

SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 8/11

Onion Soup Gratinée

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

Chilled Green Tomato

Avocado Gazpacho

Tomatillos, Onions, Cucumber, Carrots,
Puréed Avocado & Green Tomatoes...9/12

House Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes,
Radish, 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 Egg, Crumbled Blue Cheese,
House Herb Ranch Dressing...16

Lobster Elotes Salad

Romaine, Heirloom Tomatoes, Red Onions, Cilantro, Jalapeño, Black
Beans, Corn Ribs, Shelled Knuckle & Claw Lobster, Cotija Cheese,
Crumbled Chèvre, Cilantro Lime Avocado Mascarpone Dressing...30

Add to any Salad

- VT Bean Crafters Black Bean Burger Patty...7
- 2 Portobello Mushroom Caps...9
- Chicken Breast, Two Shrimp Skewers,
Two Beef Skewers or 4oz.Seared Ahi, 4oz Tofu...12
- Grilled 8oz Beef Tenderloin...28
- 6oz Salmon or 7oz Steak...20
- 3oz Chilled Knuckle & Claw Lobster Meat...18
- 5oz Wild Maine Shelled Lobster Tail...22

Cheeses of Vermont

Choice of Cheese -Crackers, Crostini,
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
enhanced by a streak of ash through the center

Grafton Village 2yr Cheddar

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

Champlain Valley Creamery
Triple Cream

Organic Champlain Triple is a beautiful soft ripened triple crème, bloomy
white rind. cultured whole milk & cream with a luxurious mouthfeel

Blue Ledge Farm Riley’s 2x4

Raw cow & goats’ milk, Tomme style, Cave-aged for 3 months,
briny & acidic on the palate, sweeter nuttier notes on the nose

APPETIZERS

French Fries	White Truffle Fries	Sweet Potato Fries
9	13	10

Maine Lobster Bites

Panko Crusted Maine Lobster Bites 5oz, Lemon Tarragon Aioli...25

Short Rib Poutine

Red Wine Braised Beef Short Rib Chunks, French Fries, Maplebrook
Cheese Curds, Beef Gravy...18

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, Garlic-Walnut
Herb Butter & Asiago...14

Crispy Artichoke Hearts

Cornmeal Crusted, Lemon Tarragon Aioli ...18

Duck Frites

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

Calamari Fritti

Red Chili Sauce...18

Curried Coconut Mussels

Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...18

Shrimp & Beef Skewers

Citrus Garlic & Herb Infused , Peppadew Compote ...17

Sliders Trio

Lamb- Peppadew Compote Venison- Cinnamon Aioli,
Caramelized Shallots, Apples & VT Cheddar Duck- Port Cherry Compote &
Seared Foie Gras on Brioche Buns...30

1/2 Dozen Oysters Rockefeller

Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream Sauce...26
Raw Oysters Available with Champagne Mignonette...3.50 e

White Truffle Beef Tartare

Diced Beef Tenderloin, Capers & Cornichons,
White Truffle Aioli, Kettle Chips...23

Kettle Chips

House Made Kettle Chips with Truffle Aioli ...9

Mixed Marinated Olives

Mixture of Italian Black & Green Olives House Marinated with
Fresh Herbs with Orange Peel & Chili Flakes...6

Mixed Nuts

Roasted & Salted Almonds, Peanuts, Brazil Nuts,
Hazelnuts, Pistachios & Cashews...6

Croque Monsieur

Natural Ham, Gruyère on Buttered Brioche Bread Griddled & topped with Béchamel served with Mixed Greens...17

Croque Madame add Sunny Egg...19

Black River Angus Burger

Served on a Brioche Roll with French Fries...20

* Available as Grilled Chicken or Portobello Burger

*Add Vt. Cheddar, Gorgonzola, Grilled Onions Swiss...1.50

Bacon or Fried Egg...2

Black Bean Burger

VT Bean Crafters Black Bean Burger, Lettuce, Tomato, Avocado Hummus on a Brioche Roll Served with French Fries...18

*Add Vt. Cheddar, Gorgonzola, Grilled Onions Swiss...1.50

Bacon or Fried Egg...2

Lobster & Shrimp Roll

Knuckle & Claw Lobster, Bay Shrimp Tossed with Lemon Tarragon Aioli, Buttered Brioche Split-top Roll Served with Mixed Greens...27

Leunig's Omelette Du Jour

Served with Mixed Greens & Fruit Salad...17

Curried Chicken Salad Wrap

Yellow Curry Coconut Chicken Salad with Red Grapes & Toasted Cashews, Romaine in a Wrap served with Mixed Greens...18

Chicken Sandwich

Buttermilk Fried Chicken Breast, Natural Ham, Gruyère, Grilled Peach Compote Toasted Brioche Roll Served with Mixed Greens...18

Mojito Duck Tacos

Mojito Braised Duck, Black Beans, Tomatoes, Corn, Peppers, Romaine, Avocado Hummus & Cabot Cheddar in Crispy VT Corn Tortilla Shells...18

Beef Brisket Sandwich

Smoked Beef Brisket, Blistered Shishito Pepper & Caramelized Onions, Smokey Cheddar Aioli on a Brioche Roll Served with Mixed Greens...18

Leunig's "Gothamist"

Bayonne, Salami, Stracciatella, Sundried Tomato-Pepperoncini Jam & on Sourdough Baguette with Mixed Greens...19

Turkey BLT

North Country Smokehouse Bacon, Turkey, Fried Green Tomatoes, Iceberg Lettuce & Pimento Cheese on White with Mixed Greens...18

Weekday Comfort Foods...18

Monday – Fried Chicken

Fried Chicken Breast, Fennel Cabbage Slaw & French Fries

Tuesday – Barbeque Pork "Wings"

Strawberry Bacon Barbeque Pork "Wings" & French Fries

Wednesday – Philly Cheesesteak

White American Cheese Green Peppers & Onions on an Amoroso's Roll served with Mixed Greens

Thursday – Duck Nachos

Mojito Braised Duck, Black Beans, Tomatoes, Corn, Peppers, Cabot Cheddar, House-made Corn Chips with Avocado, Salsa & Sour Cream

Friday – Fish & Chips

Helles Lager Battered Haddock Served with Frites & Tartar Sauce

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...28

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...28

Veggie Carbonara

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

Mediterranean Salmon Pasta

Cavatappi Pasta, Salmon, Roasted Tomatoes, Kalamata Olives, Roasted Red Pepper & Baby Spinach in a Feta Parmesan Cream Sauce...28

Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Crème & French Fries...28

Salmon Frites

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

Pre-Tax 20% Gratuity will be added to Parties of 6 or more & those taking both Credit Card Slips/Forgetting to sign

 **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

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

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