



# ENTRÉES



## Filet

Grilled Beef Tenderloin, Bacon & Blue Cheese Compound Butter, Potatoes Dauphinoise  
Wild Mushroom Ragout, Sautéed Baby Spinach & Asparagus...44

## Jumbo Soft-Shell Crab

Creole Tomato Velouté with North Country Andouille, Braised Chicken Thigh & White Tiger Shrimp,  
Garlic Infused Jasmine Rice topped with Jumbo Crispy Soft-Shell Crab ...46

## Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions  
Roasted Fingerlings, Haricot Verts, Kalamata Olives & Capers with House Dressing & Parsnip Frites...29

## Beef Bourguignon

Classic French Beef Stew Braised in Red Wine with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms, Garlic Mashed Potatoes & Haricot Verts...29

## Chicken Bacon Cavatappi

Murray's All- Natural Chicken, Cavatappi Pasta, Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...29

## Mediterranean Salmon Pasta

Cavatappi Pasta, Salmon, Oven Roasted Tomatoes, Kalamata Olives, Roasted Red Peppers, & Baby Spinach in a Feta Parmesan Cream Sauce...29

## Veggie Cavatappi

Oven Roasted Portobello Mushroom, Cavatappi Pasta, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...27

## Strawberry-Rubarb Salmon

Strawberry-Rubarb & Pistachio Crusted Faroe Island Salmon, Champagne Shallot Jus, Garlic Mashed Potatoes, Sautéed Baby Spinach & Haricot Verts ...35

## 1/2 Rack of Lamb

Herb-Parmesan Crusted 1/2 Rack of Lamb, Port Demi-Glace, Sweet Pea Spätzle & Fiddleheads tossed in  
Wild Ramp Gremolata Butter, Herbs De Provence Roasted Rainbow Carrots...40 *Full Rack...54*

## Chicken Statler

Misty Knoll Chicken Statler with Prosciutto, Fontina & Sidehill Farm Apricot Jam, Champagne Shallot Jus  
Garlic Mashed Potatoes, Sautéed Baby Spinach, Herbs De Provence Roasted Rainbow Carrots...38

## Citrus Jerk Swordfish

Grilled Jerk Swordfish, Citrus-Ginger Jus, Coconut Rice & "Peas", Mango-Jicama Slaw  
Sautéed Baby Spinach, Tostones & Tamarind-Honey Drizzle ...40

## North African Vegan Stew

North African Vegan Stew with Artichoke Hearts, Garbanzo Beans, Carrots, Celery, Sweet Potatoes,  
Fennel, Onions, Tomato, Zucchini & Raisins, Lemon-Herb Pearled Couscous & Haricot Verts ...28

*ADD: Grilled Marinated Tofu, Grilled Chicken Breast or Two Shrimp Skewers...12 Two Portobello Mushroom Caps...10*

## Bistro Burger

Boyden Farm 8oz Burger, La Belle Farm Foie Gras, Grafton Black Truffle Cheddar, Balsamic Baby Greens,  
Tomato & Onion on a Brioche Roll with White Truffle Fries...38

## Steak Frites

Marinated Grilled 8oz Steak with Port Wine Demi-Glace, Horseradish Crème & French Fries...33

## Salmon Frites

Pan Seared 6oz Salmon, French Fries & Horseradish Crème...28

### Chicken Bacon Cavatappi **BISTRO DINNER**

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 Fingerlings, Kalamata Olives & Capers  
with House Dressing & Parsnip Frites

### Veggie Cavatappi

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

### Caesar Salad

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

**CHOICE OF AN ENTRÉE**  
&  
**SOUP AU PISTOU or MIXED GREEN SALAD**  
Substitute Caesar or Soup Du Jour \$2

**\$28**

**3-5pm Everyday**

Not available for take-out  
May not be combined with any  
other discounts or promotions  
add \$2 for substitutions

### Mediterranean Salmon Pasta

Cavatappi Pasta, Salmon Roasted Tomatoes, Kalamata  
Olives, Roasted Red Peppers, & Baby  
Spinach in Feta-Parmesan Cream Sauce

### Beef Bourguignon

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

### North African Vegan Stew

North African Vegan Stew with Artichoke Hearts, Garbanzo Beans, Carrots,  
Celery, Sweet Potatoes, Fennel, Onions, Tomato, Zucchini & Raisins,  
Lemon-Herb Pearled Couscous & Haricot Verts

