

# SOUPS & SALADS

## Soup Au Pistou

Classic French Vegetable & White Bean Soup  
Garnished with Asiago & Pesto 8/9

## Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...10

## Chilled Green Tomato & Avocado Gazpacho

Tomatillos, Onions, Cucumber, Carrots mixed with Pureed Avocado and Green Tomato 9/10

## 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 Boiled Egg, Blue Cheese, Watermelon Radish, Fresh Corn, topped with a House Herb Ranch Dressing...16

## Watermelon & Tomato Salad

Pitchfork Farms Baby Arugula tossed with Balsamic Dressing, Basil & Mint Marinated Watermelon & Heirloom Tomatoes, Crumbled Goat Cheese & Toasted Pistachios...18

## Add to any Salad

**Two Portobello Mushroom or  
Beyond Burger Patty...9**

**Chicken Breast, Two Shrimp Skewers, Two Beef  
Skewers or 4oz.Seared Ahi...12**

**Grilled Beef Tenderloin...24**

## Cheeses of Vermont

All Cheese Plates come with Crackers, Crostini  
Bing Cherry Compote & Fresh Fruit \* Extra Crackers...2

## Blue Ledge Farm Lake's Edge...13

The dramatic strong & earthy flavored local goat's milk cheese is enhanced by a streak of ash through the center.

## Grafton Village 2yr Cheddar...13

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

## Blue Ledge Farm Middlebury Blue...13

A raw cow's milk blue, made with Ayrshire milk from the cows next door. Aged sixty days, it is both creamy and crumbly between Camembert & Brie.

# APPETIZERS

French Fries  
9

White Truffle Fries  
12

Sweet Potato Fries  
9

## Duck Mousse Pâté

Duck Livers Sautéed in Port Wine, Herbs & Spices, Puréed with Butter Served with Whole Grain Mustard, Pickled Vegetables & Crostini...16

## Duck Confit Poutine

Slow Roasted & Picked Duck Confit with French Fries, Maplebrook Cheese Curds & Duck Gravy...17

## Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...16

## Calamari Fritti

Served with Red Chili Sauce...16

## Duck Frites

Graham Cracker Crusted Duck Breast Tenders  
Served with a Chili Maple Dipping Sauce...17

## Curried Coconut Mussels

Steamed in a Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...17

## 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- Cherry Compote & Seared Foie Gras  
Served on Brioche Buns...25

## 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...30

## White Truffle Beef Tartare

Diced Beef Tenderloin with Capers, Cornichons, White Truffle Aioli with Mixed Greens & Kettle Chips...21

## Kettle Chips with Truffle Dip

House-Made Kettle Chips...9

## Mixed Marinated Olives

Italian Black & Green Olives marinated in Fresh Herbs, Orange Peel & Chili Flakes...6

## Mixed Nuts

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

**General Manager**  
David Plante

**Chef & Owner**  
Donnell Collins

**Split Entrée Charge...3**

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

# Le Déjeuner

## Buffalo Chicken Sandwich

Buttermilk Fried Chicken Breast, Ranch Aioli, Tomato, Shredded Lettuce, Bread & Butter Pickles, Toasted Brioche Roll served with Mixed Greens...18

## Black River Angus Burger

Served on a Brioche Roll with French Fries...18

\* Available as Grilled Chicken or Portobello Burger

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

## Beyond Burger

Baby Arugula, Peppadew Compote, on a Brioche Roll Served with French Fries...17

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

## Fried Green Tomato BLT

Fried Green Tomatoes, Ranch Aioli, Iceberg Lettuce, Applewood Smoked Bacon, Pimento Cheese on Toasted White Bread served with Mixed Greens...17

## 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...18

## Lennig's Omelette Du Jour

Served with Mixed Greens & Fruit Salad...17

## Shaved Ribeye Sandwich

All-Natural Black River Meats Shaved Beef Ribeye with Roasted Red Peppers, Caramelized Onions, on Toasted French Hoagie Roll topped with New School American Cheese Sauce

Served with Mixed Greens...19

## Crispy Elote Shrimp Salad Bowl

Cornmeal & Tajin Breaded Gulf White Tiger Shrimp, Baby Arugula tossed with Cumin & Lime Vinaigrette Black Beans, Red Onions, Watermelon Radishes, Cherry Tomatoes, Sweet Corn Ribs, Peppers, Avocado Hummus, topped with Cotija Cheese & Crema Drizzle served in a Crispy Tortilla Bowl...18

## Caesar Chicken Salad Wrap

Roasted All-Natural Chicken Breast chopped and tossed with Garlic & Parmesan Dressing Shaved Romaine, Shaved Parmesan and Wrapped Flour Tortilla served with Mixed Greens...18

## Madrange Jambon Croque Monsieur

Natural French Ham stacked with Sliced Gruyère on Buttered Brioche Bread Griddled & topped with Béchamel Sauce Served with Mixed Greens...17

**Croque Madame add Sunny Egg...19**

## Turkey & Peach Melt

VT Cooks & Farmers All-Natural Roasted Turkey Breast, Sweet Peaches, Whipped Thyme & Honey Chèvre, Baby Arugula on Ciabatta Bread Served with Mixed Greens...18

## 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...24

### Beef Bourguignon

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

### Cavatappi Carbonara

Murray's All-Natural Chicken, Smoked Bacon, Roasted Tomatoes Sweet Peas & Cavatappi Pasta in a Creamy Parmesan Sauce...27

### Veggie Carbonara

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

### Strawberry & Rhubarb Salmon

Pan Seared Salmon topped with, Strawberry & Rhubarb Chimichurri, Roasted Garlic Mashed Potatoes, Sautéed Baby Spinach served with Jicama & Radish Salad...27

### Steak Frites

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



**- CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS**

**PLEASE INFORM YOUR SERVER OF ALLERGIES**

**\*\*FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL THAT IS NOT GLUTEN FREE**

**A Pre-Tax 20% Gratuity will be added to all Parties of 8 or more**

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