

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

Cheeses of Vermont

All Cheese Plates come with Crackers, Crostini
Bing Cherry Compote & Fresh Fruit * Extra Crackers (8)...2

Blue Ledge Farm Lake's Edge...11

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

Grafton Village 2yr Cheddar...11

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

Blue Ledge Farm Middlebury Blue...11

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

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

Split Entrée Charge...3

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*

Donnell Collins~ Owner & Executive Chef

Le Déjeuner

Crispy Chicken Sandwich

Buttermilk Fried Chicken Breast with Pimento Cheese, Shredded Iceberg Lettuce, Bread & Butter Pickles, Corn Chow Chow on a Toasted Brioche Roll
Served with Mixed Greens...17

Black River Angus Burger

Served on a Brioche Roll with French Fries...17

*** 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...16

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

Ancho Chipotle & Peach Turkey BLT

VT Cooks & Farmers All-Natural Roasted Turkey Breast, Sliced Peaches, Cabot Sharp Cheddar, Smoked Bacon, Ancho Aioli, Tomato & Baby Iceberg Lettuce on Toasted Country White Bread
Served with Mixed Greens...17

Crispy Artichoke Melt

Crispy Smashed Artichoke Heart, Mediterranean Dressed Baby Arugula, Grilled Portabella Mushroom, Tomato & Golden Raisin Jam, Fontina on Toasted Ciabatta served with Mixed Greens...17

Roast Beef & Tomato Jam

All-Natural VT Farmers & Cooks Roast Beef, Caramelized Onions, Horseradish Spread, Blue Cheese, Mixed Greens & Sliced Tomatoes on Toasted Brioche Roll with Mixed Greens...17

Maker's Mark & Cherry Pulled Duck

Slow Roasted & Pulled Duck Meat Simmered in Maker's Mark & Cherry Demi-Glace, topped with Baby Arugula, Grated Cabot Cheddar & Cole Slaw on Toasted Brioche Bun served with Mixed Greens...20

Waldorf Chicken Sandwich

All-Natural Roasted Chicken tossed with Sour Cream, Mayonnaise, Toasted Walnuts, Red Grapes, Celery, Red Onions, Apples & Golden Raisins on Toasted Ciabatta Roll served with Mixed Greens...16

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

Mojito Duck Tacos

Braised Canadian Duck with Fresh Mint, Lime & Jalapeños with Baby Arugula, Black Beans, Tomatoes, Corn, Bell Peppers, Cabot Cheddar & Avocado Hummus in Crispy VT Corn Tortilla Shells served with Mixed Greens...17

Leunig's Omelette Du Jour

Served with Mixed Greens & Fruit Salad...15

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...23

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

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

Veggie Carbonara

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

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 ...27

Steak Frites

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

Summer Squash Vegan Alfredo

Summer Squash & Zucchini Noodles Sautéed with Roasted Tomatoes, Roasted Artichoke Hearts, Red Onions, Fresh Herbs, Sautéed Baby Spinach tossed with Vegan Cauliflower-White Bean Alfredo Sauce...27



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