



## 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

### Chilled Green Tomato & Avocado Gazpacho

with Freeze Dried Sweet Corn & Smoked Paprika Sour Cream...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

### Summer Wedge

Baby Iceberg Wedge topped with Avocado Chipotle &  
Buttermilk Ranch, Smoked Paprika Rubbed Pork Belly,  
Grape Tomatoes, Freeze Dried Sweet Corn, Toasted  
Sunflower Seeds & Crumbled Blue Cheese...14

\*Extra Basket of Bread...3

### Add to any Salad

**Portabella Mushroom 6**

**Beyond Burger, Salmon, Ahi Tuna, Grilled Chicken,**

**Shrimp or Beef Skewers 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

### 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

### Duck Pâté

House-made Mousse Pâté, Capers 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-** Feta Crumble

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

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

### 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

### Foie Gras

Pan Seared LaBelle Farm Foie Gras, Grilled White  
Truffle Toast with VT Loaded Mashed Potatoes,  
Port Demi Glace, Sautéed Baby Spinach &  
Pickled Peach & Cherry Salad...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...27 *Petit...19*

## Vegan Zucchini Alfredo

Zucchini Noodles with Roasted Tomatoes, Heirloom Grape Tomatoes, Fresh Basil, Summer Squash, Red Onions, Baby Spinach & Artichoke Hearts tossed in a Cashew Hempseed & Oat Milk "Alfredo" Sauce...27 *Petit...17*

## 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**

## Waldorf Chicken Salad

Roasted Murrays All Natural Chicken tossed with Red Grapes, Celery, Red Onions, Apples, Toasted Walnuts with Sour Cream & Aioli Dressing with Green Leaf on Herb Focaccia served with Mixed Greens...15

## 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**

## Lennig'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*

## Roast Beef Sandwich

All Natural Angus Roast Beef, Cabot Sharp Cheddar Spread, Apple Wood Bacon, Baby Arugula, Pickled Red Onion & Cherry Salad Garlic Aioli on toasted Telera served with Mixed Greens...16

## Crispy Chicken Sandwich

All Natural Crispy Chicken Breast Flash Fried topped with Coopers Cheese, Apple Wood Bacon, Fried Green Tomatoes & Green Leaf with Chipotle "Ranch" Aioli served on Brioche Bun served with Mixed Greens...17

## Blueberry & Jalapeño Salmon

Pan Seared Salmon Glazed with Maine Blueberry & Jalapeño Glaze with Roasted Garlic Mashed Potatoes, Jicama, Carrot Cabbage & Mandarin Orange Slaw, Crumbled Queso Fresco...29 *Petit...19*

## Turkey & Brie

Oven Roasted All Natural Turkey Breast, Brie Spread, Crispy Serrano Ham, Sliced Peaches, Baby Arugula & Jalapeño Jam Aioli on Wheat Bread Served with Mixed Greens...15

## 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

## Soft Shell Crab Bánh mì

Maryland Soft Shell Crab in Yellow Curry Tempura, Pork Rillettes, Sweet Chili Aioli, Pickled Radish, Carrot & Cucumber Salad & Baby Arugula served on toasted Telera served with Mixed Greens...17

## Steak Frites

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

## Monday - Thursday Bistro Lunch...15

**ADD A GLASS OF BISTRO MERLOT OR BISTRO CHARDONNAY**

**(one glass per bistro lunch) \$5 5oz/ \$8 9oz**

Choice of Cup of Pistou Or Gazpacho

### Choice of Entrée

*Petite Cavatappi Carbonara*

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

*Petite Steak Frites*

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

*Petite Beef Bourguignon*

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

*Caesar Salad*

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

*Petite Blueberry & Jalapeño Salmon*

Pan Seared Salmon Glazed with Maine Blueberry & Jalapeño Glaze with Garlic Mashed Potatoes, Jicama, Carrot Cabbage & Mandarin Orange Slaw, Crumbled Queso Fresco

## Friday - Lobster & Shrimp Roll

Maine Lobster & Bay Shrimp Salad on a Toasted Hot Dog Roll Served with House Made Kettle Chips