



ENTRÉES

Filet Mignon



Grilled Beef Tenderloin, Wild Mushroom Ragout, Loaded Red Bliss with Bacon, Cheddar & Sour Cream
Grilled Asparagus & Wild Ramp Compound Butter...42
Add 5oz Wild Maine Shelled Lobster Tail...22

Salade Niçoise



Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions
Roasted Potatoes, Haricot Verts, Kalamata Olives & Capers with House Dressing & Parsnip Frites...28

Beef Bourguignon

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

Cavatappi Carbonara



Murray's All- Natural Chicken, Cavatappi Pasta, Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...28

Veggie Carbonara



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

Spring Vegetable Risotto



Lemon Tarragon Risotto with Roasted Radishes, Asparagus, Fiddleheads, Sweet Peas & Parmesan...30
*add 8oz Grilled Filet...28 Shelled Lobster Tail...22 Portobello Mushroom Caps...9

Maple Walnut Crusted Salmon



Maple Walnut Crusted Salmon, Wild Rice Pilaf, Sautéed Baby Spinach & Herbs de Provence Roasted Carrots ...30

Pan Seared Chicken "Coq Au Vin"



Pan Seared Murray's All-Natural Airline Chicken Breast, Red Wine Velouté Sauce with Lardons,
Pearl Onions, Carrots & Mushrooms with Garlic Mashed Potatoes, Haricot Verts...30

Bistro Burger



Black River Angus Burger, La Belle Farm Foie Gras, Grafton Black Truffle Cheddar,
Balsamic Baby Greens, Tomato & Onion on a Brioche Roll with White Truffle Fries...35

Seafood Risotto



Lemon Tarragon Risotto with White Tiger Shrimp, Faroe Island Scallops, Clams, Mussels & Parmesan...38
*Add 5oz Wild Maine Shelled Lobster Tail...22

Mustard & Herb Crusted ½ Rack Lamb



Mustard & Herb Crusted ½ Rack Lamb, Warm Mushroom & Feta Cheesecake with a Pistachio Crust
Sautéed Baby Spinach & Herbs de Provence Roasted Carrots...42

Duck de Deux Façons



Pan Seared Duck Breast & Confit Leg Quarter, House Made Cassoulet with
White Beans, Sausage & Bacon, Haricot Verts...37

Steak Frites

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

Cavatappi Carbonara



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

Salade Niçoise



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

Veggie Carbonara



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

Caesar Salad



Grilled Chicken, Portobello, 4oz Seared Tuna,
Salmon, Steak, Shrimp or Beef Skewers

BISTRO DINNER

CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$25

3-5p.m. Everyday
Not available for take-out
May not be combined with any
other discounts or promotions
add \$2 for substitutions

Maple Walnut Crusted Salmon



Maple Walnut Crusted Salmon
Garlic Mashed Potatoes & Sautéed Baby Spinach

Steak Frites

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

Beef Bourguignon

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

Salmon Frites



Pan Seared Salmon & French Fries
Horseradish Crème

ADD A GLASS OF BISTRO MERLOT, ROSE OR CHARDONNAY (one glass per bistro meal) \$7- 7oz



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, Crumbled Maplebrook
Feta with 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**
* Extra Crackers ...2

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



**- 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

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 with 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

Crispy Artichoke Hearts

Cornmeal Crusted
Lemon Tarragon 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...30

½ 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

SIDES & ADD ONS

**Substitute White Truffle Frites or
Truffle Mashed on Entrée...4**

Asparagus or Haricot Verts6

Roasted Carrots... 7

Garlic Mash...5

Loaded Mash ...8

**Pistachio, Mushroom &
Feta Cheesecake ...12**

La Belle Farm Foie Gras...17

Fresh Basil Pesto...5

5oz Wild Maine Shelled Lobster Tail...22

Split Entrée Charge...3

For Separate Checks,
please inform your server
before ordering

Only Food & Drinks
prepared here may be
consumed here

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

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