*ADD: Grilled Chicken Breast, Two Shrimp Skewers...12  
Two Portobello Mushroom Caps...10*

### Salmon Frites

Pan Seared Salmon, French Fries & Horseradish Crème  
*Sub 8oz Steak for Salmon...5*

**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 7/11

### Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...12

### Soup Du Jour

House Made...9/13

### 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

### Strawberry-Rhubarb Quinoa & Burrata

Mixed Greens, Strawberries, Honey-Thyme Rhubarb, Red Onion,  
Watermelon Radish, Champagne Vinaigrette, Quinoa Salad,  
Burrata, Balsamic Reduction & Crostini...25

### Salade Aux Trois Fromages

Butter Lettuce, Avocado, Brie, Red Grapes, Crumbled Blue Cheese,  
Black Pepper Candied Walnuts, Pickled Red Onions,  
Shaved Parmesan, & Champagne Vinaigrette...20

### Add to any Salad

VT Bean Crafters Black Bean Burger Patty...8

Portobello Mushroom Caps...10

Chicken Breast, Two Shrimp Skewers,

Two Beef Skewers, 6oz. Seared Ahi or 6oz VT Tofu...12

Grilled Beef Tenderloin...28

6oz Salmon...18

## Cheeses of Vermont

Choice of Cheese -Crackers

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

### Jasper Hill

### Vault No. 5 Cheddar

Alpine-style cave aged, sweet, nutty flavors  
as well as a more pliant, meltable texture.

### Vermont Creamery Bijou

The 'jewel' of Vermont, the Bijou is a classic French Crottin made with local  
goat's milk. Uniquely sweet and yeasty, with a sharp complexity

### Green Mountain Blue Cheese Gore-Dawn-Zola

Raw Cow's Milk, Gently sharp and tangy, natural-rind a bit  
firmer and milder than your traditional gorgonzola, and that's exactly how  
cheesemaker Dawn Boucher likes them

### 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. A 3% credit card  
processing fee will be applied to all  
credit card transactions due to  
increased processing costs. Thank you

## Sides & Add Ons

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

Asparagus or Haricot Verts...6

Garlic Mash..5

Lemon Herb Couscous ...8

La Belle Farm Foie Gras...18

Fresh Basil Pesto...5

Udis Gluten Free Roll...3

## APPETIZERS

French Fries

9

Truffle Parm Fries

13

Sweet Potato Fries

10

### Crabcakes

House Made with Sweet Chili Aioli...20

### Duck Confit Poutine

Slow Roasted Picked Duck Confit, French Fries,  
Maplebrook Cheese Curds & Duck Gravy...19

### Escargot Maison

Garlic-Walnut Herb Butter & Asiago...17

### Mock Escargot

Miso Roasted Crimini Mushrooms in Garlic-Walnut Herb Butter & Asiago...14

### Sesame Crusted Tuna

Sesame Crusted Yellowfin Tuna, Yuzu Soy Glaze, Wasabi Crème  
Cucumber & Kimchi...20

### Crispy Artichoke Hearts

Cornmeal Crusted, Maple Dijon Aioli ...18

### Duck Frites

Graham Cracker Crusted, Maple Chili Dipping Sauce...18

### Calamari Fritti

Red Chili Sauce...18

### Coconut Curry Mussels

Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...20

### Shrimp & Beef Skewers

Citrus Garlic & Herb Marinated , Peppadew Compote ...20

### 1/2 Doz Oysters Rockefeller

Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream Sauce...25

Raw Oysters Available with Champagne Mignonette...3.50 e

### White Truffle Beef Tartare

Diced Beef Tenderloin, Capers & Cornichons, White Truffle Aioli, Kettle Chips...24

### Foie Gras

Pan Seared LaBelle Farm Foie Gras, White Truffle Mashed Potatoes,  
Sautéed Baby Spinach, Grilled Truffle Toast Point, Port Cherry Demi...30

### Kettle Chips with Truffle Aioli

House Made Kettle Chips...9

### Mixed Marinated Olives

Mixture of Italian Black & Green Olives House Marinated with  
Fresh Herbs, Orange Peel & Chili Flakes...8

### Mixed Nuts

Roasted & Salted Almonds, Peanuts, Brazil Nuts,  
Hazelnuts, Pistachios & Cashews...7



- 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

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