*\*FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL THAT IS NOT GLUTEN FREE**

Please note: We do our best to accommodate dietary restrictions and allergies We cannot guarantee that any of our menu items are free of allergens because we use shared equipment and handle common allergens throughout our restaurant & bakery

Only Food & Drinks prepared here may be consumed here. Separate Checks, inform your server before ordering.  
*Consuming Raw or Undercooked Meats, Seafood or Eggs May Increase Your Risk of Food – Borne Illness*