

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

Vegan Peanut & Golden Beet Bisque

Roasted Golden Beets, Peanuts, Tomatoes, Onions, Celery, Carrots, Sumac, Peppers, & Cumin Finished with Coconut Cream with Sumac Yogurt & African Spiced Peanuts...8 / 9

House Salad

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

Caesar Salad

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

Arugula Citrus & Lentil Quinoa Salad

Aleppo Pepper, Roasted Delicata Squash, Baby Carrots, Red Onion & Crispy Chic Peas with Baby Arugula tossed in Citrus Honey Yogurt Dressing with Ruby Red Grapefruit, Blood and Mandarin Oranges served with Cast Iron Seared Za'atar & Mint Marinated Haloumi with Baluga Lentil & Red Quinoa Pilaf...19

Stacked Winter Cobb Salad

Romaine Hearts Stacked with Roasted Butternut, Hard Boiled Egg, Anjou Pear, Smoked Bacon Lardons, Watermelon Radish, Celery Root, Tomato, Avocado, Shelburne Farms Cheddar, Honeycrisp Apple, & Chopped Candied Pecans with Maple Mascarpone Poppysseed 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, Petit Steak or Duck Confit Leg...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

7

White Truffle Fries

11

Sweet Potato Fries

9

Duck Mousse Pâté

House Made-Duck Livers Sautéed in Port Wine, Shallots, Herbs & Spices, Puréed with Butter served with Mixed Greens, Grained Mustard, Cherry Compote, Capberberries, Cornichons & Pickled Veggies with Crostini ...16

Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared served with 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

Beef Short Rib Ravioli

Large Ravioli stuffed with Slow Braised Beef Short Rib in Red Wine Demi-Glace Pan Fried, with Wild Mushrooms, Brown Butter & Truffle Sauce with Amoretti Cookies Crumbs...20

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

Seared Foie Gras

Pan Seared LaBelle Farm Foie Gras, Honey & Almond Mashed Potatoes, Sauteed Baby Spinach, White Truffle Toast Point with Port Wine Cherry Demi-Glace & Celery Root Salad...25

White Truffle Beef Tartare

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

Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

Mixed Marinated Olives

Italian Black & Green Olives marinated in Sunflower Oil, Extra Virgin Olive Oil, Fresh 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

Black Bean Falafel

Spiced Black Bean Falafel, Shredded Romaine, Pickled Red Onions, Watermelon Radish Slaw, Tomatoes served with Avocado Yogurt Tzatziki on Grilled Naan
Served with Mixed greens...16

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**

Crispy Za'atar Pork

Za'atar & Tahini Marinated Pork Ribeye Pounded and Dredged in Panko, Flash Fried with Pickled Red Onion, Tzatziki, Cucumber & Baby Arugula on Naan
Served with Mixed Greens...17

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

Smoked Chicken & Pear Melt

All-Natural Smoked McKenzie Chicken Breast, Sliced Gouda, Spiced Poached Pear, Celery Root Slaw & Maple Mustard on Rye served with Mixed Greens...17

Shaved VT Ribeye Melt

Sauteed Black River Meats Shaved Beef Ribeye tossed with Caramelized Onions & Sliced Peppadews, Baby Arugula, Fontina Cheese with Garlic Aioli on Ciabatta served with Mixed Greens...17

Steak Frites

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

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

Tajin & Pepita Crusted Salmon

Tajin & Pepita Dredged Pan Seared Salmon, Garlic Mashed Potatoes, Sautéed Baby Spinach, Pineapple, Mango & Kiwi Slaw with Mezcal & Hibiscus Beurre Blanc

Wild Mushroom & Plant Based Sausage Marsala

Gluten Free & Vegan Chic-Pea Penne Pasta with Roasted Wild Mushrooms & Beyond Meat Italian Sausage, Baby Spinach tossed in Marsala Cashew & Oat Milk Sauce...27

Serrano Ham & Jalapeno Melt

Serrano Ham, Roasted Jalapeno, Cream Cheese & Cheddar Spread, Bacon Jam, Baby Arugula, Sliced Avocado and Sliced Tomatoes served on White Bread served with Mixed

Leunig's Omelette Du Jour

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

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

Tajin & Pepita Crusted Salmon

Tajin & Pepita Dredged Pan Seared Salmon, Garlic Mashed Potatoes, Sautéed Baby Spinach, Pineapple, Mango & Kiwi Slaw with Mezcal & Hibiscus Beurre Blanc

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