

SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 7/11

Onion Soup Gratinée

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

Soup Du Jour

House Made...9/13

House Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes, Parsnip Frites & Maple Balsamic Vinaigrette...14

Caesar Salad

Shaved Parmesan & Garlic Croutons...16
**add White anchovies...1.50

Winter Market Salad

Mixed Greens, Baby Arugula, Roasted Beets, Bacon, Fried Brussels Sprouts, Red Onion, Feta, Roasted Delicata Squash, Candied Pistachios, Dried Cranberries & Maple Balsamic Vinaigrette ...23

Add to any Salad

VT Bean Crafters Black Bean Burger Patty...8

2 Portobello Mushroom Caps...10

Chicken Breast, Two Shrimp Skewers,

Two Beef Skewers or 6oz.Seared Ahi, 6oz VT Tofu...12

Grilled Beef Tenderloin...28

6oz Salmon ...18

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, pasteurized goat's milk cheese is enhanced by a streak of ash through the center

Jasper Hill

Vault No. 5 Cheddar

Alpine-style cave aged, sweet, nutty flavors as well as a more pliant, meltable texture.

Vermont Creamery Bijou

The 'jewel' of Vermont, the Bijou is a classic French Crottin made with Pasteurized cultured goat's milk. Uniquely sweet and yeasty, with a sharp complexity.

Green Mountain Blue Cheese Gore-Dawn-Zola

Raw Cow's Milk, Gently sharp and tangy, natural-rind a bit firmer and milder than your traditional gorgonzola, and that's exactly how cheesemaker and blue cheese maven Dawn Boucher likes them.

APPETIZERS

French Fries Truffle Parmesean Fries Sweet Potato Fries

9

13

10

Crabcakes

House Made with Sweet Chili Aioli...20

Duck Confit Poutine

Slow Roasted Picked Duck Confit, French Fries, Maplebrook Cheese Curds & Duck Gravy...18

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, Garlic Aioli ...18

Duck Frites

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

Calamari Fritti

Red Chili Sauce...18

Coconut Mussels

Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...20

Shrimp & Beef Skewers

Citrus Garlic & Herb Marinated, Peppadew Compote...20

1/2 Doz Oysters Rockefeller

Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream Sauce...25
Raw Oysters Available with Champagne Mignonette...3.50 e

White Truffle Beef Tartare

Diced Beef Tenderloin, Capers & Cornichons, White Truffle Aioli, Kettle Chips...24

Kettle Chips

House Made Kettle Chips with White Truffle Aioli ...9

Mixed Marinated Olives

Mixture of Italian Black & Green Olives House Marinated with Fresh Herbs, Orange Peel & Chili Flakes...8

Mixed Nuts

Almonds, Peanuts, Brazil Nuts, Hazelnuts, Pistachios Cashews...7

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, Crumbled Blue Cheese, Grilled Onions or Swiss...1.50
Bacon or Fried Egg...2

Black Bean Burger

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

*Add Vt. Cheddar, Crumbled Blue Cheese, Grilled Onions or Swiss...1.50
Bacon or Fried Egg...2

Leunig's Omelette Du Jour

Served with Mixed Greens ...19

Chicken Sandwich

Buttermilk Fried Chicken Breast, Bacon, Baby Arugula, Whipped Smoked Gouda, Sundried Tomato & Pepperoncini Jam on Toasted Brioche Roll
Served with Mixed Greens...18

Turkey Panini

McKenzie Turkey, North Country Smokehouse Bacon, Brie, Apple-Onion Confit, Baby Spinach & Garlic Aioli on Sourdough with Mixed Greens...19

Eggplant Wrap

Crispy Eggplant Cutlets, Whipped Smoked Gouda, Baby Arugula, Sundried Tomato & Pepperoncini Jam
Served with Mixed Greens...18

Winter Market Salad

Mixed Greens, Baby Arugula, Roasted Beets, Bacon, Fried Brussels Sprouts, Red Onion, Feta, Roasted Delicata Squash, Candied Pistachios, Dried Cranberries & Maple Balsamic Vinaigrette ...23

Fish & Chips

Helles Lager Battered Haddock
Served with Frites & Tartar Sauce...22

Entrées

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Haricot Verts, Kalamata Olives, Capers, Roasted Fingerlings, House Dressing & Parsnip Frites...28

North African Vegan Stew

North African Vegan Stew with Artichoke Hearts, Garbanzo Beans, Carrots, Celery, Sweet Potatoes, Fennel, Onions, Tomato, Zucchini & Raisins, Lemon-Herb Pearled Couscous & Haricot Verts ...28
ADD: Grilled Chicken Breast, Two Shrimp Skewers, or 6oz Marinated VT Tofu...12

Beef Bourguignon

Classic French Beef Stew Braised in Red Wine with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms, Garlic Mashed Potatoes & Haricot Verts...28

Chicken Bacon Cavatappi

Murray's All-Natural Chicken, Smoked Bacon, Roasted Tomatoes Sweet Peas & Cavatappi Pasta in a Creamy Parmesan Sauce...28

Veggie Cavatappi

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...33

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 3% credit card processing fee will be applied to all credit card transactions due to increased processing costs. Thank you for your understanding.



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