



Le Déjeuner

Burger

Black River Angus Burger, Lettuce, Tomato, Onion on a Brioche Roll with French Fries...16

*** Also Available as Beyond Burger, Grilled Chicken or Portobello Burger**

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

Mojito Duck Tacos

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

Veggie & Beet Burger

Plant-Based & Beet Vegan Protein Burger, Baby Arugula, Peppadew Compote, 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**

Spanish Chicken Melt

Piquillo Pepper Marinated & Roasted All-Natural Chicken Sautéed with Red Onions, Baby Arugula, Quince Paste, Chorizo & Manchego Cheese Sauce on Toasted Ciabatta with Mixed Greens...17

Crispy Jerk Soft Shell Crab

Maryland Crispy Soft-Shell Crab tossed in Jerk Sauce, Pineapple, Mango, Radish & Jicama Slaw with Coconut Aioli, Baby Arugula, on Brioche Bun with Mixed Greens...20

Lebanese Lamb Burger

Rocky Mountain Grilled Lamb Burger with Cilantro, Mint, Lemon Zest, Olive Oil & Spices, Red Onions, Tomato Pickled Radish & Cucumber Slaw, Baby Watercress topped with Mint, Dill & Vt Feta Labneh Spread on Naan Served with Mixed Greens...21

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Haricot Verts, Kalamata Olives, Capers, Roasted Potatoes, Maple Balsamic Vinaigrette & Parsnip Frites...22

ENTRÉES



Filet Mignon

Grilled Beef Tenderloin topped with Bacon Jam served with White Truffle & Fontina Mashed Yukon Potatoes, Asparagus, Baby Spinach & Celery Root Salad with Creamed Cognac Demi-Glace...36

Beef Bourguignon

Beef Tips Braised in Red Wine, with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms, Garlic Mashed Potatoes & Haricots Verts...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 Tossed in a Creamy Parmesan Sauce...26

Veggie Carbonara

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

Strawberry Ginger Rhubarb Glazed Salmon

Pan Seared Salmon Glazed with Sweet & Spicy Crystalized Ginger & Rhubarb Glaze, Garlic Mashed Potatoes, Sautéed Baby Spinach & Cucumber, Carrot & Radish Slaw...28

Crispy Eggplant Napoleon

Crispy Eggplant, Tomato, Summer Squash, Zucchini & Eggplant Ratatouille, Grilled Portobello Mushroom, Maple Brook Mozzarella, Sautéed Baby Spinach with Marinara Sauce...27

Chili Lime Crusted Seared Saku

Tajin Chili, Lime & Cornmeal Crusted Atlantic Line Caught Bluefin Tuna, Crispy Sweet Corn & Black Bean Potato Cake, Sautéed Baby Spinach, Roasted Poblano Demi-Glace, Mango, Cucumber & Jicama Salad with Melba Drizzle ...30

Cavatappi Carbonara

Roasted Vermont 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

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

BISTRO DINNER CHOICE OF AN ENTRÉE &

SOUP AU PISTOU or MIXED GREEN SALAD

\$23

2:30-5p.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

Salmon Frites

Pan Seared Salmon & French Fries

Strawberry Ginger Rhubarb Glazed Salmon

Salmon Glazed with Sweet & Spicy Crystalized Ginger & Rhubarb Glaze, Garlic Mashed Potatoes, Sautéed Baby Spinach & Cucumber, Carrot & Radish Slaw

Beef Bourguignon

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

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