



# ENTRÉES

## Filet

Grilled Beef Tenderloin, Loaded Red Bliss Mashed Potatoes Mushroom Peppercorn Demi-Cream  
Sautéed Baby Spinach & Asparagus...42



## Seafood Fra Diavolo

Bucatini Pasta with Littleneck Clams, PEI Musses, White Tiger Shrimp House Fra Diavolo Sauce & Shaved Parmesan...32

## Salade Niçoise

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

## 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, Cavatappi Pasta, Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...28

## Mediterranean Salmon Pasta

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

## Veggie Cavatappi

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

## Orange-Ginger Dijon Glazed Salmon

Orange-Ginger Dijon Glazed Faroe Island Salmon, Brussels Sprouts & Sweet Potato Hash, Sautéed Baby Spinach...32

## Pan Seared Chicken “Coeq Au Vin Blanc”

Pan Seared Misty Knoll Airline Chicken Breast, White Wine Velouté Sauce with Lardons,  
Pearl Onions, Carrots & Mushrooms with Garlic Mashed Potatoes, Sautéed Baby Spinach & Haricot Verts...36

## 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...12 Two Portobello Mushroom Caps...10*

## Bistro Burger

Angus 8oz Burger, La Belle Farm Foie Gras, Grafton Black Truffle Cheddar, Balsamic Baby Greens, Tomato & Onion on a Brioche Roll with White Truffle Fries...36

## Duck de Deux Façons

Pan Seared Duck Breast & Confit Leg Quarter, House Made Cassoulet with Sausage, Bacon & White Beans, Haricot Verts...42

## Steak Frites

Marinated Grilled 8oz Steak with Port Wine Demi-Glace, Horseradish Crème & French Fries...33

## Salmon Frites

Pan Seared 6oz Salmon, French Fries & Horseradish Crème...28

### Chicken Bacon Cavatappi

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

### Salade Niçoise

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

### Veggie Cavatappi

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

### Caesar Salad

Grilled Chicken, Portobello, 4oz Seared Tuna, 4oz Tofu  
Salmon, Steak, Shrimp or Beef Skewers

### BISTRO DINNER

CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

Substitute Caesar or Soup Du Jour \$2

**\$28**

3-5pm Everyday

Not available for take-out  
May not be combined with any  
other discounts or promotions  
add \$2 for substitutions

### Mediterranean Salmon Pasta

Cavatappi Pasta, Salmon Roasted Tomatoes, Kalamata Olives, Roasted  
Red Peppers, Baby Spinach in Feta-Parmesan Cream Sauce

### Beef Bourguignon

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

### 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

*ADD: Grilled Chicken Breast, Two Shrimp Skewers...12*

*Two Portobello Mushroom Caps...10*

### Salmon Frites

Pan Seared Salmon, French Fries & Horseradish Crème  
*Sub 8oz Steak for Salmon...6*

**ADD A GLASS OF BISTRO MERLOT, ROSE OR CHARDONNAY (one glass per bistro meal) \$7- 7oz**



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

Baby Arugula, Roasted Beets, North Country Smokehouse Bacon,  
Fried Brussels Sprouts, Red Onion, Feta, Maple 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, 6oz.Seared Ahi or 6oz VT Tofu...12  
Grilled Beef Tenderloin...28  
6oz Salmon...18

Cheeses of Vermont

Choice of Cheese -Crackers  
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 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 local  
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 Dawn Boucher likes them

APPETIZERS

French Fries

9

Truffle Parm Fries

13

Sweet Potato Fries

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 in 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 Curry 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

Foie Gras

Pan Seared LaBelle Farm Foie Gras, White Truffle Mashed Potatoes,  
Sautéed Baby Spinach, Grilled Truffle Toast Point, Port Cherry Demi...30

Kettle Chips with Truffle Aioli

House Made Kettle Chips...9

Mixed Marinated Olives

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

Mixed Nuts

Roasted & Salted Almonds, Peanuts, Brazil Nuts,  
Hazelnuts, Pistachios & Cashews...7

Split Entrée Charge...3

For Separate Checks,  
please inform your server  
before ordering

Only Food & Drinks prepared  
here may be consumed here

Pre-Tax 20% Gratuity will be added  
to all Parties of 6 or more & to those  
taking both Credit Card Slips or  
Forgetting to sign. A 3% credit card  
processing fee will be applied to all  
credit card transactions due to  
increased processing costs. Thank you

Sides & Add Ons

Substitute White Truffle Frites or  
Truffle Mashed on Entrée...4

Loaded Mashed Potatoes ...8  
Asparagus or Haricot Verts...6  
Garlic Mash..5

Lemon Herb Couscous ...8  
La Belle Farm Foie Gras...18  
Fresh Basil Pesto...5



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