



# SOUP AND SALADS

## Soup Au Pistou

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

## Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses \$9

## Chilled Green Tomato & Avocado Gazpacho

with Dried Sweet Corn & Smoked Paprika Sour Cream ...\$7/8

## House Salad

Baby Greens, Grated Carrots, English Cucumbers, Grape Tomatoes,  
Parsnip Frites & Maple Balsamic Vinaigrette \$8

## Caesar Salad

With Shaved Parmesan & Garlic Croutons \$10  
\*\*add White anchovies...\$1.50

## Leunigs Wedge

Baby Iceberg Lettuce, Tri Color Heirloom Baby Tomatoes,  
Vermont Applewood Smoked Bacon, with  
Maytag Blue Cheese Dressing & Dried Sweet Corn...\$14

## Burrata Salad

Maple Brook Burrata with Baby Mixed Greens,  
Tomato, Watermelon, Mint & Basil Salad,  
Sliced Prosciutto & Grilled Bread...\$15

## Add to any Salad

**Portabella Mushroom \$6**

**Salmon, Ahi Tuna, Grilled Chicken,**

**Shrimp or Beef Skewers \$8**

**Grilled Beef Tenderloin \$18**

# CHEESES OF VERMONT

All Cheese Plates come with House Made Crackers,  
Bing Cherry Compote & Fresh Fruit  
Extra House Made Crackers (8) \$2

## Bayley Hazen Blue...\$8

Jasper Hill Farm, Toasted-nut sweetness, and anise spice  
character. Dense and creamy, with well-distributed blue  
veins. The usual peppery of blue cheese is subdued, giving  
way to the grassy, nutty flavors, Raw milk

## Cob Hill Farm Ascutney Mountain... \$8

Prize winning raw Jersey cow milk cheese, is an Alpine-style  
natural rind cheese. It was developed from a Swiss  
Appenzeller recipe. Ascutney Mountain has a sweet nutty  
flavor and is aged 7 to 8 months.

## Blue Ledge Farm Lake's Edge...\$8

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

## Vermont Farmstead Governor's Cheddar...\$8

Winner 2012 American Cheese Society Awards, Raw  
Farmstead, aged over 1 year. Subtle honey note, lush butter  
& fruit tones balance the cheddar bite.

## Blue Ledge Farm Camembrie...\$7

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

## Double-Cream Cremont...\$8

VT Butter & Cheese, Websterville, VT  
A mixed-milk cheese combining local fresh cows' milk,  
goats' milk and a hint of Vermont cream.

# APPETIZERS

French Fries

\$6

White Truffle Fries

\$10

Sweet Potato Fries

\$8

## Duck Pâté

House-made Mousse Pâté, Capers Berries &  
Mixed Greens with Dijon Mustard ... \$11

## Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan  
Seared Served with French Fries, Maple Brook Cheese  
Curds & Fried Herbs Topped with Duck Gravy...\$15

## Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...\$12

## Calamari Fritti

Served with Baby Greens & Red Chili Sauce...\$11

## Curried Coconut Mussels

Steamed Mussels in a Green Curry Coconut Sauce,  
White Wine, Shoestring Leeks & Carrots...\$15

## Graham Cracker Crusted Duck Frites

Served with a Chili Maple Dipping Sauce &  
Baby Greens...\$12

## Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote & Mixed Greens...\$16

## Oyster Trio

**6 Cornmeal Dredged & Fried** with Sweet Chili Aioli  
**4 Rockefeller** with Fennel, Shallots, Tomatoes, Baby  
Spinach & Pernod Cream Sauce Topped with Bread Crumbs  
**4 Raw Oysters** with Champagne Mignonette  
\$26

## Vermont Sliders Trio

**Lamb-** Feta & Mint Spread

**Venison-** Cinnamon Aioli, Caramelized Shallots,  
Apples & Vermont Cheddar

**Duck-** Cherry Compote & Seared Foie Gras  
Each Served on a Port Roll with a Pickle...\$20

## Foie Gras

Pan Seared LaBelle Farm Foie Gras, Grilled White Truffle  
Toast Point Served with Carrot & Parmesan Farro Risotto,  
Sautéed Baby Spinach and Port Demi Glace...\$22

## Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...\$7

## Mixed Marinated Olives

Trio of Olives with Olive Oil, Herbs & Orange Peel...\$5

## Mixed Nuts

Cashews, Almonds, Brazil Nuts, Pistachios,  
Macadamia & Filberts...\$3

Executive Chef & Co- Owner

Donnell Collins

Sous Chefs – Keegan Duenges & Ryan Murray

Head Cook – Amy Langford

**Gluten Free Menu Available**

**Split Entrée Charge \$3**

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.



