

## SOUPS & SALADS

### Soup Au Pistou

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

### Onion Soup Gratinée

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

### Tomato & Parmesan Bisque

House Made Tomato & Parmesan Bisque...7/8

### 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

### Leunigs Wedge

Baby Iceberg Lettuce, Grape Tomatoes,  
North Country Smoked Bacon, Hard Boiled Egg &  
Chives Topped with a Maytag Blue Cheese  
Dressing & Fresh Sweet Corn...16

### Curried Pumpkin & Lentil Salad

Baby Watercress, Power Blend of Chopped Kale,  
Grated Golden Beets, Broccoli Stalks, Kohlrabi,  
Brussels Sprouts & Carrots tossed in a Yellow Curry  
Dressing with a Black Lentil & Quinoa Pilaf, Warm  
Roasted Pumpkin, Sweet Potatoes, Anjou Pears &  
Vermont Chèvre topped with Dried Cranberries,  
Toasted Hazelnuts, Pistachios & Pepitas...19

### Add to any Salad

**Portobello Mushroom...6**

**Beyond Burger, Ahi Tuna, Grilled  
Chicken, Shrimp or Beef Skewers...9**

**Petit Steak, Petit Salmon or**

**Crispy Duck Confit Cake...10**

**Grilled Beef Tenderloin...21**

## 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 Camembrie...9

Fresh Cow's Milk Cheese from a family-owned &  
operated farm in Salisbury, VT. This cheese is a  
cross between Camembert & Brie.

## APPETIZERS

French Fries White Truffle Fries Sweet Potato Fries

7

11

9

### Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

### Duck Confit Poutine

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

### Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...13

### Calamari Fritti

Served with Red Chili Sauce...13

### Curried Coconut Mussels

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...26

### White Truffle Beef Tartare

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

### Foie Gras

Pan Seared LaBelle Farm Foie Gras, Toasted Pistachio Mashed  
Potatoes, Sautéed Baby Spinach, Cranberry Compote with Port  
Demi-Glace & Grilled Truffle Toast Point ...25

### Mixed Marinated Olives

Trio of Olives with Olive Oil, Herbs & Orange Peel...6

### Artichoke & Spinach Gratin

Artichoke Hearts, Baby Spinach & a Blend of Cheeses served with  
Demi Baguette & Warm Pita Chips...13

### Duck Confit Cake

Crispy Duck Confit Cake served with Slab Bacon & Smoked Duck  
Sausage, Beluga Lentil & Roasted Root Vegetable Cassoulet and  
Baby Spinach topped with Pomegranate Molasses Yogurt...17

## Charcuterie

### Duck Pâté...13

House-made Mousse Pâté, Caper Berries &  
Mixed Greens with Dijon Mustard

### Fromage & Charcuterie Grazing Platter...22

TWO VT Cheeses One Hard & One Soft, Cherry Compote, Fruit &  
Cracker House Duck Mousse Pâté, Bayonne Ham, Cornichons,  
Crostini's, Assorted Veggies, Hummus & Nuts

### Split Entrée Charge...3

Separate Checks, please inform your server before ordering  
Quality Service is customarily rewarded by a 15-20% gratuity  
Only food & Drinks prepared here can be consumed here

**Owner & Executive Chef -Donnell Collins**

Sous Chef-Justin Precourt

**Gluten Free Menu Available**

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

# ENTREES

## Filet Mignon

Grilled Beef Tenderloin with Toasted Pistachio Mashed Potatoes topped with White Truffle, Cognac & Wild Mushroom Cream Sauce served with Asparagus, Warm Brussels Sprouts Salad with Warm Bacon Sherry Vinaigrette...36

## Ginger & Cranberry Scallops

Pan Seared Day Boat Rhode Island Scallops with Spiced Ginger & Cranberry Glaze, Crispy Pumpkin & Ricotta Risotto Cake, Sautéed Baby Spinach, Pickled Butternut, Fennel & Pear Salad...28

## Salade Niçoise

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

## Cavatappi Carbonara

Roasted VT Chicken, Cavatappi Pasta, Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce...2

## Korean Plum Pork Rib Eye

Black Plum & Korean Style Barbeque Grilled Pork Rib Eye Served with Haricot Verts, Pork Belly & Pineapple Fried Rice, Plum, Edamame, Cucumber & Mandarin Salad tossed with Cabbage in a Toasted sesame Dressing...28

## Vermont Stuffed Crispy Chicken

Murrays All Natural Airline Chicken Breast Stuffed with Ham, Grafton Cheddar and Apple Dredged and Fried, Roasted Garlic Mashed Potatoes, Cider Mustard Gravy & Haricot Verts served with Apple, Anjou Pear & Hazelnut Salad...27

## Beef Bourguignon

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

## Maple Walnut Crusted Salmon

Pan Seared Salmon topped with Spiced Vermont Maple & Walnut Crust, Sautéed Baby Spinach Served with Crispy Vermont Cabot Cheddar Risotto Cake and Toasted Sesame Apple & Celery Root Slaw...28

## Curried Spaghetti Squash

Roasted Spaghetti Squash Sautéed with "Beyond Meat", Roasted Butternut, Carrots, Turnips, Sweet Potatoes, Anjou Pears, Brussels Sprouts & Baby Spinach tossed in a Vegan Yellow Curry Coconut Sauce with Dried Pomegranate Seeds...26

## Pumpkin "Alfredo"

Butternut Squash Noodles Sautéed with Veggie Sausage, Roasted Pumpkin, Parsnips, Grated Golden Beets, Broccoli Stalks, Kohlrabi, Brussels Sprouts, Kale & Baby Spinach tossed in a Spiced Pumpkin Cashew Alfredo Sauce topped with Pepitas & Dried Cranberries...26

## Shrimp & Grits

White Gulf Shrimp Pan Seared and simmered with Vermont Andouille Sausage, Okra, Peppers & Celery on Creamy Cabot Cheddar Anson Mills Antebellum White Grits topped with Scallion with Sautéed Baby Spinach...29

## Bistro Burger

LaPlatte River Farm Angus Burger, La Belle Farm Foie Gras, Grafton Black Truffle Cheddar, Balsamic Baby Greens, Tomato & Onion on a Brioche Roll with White Truffle Fries...32

## Steak Frites

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

# BISTRO MEAL

CHOICE OF AN ENTRÉE & SOUP AU PISTOU or MIXED GREEN SALAD

\$22

3:00-5:30 Everyday

Not available for take-out

May not be combined with any other discounts or promotions add \$2 for substitutions

## Maple Walnut Crusted Salmon

Pan Seared Salmon topped with Spiced VT Maple & Walnut Crust, Sautéed Baby Spinach Served with Garlic Mashed Potatoes with Toasted Sesame Apple & Celery Root Slaw

## Curried Spaghetti Squash

Roasted Spaghetti Squash Sautéed with "Beyond Meat", Roasted Butternut, Carrots, Turnips, Sweet Potatoes, Anjou Pears, Brussels Sprouts & Baby Spinach tossed in a Vegan Yellow Curry Coconut Sauce with Dried Pomegranate Seeds

## Cavatappi Carbonara

Choice of Roasted VT Chicken or Portobello Mushroom Cavatappi Pasta, Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce

## Beef Bourguignon

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

## Salade Niçoise

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

## Steak Frites

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

## Caesar Salad

With Shaved Parmesan & Garlic Croutons with choice of Grilled Chicken, Portobello Mushroom, Steak, Salmon, Confit Duck Cake, Veggie & Beet Pattie, Shrimp or Beef Skewers

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