

SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 8/9

Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...10

Pumpkin Chowder

Roasted Pumpkin, Applewood Smoked Bacon,
Sweet Potatoes & Sweet Corn topped with
Toasted Pumpkin Seeds...9/10

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

Autumn Wedge

Romaine Heart topped with Creamy Sweet Mustard
Vinaigrette, North Country Apple-Wood Bacon, Sweet
Corn, Sliced Pears, Celery Root, Watermelon Radish,
Toasted Pecans topped with Crumbled Blue Cheese...18

Maple Roasted Pumpkin & Burrata Salad

Pitchfork Farms Mixed Greens, tossed with Maple Roasted
Sweet Potatoes, Pumpkin, Macintosh Apples, Red Onions,
& Maple Balsamic Vinaigrette served with Cider Quinoa
Pilaf, topped with Maple Brook Burrata, Toasted &
Chopped Pistachios & Dried Cranberries...20

Add to any Salad

Two Portobello Mushroom or
Beyond Burger Patty...9

Chicken Breast, Two Shrimp Skewers, Two Beef
Skewers or 4oz.Seared Ahi...12

Petit Salmon or Petit Steak ...15

Grilled Beef Tenderloin...24

Cheeses of Vermont

All Cheese Plates come with Crackers, Crostini
Bing Cherry Compote & Fresh Fruit * Extra Crackers (8)...2

Blue Ledge Farm Lake's Edge...13

The dramatic strong & earthy flavored local goat's
milk cheese is enhanced by a streak of ash
through the center.

Grafton Village 2yr Cheddar...13

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 Middlebury Blue...13

A raw cow's milk blue, made with Ayrshire milk from the
cows next door. Aged sixty days, it is both creamy and
crumbly between Camembert & Brie.

APPETIZERS

French Fries

9

White Truffle Fries

12

Sweet Potato Fries

9

Duck Mousse Pâté

House Made-Duck Livers Sautéed in Port Wine, Herbs
& Spices, Puréed with Butter served with
Crostini & Accompaniments...16

Duck Confit Poutine

Slow Roasted & Picked Duck Confit with French Fries,
Maplebrook Cheese Curds & Duck Gravy...17

Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...16

Calamari Fritti

Served with Red Chili Sauce...15

Curried Coconut Mussels

Steamed in a Green Curry Coconut Sauce, White
Wine, Shoestring Leeks & Carrots...17

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 Served on Brioche Buns...25

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...30

White Truffle Beef Tartare

Diced Beef Tenderloin with Capers, Cornichons &
White Truffle Aioli with Mixed Greens &
Kettle Chips...20

Kettle Chips with Truffle Dip

House-Made Kettle Chips...9

Mixed Marinated Olives

Italian Black & Green Olives marinated in Sunflower &
EVOO, Fresh Herbs, Orange Peel & Chili Flakes...6

Mixed Nuts

Roasted & Salted Almonds, Peanuts, Brazil Nuts,
Cashews, Filberts, Pistachios & Coconut Cashews...5

Chef de Cuisine
Jason Gerred

General Manager
Mackenzie Embry

Chef & Owner
Donnell Collins

Split Entrée Charge...3

Only Food & Drinks prepared here may be consumed here. Separate Checks, please inform your server before ordering.

Le Déjeuner

Crispy Chicken Sandwich

Buttermilk Fried Chicken Breast with Pimento Cheese, Shredded Lettuce, Bread & Butter Pickles & Harvest Slaw on Toasted Brioche Roll served with Mixed Greens...18

Black River Angus Burger

Served on a Brioche Roll with French Fries...17

* Available as Grilled Chicken or Portobello Burger

*Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss...1.50 each Fried Egg...2

Beyond Burger

Baby Arugula, Peppadew Compote, on a Brioche Roll Served with French Fries...16

*Add VT Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss...1.50 each Fried Egg...2

Ancho & Cranberry Turkey BLT

VT Cooks & Farmers All-Natural Roasted Turkey Breast, Cranberry Chimichurri, Cheddar, Applewood Smoked Bacon, Ancho Aioli, Tomato & Baby Arugula on Toasted Country White Bread served with Mixed Greens...17

Lennig's Omelette Du Jour

Served with Mixed Greens & Fruit Salad...15

Roast Beef & Pear Sandwich

All-Natural VT Farmers & Cooks Roasted Beef, Caramelized Onions, Horseradish Spread, Blue Cheese, Fig Jam, Mixed Greens & Sliced Pears on Toasted Brioche Roll with Mixed Greens...17

Maker's Mark & Cherry Pulled Duck

Slow Roasted & Pulled Duck Meat Simmered in Maker's Mark & Cherry Demi-Glace, topped with Baby Arugula, Grated Cabot Cheddar & Cole Slaw on Toasted Brioche Bun served with Mixed Greens...20

Falldorf Chicken Sandwich

All-Natural Roasted Chicken tossed with Sour Cream, Cider Aioli, Toasted Pecans, Red Grapes, Celery, Red Onions, Apples & Dried Cranberries on Toasted Ciabatta Roll served with Mixed Greens...16.

Madrangue Jambon Croque Monsieur

Natural French Ham stacked with Sliced Gruyère on Buttered Brioche Bread Griddled & topped with Béchamel Sauce Served with Mixed Greens...17

Croque Madame add Sunny Egg...19

Ancho & Tajin Crispy Cauliflower Wrap

Crispy Ancho & Tajin Cauliflower, Vegan Corn Elotes Salad, Baby Arugula, Kale Harvest Slaw wrapped in Tortilla served with Mixed Greens...17

Entrées

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Haricot Verts, Kalamata Olives, Capers, Roasted Potatoes, House Dressing & Parsnip Frites...23

Beef Bourguignon

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

Cavatappi Carbonara

Cavatappi Pasta, Murray's All-Natural Chicken, Smoked Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...27

Veggie Carbonara

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

Salmon with Cranberry Chimichurri

Pan Seared Salmon topped with Cranberry Chimichurri, Roasted Garlic Mashed Potatoes, Sautéed Baby Spinach, Cider Braised Cabbage with Celery Root, Fennel, Apple & Pear Salad...26

Steak Frites

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

Curried Spaghetti Squash

Roasted Spaghetti Squash tossed with, Anjou Pears, Golden Raisins, Carrots, Butternut Squash, Parsnip, Pumpkin, Red Onions, Sweet Potatoes, Shaved Brussels Sprouts, Beets, Kale, Baby Spinach & Dried Cranberries tossed with Vegan Yellow Curry Sauce Topped with Pumpkin Seeds & Crumbled Chèvre...28



- CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS

PLEASE INFORM YOUR SERVER OF ALLERGIES

****FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL THAT IS NOT GLUTEN FREE**

A Pre-Tax 20% Gratuity will be added to all Parties of 8 or more

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