# LUNCH PLATES



## Burger

LaPlatte River Farm Angus Burger, Lettuce, Tomato, Onion on a Potato Roll with French Fries...\$16

**\* Also Available as Grilled Chicken or Portabella Burger**

**\*Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss- \$1.50 each**

## Duck Tacos

Mint & Lime Braised Duck Tenders, Black Beans, Tomatoes, Corn, Peppers, Baby Arugula, Avocado Hummus & Cabot Cheddar in Crispy Blue Corn Shells Served with Mixed Greens...\$15

## Vermont Roast Beef Panini

House Made Applewood Smoked Bacon Jam, Vermont Black River Meats Roast Beef, Baby Arugula, Tomato & Cabot Sharp Cheddar & Horseradish Sauce on Telera Bread Served with Mixed Greens ...\$16

## Cavatappi Carbonara

VT Roasted Chicken, Smoked Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce...\$25 *Petite \$18*

## Beef Bourguignon

Beef Tips Braised in Red Wine with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms, with Garlic Mashed Potatoes & Haricot Verts...\$25 *Petite \$18*

## Pulled Pork Sandwich

Vermont Black River Meats Pork Shoulder Smoked & Braised in Vidalia Onion & Pineapple Barbeque Sauce, Jalapeno & Cabbage Buttermilk Ranch Slaw & Cabot Cheddar on Challah Roll Served with Mixed Greens...\$16

## Roasted Mushroom Melt

Roasted Wild Mushroom & Portabella Mushroom, Fontina Cheese, Sautéed Baby Spinach, Basil Pesto, Roasted Red Pepper Aioli on Brioche served with Mixed Greens...\$14

## Filet with Salad Verte

Grilled Beef Tenderloin with Port Demi-Glace Served with Maple Balsamic Mixed Greens...\$22

## House Made Black Bean & Rice Burger

Vermont Cheddar, Baby Arugula, Avocado Spread, Red Onion & Roasted Red Peppers on a Potato Roll with French Fries...\$13

## Waldorf Chicken Salad Sandwich

Roasted & Diced Bell & Evans Organic Chicken Breast Tossed with Granny Smith Apples, Red Grapes, Toasted Walnuts, Celery & Golden Raisins tossed in Aioli on Toasted Challah Roll with Lettuce Served with Mixed Greens...\$16

## Salade Niçoise

Seared Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Haricot Verts, Kalamata Olives, Capers, Roasted Potatoes, House Dressing & Parsnip Frites...\$17

## Burrata Salad

Maple Brook Burrata with Baby Mixed Greens, Tomato, Watermelon, Mint & Basil Salad, Sliced Prosciutto & Grilled Bread...\$15

## Avocado & Ham Panini

North Country Bistro Ham, Sliced Avocado, Sliced Sea Salted, Lime & Cilantro Vermont Compound Butter Telera Bread, Served with Mixed Greens...\$15

## Tomato Jam Crusted Salmon

Pan Seared Salmon Topped with a House-Made Roasted Tomato Jam Served with Garlic Mashed Potatoes & Sautéed Baby Spinach...\$25 *Petite...\$18*

## Pan Seared Tuna

Atlantic-Line Caught Ahi Tuna Crusted with Toasted Cumin & Sunflower Seeds & Lightly Seared served with Curried Avocado Gnocchi, Sautéed Baby Spinach in Coconut Tomato Broth...\$18

## Tomato & Basil Pappardelle

Pappardelle Pasta Tossed with Tri-Color Baby Heirloom Tomatoes, Picked Basil Leaves & Baby Spinach, in Creamy Brie Sauce...\$16

## Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & French Fries...\$25 *Petite ...\$18*

## Leunig's Omelette

Changes Daily, Served with Mixed Greens & Fruit Salad...\$12

## The Golden Add On's

**Pan Seared La Belle Farm's Foie Gras to Any Entrée for \$15**

**Substitute Your Fries with White Truffle Frites or White Truffle Mashed Potatoes on any Entrée for \$4**

## Comfort Foods \$12

### Monday - Duck Confit "Philly"

Duck Confit "Philly" with Cherry Aioli, Fontina, Caramelized Onions, Peppers & Mushrooms On Telera Bread

### Tuesday - Southwest Chicken Salad Melt

Southwest Chicken Salad Melt with Black Beans, Red Onions, Sweet Corn, Baby Arugula Chipotle Dressing Served on Baguette with Cheddar

### Wednesday - Mac & Cheese

Barbeque Pork Shanks Served with Jalapeno Cole Slaw

### Thursday - Greek Salad

Tomatoes, Red Onions, Olives, Cucumber, Pepperoncini & Romaine Tossed with Greek Dressing & Topped with Feta

### Friday - Lobster & Shrimp Roll

Maine Lobster & Bay Shrimp Salad on a Toasted Hot Dog Roll Served with House Made Kettle Chips