

SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Topped with Asiago & Pesto 7/8

Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...9

Roasted Garlic & Leek Bisque

Roasted Garlic, Leeks & Yukon Potatoes with Duck Stock &
Heavy Cream with Asiago, Garlic & Chive Oil...8 / 9

House Salad

Baby Greens, Carrots, English Cucumbers, Grape
Tomatoes, Parsnip Frites & Maple Balsamic Vinaigrette ...11

Caesar Salad

With Shaved Parmesan & Garlic Croutons...15
**add White anchovies...1.50

Spring Grain & Burrata Salad

Petit Watercress & Pea Shoots tossed with Baby Carrots,
Shaved Asparagus, English & Sugar Snap Peas, Chiogga,
Golden Beets & Spring Radishes in Green Goddess Dressing
served with Citrus Mint & Artichoke Quinoa
Pilaf, Maple Brook Burrata Cheese...20

Strawberry & Rhubarb Salad

Mixed Greens with Sliced Red Onions, Strawberries,
Rhubarb, Cucumber, Mint & Watermelon Radish
tossed with Maple Balsamic Vinaigrette topped with
VT Chèvre & Toasted Hazelnuts...17

Add to any Salad

Portobello Mushroom or Beyond Burger Patty...7
Chicken Breast, Two Shrimp Skewers, Two Beef Skewers
or 4oz. Seared Ahi...10
Petit Salmon, Petit Steak or Duck Confit Leg...11
Grilled Beef Tenderloin...20

Cheeses of Vermont

All Cheese Plates come with Flatbread & Assorted Crackers,
Bing Cherry Compote & Fresh Fruit

* Extra Crackers (8)...2

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.

Grafton Village 2yr Cheddar...9

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

Blue Ledge Farm Middlebury Blue...9

A raw cow's milk blue, made with Ayrshire milk
from the cows next door. Aged sixty days, it

Gluten Free Menu Available

Please inform your server of any food allergies.

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

Split Entrée Charge...3

Only Food & Drinks prepared here may be consumed here.
Separate Checks, please inform your server before ordering.

Quality Service is customarily rewarded
by a 15-20% gratuity

APPETIZERS

French Fries

7

White Truffle Fries

11

Sweet Potato Fries

9

Duck Mousse Pâté

House Made-Duck Livers Sautéed in Port Wine, Shallots,
Herbs & Spices, Puréed with Butter served with Mixed
Greens, Grained Mustard, Cherry Compote, Capers, Berries,
Cornichons & Pickled Veggies with Crostini ...16

Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared served
with French Fries, Maplebrook Cheese Curds & Fried Herbs
Topped with Duck Gravy...16

Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...13

Calamari Fritti

Served with Red Chili Sauce...13

Curried Coconut Mussels

Steamed in a Green Curry Coconut Sauce, White Wine,
Shoestring Leeks & Carrots...16

Graham Cracker Crusted Duck Frites

Served with a Chili Maple Dipping Sauce...14

Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote ...16

Vermont Sliders Trio

Lamb- Peppadew Compote, **Venison-** Cinnamon Aioli,
Caramelized Shallots, Apples & VT Cheddar, **Duck-** Cherry
Compote & Seared Foie Gras Served on Brioche Buns...21

Oyster Trio

6 Cornmeal Dredged & Fried with Sweet Chili Aioli
4 Rockefeller with Fennel, Shallots, Tomatoes, Baby Spinach
& Pernod Cream Sauce
4 Raw Oysters with Champagne Mignonette...28

Seared Foie Gras

Pan Seared LaBelle Farm Foie Gras, Almond Mashed Potatoes,
Sautéed Baby Spinach, White Truffle Toast Point with Port
Wine Strawberry & Rhubarb Demi-Glace, Pea Shoot,
Strawberry & Radish Salad with Toasted Hazelnuts...26

White Truffle Beef Tartare

Diced Beef Tenderloin with Capers, Cornichons & White
Truffle Aioli with Mixed Greens & Duck Kettle Chips...18

Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

Mixed Marinated Olives

Italian Black & Green Olives marinated in Sunflower & EVOO,
Fresh Herbs, Orange Peel & Chili Flakes...5

Mixed Nuts

Roasted & Salted Almonds, Peanuts, Brazil nuts, Cashews,
Filberts, Pistachios & Coconut Cashews...5

Fresh Daily Baked Red Hen Bread served with Butter

Complementary, ask your server

Donnell Collins~ Executive Chef & Owner
Kitchen Managers- Amy Langford & Jason Gerred

Le Déjeuner

Mojito Duck Tacos

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

Sweet Pea Falafel

Spiced Sweet Pea Falafel, Pea Shoots, Roasted Red Beet Hummus, Tomato, Pickled Radish & Cucumber Slaw on Grilled Naan Served with Mixed greens...17

Burger

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

*** Available as Grilled Chicken or Portobello Burger**

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

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

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**

Leunig's Omelette Du Jour

Changes Daily

Served with Mixed Greens & Fruit Salad...15

Roast Beef Sandwich

Sliced Roast Beef, Bacon Jam, Horseradish Cheddar Spread, Tomatoes, Pickled Red Onions, Baby Greens, Garlic Aioli on Toasted Ciabatta Served with Mixed Greens...18

Strawberry & Rhubarb Turkey BLT

Roasted Natural Turkey, Strawberry Rhubarb & Serrano Pepper Jam, North Country Smoke House Bacon, Tomatoes, Romaine Lettuce on White Bread Served with Mixed Greens...18

Grouper Reuben Panini

Pan seared Day Boat Atlantic Grouper, House Made Remoulade with Pickled Jalapeno & Sweet Pickles, Celery Seed Sauerkraut & Swiss Cheese on Rye Served with Mixed Greens...20

Crispy Jerk Soft Shell Crab

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

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 Served with Mixed Greens...17

Croque Monsieur

Madrange Jambon Maison Natural French Ham stacked with Sliced Gruyère on Buttered Brioche Bread Griddled & topped with Béchamel Sauce Served with Mixed Greens...15

Croque Madame add Sunny Egg...17

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...22

Beef Bourguignon

Beef Tips Braised in Red Wine, Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms with Roasted Garlic Mashed Potatoes & Haricot Verts...27

Cavatappi Carbonara

Cavatappi Pasta, VT Chicken, Smoked Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...26

Veggie Carbonara

Cavatappi Pasta, Portobello Mushroom, 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

Steak Frites

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