



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 Tomato & Parmesan Bisque

Roasted Plum Tomatoes simmered with Leeks, Onions,
Oregano & Thyme finished with Vermont Cream
with Shaved Parmesan & Pesto...8 / 9

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

Aperol & Citrus Salad

Hydroponic Bibb Lettuce with Ruby Red Grapefruit,
Blood Orange & Mandarin Oranges tossed with Aperol &
Crème Fraîche Dressing, Fried Avocado, Spiced Cashew,
Crispy Prosciutto & Vermont Feta...15

Curried Root Vegetables & Beluga Lentil Salad

Curried Roasted Butternut, Candy Stripe Beet, Parsnip &
Carrot tossed with Baby Spinach, Beluga Lentils, Brown Rice
& Quinoa in Warm Yellow Curry Vinaigrette topped with
Coconut Cashews & Crumbled Chèvre ...16

Add to any Salad

Portabella Mushroom...6

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

Petit Steak, Petit Salmon or Confit Duck Leg...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

Orb Weaver Frolic...9

Leunigs Exclusive, Pasteurized Cow's Milk Washed Rind
Cheese from a small family farm. This cheese is like a
Brie with notes of Bleu and fresh milk. Aged 2 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.

APPETIZERS

French Fries 7 White Truffle Fries 11 Sweet Potato Fries 9

Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

Duck Pâté

House-made Mousse Pâté, Capers Berries &
Mixed Greens with Dijon Mustard ... 13

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...13

Calamari Fritti

Served with Red Chili Sauce...13

Curried Coconut Mussels

Steamed Mussels 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

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- Peppadew Compote

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

White Truffle Beef Tartare

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

Artichoke & Spinach Gratin

Artichoke Hearts, Baby Spinach & a Blend of
Cheeses with Toasted Pita Chips...12

Mixed Marinated Olives

Trio of Olives with Olive Oil, Herbs & Orange Peel...6

Owner & Executive Chef

Donnell Collins

Sous Chef-Justin Precourt

AM Lead Line Jon Gilbert

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**

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



LUNCH PLATES



Burger

LaPlatte River Farm Angus Burger, Mixed Greens, 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*

Smoked Maple Spaghetti Squash

Roasted Spaghetti Squash with Beyond Meat Crumbles, Anjou Pear, Red Onions, Butternut, Candy Stripe Beets, Parsnip, Carrot, Shaved Brussels Sprouts, Baby Spinach & Dried Cranberries tossed with Vermont Smoked Maple & Sage Vegan Butter topped with "Almond & Hemp Seed Cheese"...27 *Petit...15*

Smoked Beef Brisket

Vermont Smoked Beef Brisket, Whole Grain Mustard, Apple & Cream Braised Brussels Sprouts & Cabbage Gratin, Fontina, Sliced Pear & Pickled Red Onions on toasted Rye 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

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**

Steak Frites

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

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*

Au Poivre Rib Eye Sandwich

Shaved Black River Meats Beef Rib Eye Dusted with Cracked Peppercorns & Pan Seared with Coopers Cheddar, Baby Arugula, Celery Root & Mustard Salad topped with Cognac Onion Sauce served on Toasted Ciabatta served with Mixed Greens...18

Crispy Katsu Chicken Sandwich

Pounded & Panko Crusted All Natural Chicken Thigh, Ginger & Garlic Chili Sauce, Cabbage, Carrot, Radish & Beet Salad tossed with Roasted Sesame Dressing, Baby Arugula & Sliced Cucumber on toasted Brioche Roll served with Mixed Greens...16

Pomelo & Pickled Ginger Salmon

Pan Seared Salmon topped with Pomelo & Pickled Ginger Marmalade, Candied Zest & Coconut Cashews, Garlic Mashed Potatoes, served with Sautéed Baby Spinach, Orange, Fennel & Mache Salad, Agave & Avocado Puree...28 *Petit...16*

Avocado Falafel

Avocado, Chick Pea & Tahini Croquette, Baby Arugula, Aperol Pickled Red Onion & Beet Salad, Orange Marmalade & Toasted Almond Yogurt Sauce on Grilled Nan served with Mixed Greens...16

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

Ahi Tuna Sandwich

Grilled Cumin & Coriander Dredged Ahi Tuna Loin, Apple Wood Smoked Bacon, Bibb lettuce, Jalapeno Kettle Potatoes Chips, Fried Avocados & Marionberry Aioli on toasted Wheat Bread served with Mixed Greens...17

Leunig's Omelette

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

Comfort Foods...15

Monday - Meatloaf

LaPlatte Beef Mixed with VT Pork Crumbled Gorgonzola Cheese with 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 Turkey, Garlic Mashed Potatoes, Cranberry Jam, Stuffing & Gravy

Friday - Fish & Chips

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

Cavatappi Carbonara

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

Steak Frites

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

Beef Bourguignon

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

Pomelo & Pickled Ginger Salmon

Pan Seared Salmon with Pomelo & Pickled Ginger Marmalade, Candied Zest & Coconut Cashews, Garlic Mashed Potatoes, Sautéed Baby Spinach, Orange, Fennel & Mache Salad, Agave & Avocado Puree

BISTRO MEAL CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$21

11:00-5:30 & Last Hour of Business

Everyday

May not be combined with any other discounts or promotions add 1.50 for substitutions

Salade Niçoise

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

Smoked Maple Spaghetti Squash

Roasted Spaghetti Squash with Beyond Meat Crumbles, Anjou Pear, Red Onions, Butternut, Candy Stripe Beets, Parsnip, Carrot, Shaved Brussels Sprouts, Baby Spinach & Dried Cranberries tossed with Vermont Smoked Maple & Sage Vegan Butter topped with "Almond & Hemp Seed Cheese"

Caesar Salad

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

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