



ENTRÉES

Filet Mignon

Grilled Beef Tenderloin, Loaded Red Bliss Mashed Potatoes
Sautéed Baby Spinach, Asparagus, Port Demi-Glace, Toasted Brioche
Lobster, Crab Salad with Tarragon & Old Bay Butter Sauce...37

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions,
Roasted Potatoes, Haricots Verts, Kalamata Olives & Capers with House Dressing & Parsnip Frites...22

Crispy Airline Chicken Breast

Dredged & Flash Fried Murray's All-Natural Chicken Breast, Creamed Corn Mashed Potatoes, Fried Green Tomatoes,
Haricot Verts Served with Peach & Basil Salad with Honey Whipped Chèvre...28

Cavatappi Carbonara

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

Veggie Carbonara

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

Beef Bourguignon

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

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...32

Tomato Jam Salmon

Pan Seared Salmon topped with Roasted Tomato & Golden Raisin Jam, Warm Prosciutto & White Truffle
Fingerling Potato Salad Served with Sautéed Baby Spinach...28

Bourbon Apricot Pork Rib Eye

Golden Apricot & Honey Barbeque Grilled Pork Rib Eye, Cheddar Anson Mills White Grits,
Braised Ham & Bacon Collard Greens, Apricot & Watermelon Radish Slaw...28

Heirloom Tomatoes Brie & Orecchiette

Beyond Meat Crumbles, Fresh Basil, Oven Roasted Tomatoes
tossed with Orecchiette Pasta in a Creamy Brie Sauce ...27

Crispy Eggplant Napoleon

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

Steak Frites

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

Pineapple & Spiced Rum Glazed Scallops

Rhode Island Day Boat Scallops, Sautéed Baby Spinach, Crispy Avocado Risotto Cake
Served with Sweet Corn, Bay Shrimp, Cotija Cheese & Black Bean Salad...31

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 Crème & 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

\$24

4-5p.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 Boiled Egg, Avocado,
Roasted Red Peppers, Grilled Onions, Haricots
Verts, Roasted Potatoes, Kalamata Olives & Capers with
House Dressing & Parsnip Frites

Tomato Jam Salmon

Pan Seared Salmon topped with Roasted Tomato &
Golden Raisin Jam served with Roasted Garlic Mashed
Potatoes & Sautéed Baby Spinach

Salmon Frites

Pan Seared Salmon & French Fries

Beef Bourguignon

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

ADD A GLASS OF BISTRO MERLOT, ROSE OR CHARDONNAY (one glass per bistro meal) \$6- 7oz

SOUPS AND SALADS

Soup Au Pistou

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

Onion Soup Gratinée

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

Chilled Green Tomato & Avocado Gazpacho

Tomatillos, Onions, Cucumber, Carrots Puréed with Green
Tomato & Avocado with Dried Sweet Corn...8/9

House Salad

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

Caesar Salad

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

Heirloom Tomato Maplebrook Burrata Salad

Pitchfork Farms Mixed Greens, Peaches, Strawberries, tossed
with Citrus Basil Vinaigrette on a Bed of Basil & Mint Quinoa Pilaf
with Toasted Sunflower Seeds ...19

Buttermilk Ranch Wedge

Iceberg Wedge with North Country Bacon, Watermelon Radish,
Crumbled Blue Cheese...16

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 or Petit Steak ...11

Grilled Beef Tenderloin...20

CHEESES of VERMONT

All Cheese Plates come with Assorted Crackers,
Bing Cherry Compote & Fresh Fruit
* Extra Crackers ...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
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
is both creamy and crumbly

APPETIZERS

French Fries

7

White Truffle Fries

11

Sweet Potato Fries

9

Saku Tuna & Compressed Watermelon

Mint & Basil Marinated Saku Tuna, Sliced Cucumber, Compressed Watermelon
Served with Whipped Feta, Toasted Pistachio & Balsamic...18

Duck Mousse Pâté

House Made-Duck Livers Sautéed in Port Wine, Shallots, Herbs & Spices,
Puréed with Butter served with Mixed Greens, Crostini & Accompaniments...16

Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared
French Fries, Maplebrook Cheese Curds & 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 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

LaBelle Farm Seared Foie Gras

Served on a Grilled Brioche, Warm White Truffle Potato Salad, Sautéed
Baby Spinach, Port Demi with Peach & Strawberry Salad ...27

White Truffle Beef Tartare

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

Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

Mixed Marinated Olives

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

Mixed Nuts

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

Fresh Daily Baked Red Hen Bread served with Butter

Complementary, ask your server
Add Fresh Basil Pesto...5

SIDES & ADD ONS

Substitute White Truffle Frites or
Truffle Mashed on Entrée...4
Cheddar Anson Mills White Grits ...9

Ham & Bacon Collard Greens ...8

Avocado Risotto Cake...8

Prosciutto & White Truffle
Fingerling Potato Salad...10

La Belle Farm Foie Gras...15

Asparagus or Haricots Verts... 6

Garlic Mash...5

Executive Chef & Owner

Donnell Collins

Kitchen Managers-
Amy Langford & Jason Gerred

Split Entrée Charge...3

For Separate Checks, please
inform your server before
ordering

Only Food & Drinks
prepared here may be
consumed here

Please inform your server
of any food allergies.



- CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS - PLEASE INFORM YOUR SERVER

****FRENCH FRIES, HOME FRIES & CORN SHELLS ARE FRIED IN OIL THAT MAY CONTAIN FLOUR**

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

