



ENTREES

Filet Mignon

Grilled Beef Tenderloin with Wild Mushroom Crispy Polenta served with Asparagus, Warm Bacon Sherry, Baby Fennel, Brussels Sprouts & Toasted Hazelnut Gratin finished with a Stilton Demi-Glace...35

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...26

Veggie Cavatappi Carbonara

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

Poulet à La Normande

Oven Roasted Murrays All-Natural Airline Chicken Breast Stuffed with Bayonne Ham Served with VT Cheddar & Herb Fork Dumplings Simmered in Vt Hard Cider and Calvados with Pearl Onions, Parisian Carrots, Baby Potatoes served with Baby Spinach & Haricot Verts...27

Beef Bourguignon

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

Spiced Pineapple Crusted Salmon

Pan Seared Salmon topped with Roasted Poblano, Pineapple & Pomegranate Chutney, served with Crispy Cheddar and Scallion Yucca Cake, Served with Baby Fennel, Pineapple, Watermelon Radish & Jicama Salad & Sautéed Baby Spinach & ...27

Spiced Turmeric Cauliflower "Steak"

Baharat & Turmeric Roasted Cauliflower Steak, Beluga Lentil Pilaf, Sautéed Baby Spinach, Served with Beyond Meat Crumbles, Golden Raisin, Crispy Chickpea Relish with Roasted Carrots, Sweet Potatoes, Parsnips, Grated Golden Beets & Broccoli Stalks, Kohlrabi & Brussels Sprouts, topped with Pomegranate Molasses "Cashew Cheese"...26

Shrimp & Grits

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

Steak Frites

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

Le Dejeuner

Crispy Katsu Chicken Sandwich

Pounded & Panko Crusted All-Natural Chicken Thigh topped with Roasted Poblano, Pineapple & Pomegranate Chutney, Shredded Lettuce, Jicama & Cabbage Slaw, Crispy Linguica Slices on a toasted Brioche Roll served with Mixed Greens...16

Fried Oyster Po'boy

Atlantic Fried Oysters, House - Made Tomato Jam, Shredded Lettuce, Sliced Tomato on a Brioche Roll topped with Pickled Jalapeno Ré-moulade Drizzle served with Mixed Greens...17

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**

French Dip

Sautéed shaved Beef Ribeye with Caramelized Onions, Apple-Wood Bacon Jam, Coopers & Gruyère Cheese Crispy Onions and Garlic Aioli on Toasted Baguette Served with Beef Au Jus & Mixed Greens...17

Bombay Chicken Salad

Yellow Curry Rubbed, Roasted & Picked All-Natural Chicken tossed with Coconut Aioli, Celery, Golden Raisins, Toasted Cashews, Red Grapes, Onion, Toasted Coconut & spices, with Baby Arugula Served on Grilled Naan served with Mixed Greens...16

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 Gruyère on Buttered Brioche Bread Griddled & topped with Béchamel Sauce served with Mixed Greens...15 **Croque Madame add a Sunny Egg...16**

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

Cavatappi Carbonara

Roasted Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce

Beef Bourguignon

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

Spiced Pineapple Crusted Salmon

Pan Seared Salmon topped with Roasted Poblano, Pineapple & Pomegranate Chutney, Served with Crispy Cheddar and Scallion Yucca Cake, served with Baby Fennel, Pineapple, Watermelon Radish & Jicama Salad & Sautéed Baby Spinach

BISTRO MEAL

CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$22

12-5

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

Salade Niçoise

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

Veggie Cavatappi Carbonara

Roasted Portobello, Cavatappi Pasta, Beyond Meat Crumbles, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce

Caesar Salad

With choice of Grilled Chicken, Portabella Mushroom, Salmon, Shrimp or Beef Skewers

Steak Frites

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

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

SOUPS AND 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

Vegan Curried Coconut & Sweet Potato Bisque

Sweet Potatoes Simmered with Yellow Curry Paste, Coconut Milk, Leeks,
Onions and Spices Pureed & topped with Toasted Shaved Coconut ...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

Roasted Beet & Citrus Salad

Roasted Red & Golden Beets, Blood Oranges, Cara Cara Oranges, Ruby Red
Grapefruit & Clementines tossed in Pistachio Vinaigrette, stacked with Bibb
Lettuce, Pickled Cauliflower & Quinoa Salad VT Ricotta Whipped with VT
Honey & toasted Pistachios...16

Add to any Salad

Portobello Mushroom...6

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

Steak or Salmon... 11

Grilled Beef Tenderloin...21

APPETIZERS

French Fries

7

White Truffle Fries

11

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

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, Crispy Mushroom Polenta served with
Sautéed Baby Spinach, Bacon, Baby Fennel & Brussel Sprout Gratin, White
Truffle Toast Point & Cherry Port Demi-Glace...25

Check Out Our Family Take & Bake Meals ONLINE at

www.leunigsbistro.com or Scan this QR Code with your phone



Full menu and Take & Bake available
Tuesday ~ Saturday 12~7:30

Gluten Free Menu Available

Please inform your server
of any food allergies.

Split Entrée Charge...3

Only Food & Drinks prepared here may be consumed here

Charcuterie

Duck Pâté

House-made Mousse Pâté, Caper Berries &
Mixed Greens with Dijon Mustard...13

Fromage & Charcuterie Grazing Platter

TWO VT Cheeses One Hard & One Soft, Cherry Compote, Fruit & Cracker
House Duck Mousse Pâté, Bayonne Ham, Cornichons, Crostini's,
Assorted Veggies, Hummus & Nuts...22

CHEESES of VERMONT

All Cheese Plates come with Flatbread & Assorted Crackers,
Bing Cherry Compote & Fresh Fruit

* Extra Crackers ...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
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 is both creamy and crumbly

Executive Chef & Owner~ **Donnell Collins** Sous Chef ~Justin Precourt

For Separate Checks, please inform your server before ordering. Quality Service is customarily rewarded by a 15-20% gratuity

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

