

SOUPS & 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 topped with Dried Sweet Corn...8/9

House Salad

Baby Greens, Carrots, English Cucumbers, Grape
Tomatoes, Parsnip Frites & Maple Balsamic
Vinaigrette...12

Caesar Salad

Shaved Parmesan & Garlic Croutons...16

**add White anchovies...1.50

Buttermilk Ranch Wedge

Baby Iceberg Wedge topped with Fresh Herb Buttermilk
Ranch, North Country Bacon, Mixed Grape Heirloom
Tomatoes, Scallions, Watermelon Radish, Freeze Dried
Sweet Corn topped with Crumbled Blue Cheese...16

Peach & Heirloom Tomato Burrata Salad

Pitchfork Farms Mixed Greens, with Peaches, Heirloom
Tomatoes, Red Onions & Maple Balsamic Vinaigrette
served with Basil & Mint Quinoa Pilaf topped with Maple
Brook Burrata, Crispy Prosciutto Chips & Crostini...18

Tuna & Melon Ceviche Salad

Ahi Tuna, Watermelon, Mango, Pineapple, Honeydew &
Cantaloupe with Mint, Chopped Jalapeno, Lime Juice &
Cotija Cheese with Tajin Spiced Salt, tossed with Baby
Arugula served with VT Crispy Corn Chips...21

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...13

Grilled Beef Tenderloin...22



**CAN BE PREPARED GLUTEN FREE
WITH MODIFICATIONS –
PLEASE INFORM YOUR SERVER**

****FRENCH FRIES & CHIPS ARE FRIED IN OIL
THAT MAY CONTAIN FLOUR**

APPETIZERS

French Fries

8

White Truffle Fries

12

Sweet Potato Fries

9

Duck Mousse Pâté

House Made-Duck Livers Sautéed in Port Wine, Herbs &
Spices, Puréed with Butter served with Mixed
Greens, Crostini & Accompaniments...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...15

Calamari Fritti

Served with Red Chili Sauce...15

Curried Coconut Mussels

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

Graham Cracker Crusted Duck Frites

Served with a Chili Maple Dipping Sauce...14

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...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...19

Kettle Chips with Truffle Dip

House-Made Kettle Chips...9

Mixed Marinated Olives

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

Mixed Nuts

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

BISTRO DINNER

CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$24

3-5p.m. Everyday

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

Cavatappi Carbonara

Murray's All-Natural 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, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce

Caesar Salad

choice of Grilled Chicken, Portobello Mushroom, 4oz Seared Tuna, Petite Salmon, Petit Steak, Shrimp or Beef Skewer

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 Crusted Salmon

Pan Seared Salmon topped with Tomato & Golden Raisin Jam, Garlic Mashed Potatoes & Sautéed Baby Spinach served with Artichoke, Olive & White Bean Salad

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

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

Please inform your server of any food allergies.
Consuming Raw or Undercooked Meats, Seafood or Eggs May Increase Your Risk of Food – Borne Illness

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



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