

SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Topped with Asiago & Pesto 6/7

Onion Soup Gratinée

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

Chilled Green Tomato & Avocado Gazpacho

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

House Salad

Baby Greens, Grated Carrots, English Cucumbers,
Grape Tomatoes, Parsnip Frites with
Maple Balsamic Vinaigrette ...10

Caesar Salad

With Shaved Parmesan & Garlic Croutons...14
**add White anchovies...1.50

Quinoa & Burrata Salad

Maple Brook Burrata, Mixed Greens, White Peaches,
Watermelon, Cherries & Heirloom Tomatoes tossed with
White Balsamic Honey Dressing served on Basil & Mint
Quinoa Pilaf topped with Crispy Pancetta...19

Summer Wedge

Baby Iceberg topped with Heirloom Tomato, Bacon
Lardons, Roasted & Diced Chicken, Avocado, Hard
Boiled Egg, Dried Sweet Corn Crumbled Roquefort
with Chervil Ranch Dressing ...16

Add to any Salad

Portobello Mushroom or Beyond Burger Patty...6

**Chicken Breast, Two Shrimp Skewers, Two Beef
Skewers or 4oz.Seared Ahi...8**

Petit Salmon or Petit Steak...10
Grilled Beef Tenderloin...20

Cheeses of Vermont

All Cheese Plates come with Flatbread & Assorted
Crackers, Bing Cherry Compote & Fresh Fruit
* Extra Crackers (8)...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
and 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

Gluten Free Menu Available

Please inform your server of any food allergies.

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

Split Entrée Charge...3

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

Quality Service is customarily rewarded
by a 15-20% gratuity

APPETIZERS

French Fries White Truffle Fries Sweet Potato Fries

7

11

9

Duck Mousse Pâté

Duck Livers Marinated in Port Wine, Shallots, Herbs & Spices
Sauteed & Puréed with Butter served with Greens, Grained
Mustard, Cherry Compote, Caperberries,
Cornichons & Pickled Veggies with Crostini...15

Cast Iron Charred Octopus

North Atlantic Charred, Octopus Linguica Sausage, Crispy
Confit Yukon Potatoes, Peppers Simmered in Modelo Pilsner
served with Sauteed Baby Spinach...18

Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared,
French Fries, Maplebrook Cheese Curds & Fried Herbs
Topped with Duck Gravy...15

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...13

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 Each Served on a Brioche Bun...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

White Truffle Beef Tartare

Diced Beef Tenderloin tossed with Capers & Cornichons & White
Truffle Aioli with Mixed Greens & Duck Kettle Chips...17

Pork Country Pâté

Country Style Pork Pate with Burgundy Wine, Brandy, Shallots,
Black Pepper, Garlic Nutmeg, Coriander, Caraway & Allspice
served with Greens, Grained Mustard, Cherry Compote,
Caperberries, Cornichons, Pickled Veggies & Crostini...15

Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

Mixed Marinated Olives

Italian Black & Green Olives marinated with Sunflower Oil,
Extra Virgin Olive Oil, Herbs, 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
Fresh Basil Pesto...2

Donnell Collins~ Executive Chef & Co-Owner
Kitchen Managers- Amy Langford & Jason Gerred

Le Dejeuner

Crispy Chicken Sandwich

All-Natural Chicken Breast Dredged & Fried, Iceberg Lettuce, Pimento Cheese, Fried Green Tomatoes, Bread & Butter Pickle Chips, Cole Slaw on toasted Brioche Roll served with Mixed Greens...18

Burger

LaPlatte River Farm Angus Burger, Mixed Greens, Tomato & Onion on a Brioche Roll with French Fries...16

*** Also Available as Grilled Chicken or Portobello Burger**
***Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss...1.50 each Fried Egg...2**

Bombay Chicken Salad Melt

Yellow Curry Roasted All-Natural Chicken tossed with Coconut Aioli, Celery, Golden Raisins, Red Grapes, Toasted Shaved Coconut, Chopped Cashews & Baby Arugula on Grilled Nann served with Mixed Greens...16

Veggie & Beet Burger

Plant-Based Beet Vegan Protein Burger, Baby Arugula, Peppadew Compote, Sliced Tomato & Red Onion on a Brioche Roll Served with French Fries...16

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

Croque Monsieur

Madrange Jambon Maison Natural French Ham stacked with Sliced Gruyère on Buttered Brioche Bread Griddled and topped with Béchamel Sauce served with Mixed Greens...15

Croque Madame add Sunny Egg...17

Turkey BLT

Sliced All-Natural Roasted Turkey Breast, North Country Apple-Wood Bacon, Thick Sliced Heirloom Tomato, Fresh Oregano Aioli, Romaine Leaves on Toasted Rye served with Mixed Greens...17

Roast Beef Sandwich

Thinly Sliced Black River Roast Beef, Sweet Drop Pepper Cheese Spread, Pickled Onion, Radish & Cucumber Slaw, Baby Arugula, Served on Mini French Boule served with Mixed Greens...18

Steak Frites

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

Lennig's Omelette Du Jour

Changes Daily, served with Mixed Greens & Fruit Salad...15

Fried Soft Shell Crab Sandwich

Panko and Cornmeal dredged Maryland Soft Shell Crab flash fried and served with Iceberg Lettuce, Tomatoes, Apple- Wood Bacon, Pickled Jalapeno Remoulade, Cole Slaw on Portuguese Roll served with Mixed greens...20

Mojito Duck Tacos

Canadian Duck Braised with Fresh Mint, Lime Juice & Jalapenos, Black Beans, Tomatoes, Corn, Peppers with Baby Arugula, Avocado Hummus & Cabot Cheddar in Vermont Tortilla Crispy Corn Shells, served with Mixed Greens...16

Salade Niçoise

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

Beef Bourguignon

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

Cavatappi Carbonara

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

Veggie Carbonara

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

Rosé Cherry & Plum Salmon

Pan Seared Salmon topped with Rosé, Cherry & Black Plum Glaze, Crème Fraîche Cucumbers & Dill, served with Sautéed Baby Spinach, Roasted Garlic Mashed Potatoes and a Cherry, Black Plum and Radish Salad...26

Summer Squash & Oat Milk Alfredo

Yellow Pea Flour Penne Pasta, Beyond Meat Crumbles, Roasted Summer Squash, Zucchini, Red Onions, Cremini Mushrooms, & Artichoke Hearts tossed in Basil & Oregano Oat Milk Alfredo Sauce topped with Hemp Seed Parm...26

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 Sauce & 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

\$22

2-5p.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 Egg, Avocado, Roasted Red Peppers, Grilled Onions, Haricots Verts, Roasted Potatoes, Kalamata Olives & Capers with House Dressing & Parsnip Frites

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 & Haricot Verts

ADD A GLASS OF BISTRO MERLOT, ROSE OR CHARDONNAY (one glass per bistro meal) \$5 5oz/ \$8 9oz