



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 Mussels, 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 "Coq 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

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

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

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

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

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 Frittati

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

½ 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

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