

## SOUPS & SALADS

### Soup Au Pistou

Classic French Vegetable & White Bean Soup  
Garnished with Asiago & Pesto 8/10

### Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of  
Cheeses...12

### Pumpkin Chowder

Roasted Pumpkin, Applewood Smoked Bacon, Sweet  
Potatoes, Sweet Corn, Toasted Pumpkin Seeds...9/11

### 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

### Leunig's Wedge

Iceberg Lettuce, Grape Tomatoes, VT Apple Wood  
Smoked Bacon, Hard Boiled Egg, Blue Cheese,  
House Herb Ranch Dressing...16

### Citrus & Beet Salad

Pitchfork Farms Baby Arugula, Red Onions,  
Citrus Segments, Beets, Citrus Mascarpone Dressing,  
Crispy Fried Chèvre Cakes, Cracked Hazelnuts...18

### Add to any Salad

**2 Portobello Mushroom or Beyond Burger ...9**

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

**6oz Salmon or 7oz Steak...18**

**Grilled Beef Tenderloin...24**

**5oz Panko Crusted Maine Lobster Bites...25**

**Lump Crab Cake...10**

## Vermont Cheeses

Cheese Plates come with Crackers, Crostini Sour  
Cherry Spread & Fresh Fruit ...13\* Extra Crackers...2

### Blue Ledge Farm Lake's Edge

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

### Grafton Village Zyr Cheddar

made with raw cow's milk, aged for two years to  
achieve a mature flavor dense, firm-yet-creamy texture

### Vermont Creamery Cremont

Named for the "Cream of Vermont," is a double cream  
aged cow and goats' milk cheese with a unique  
cream color rind and luxurious, smooth interior.

### Jasper Hill Farm Harbison

Cows Milk, Brie like wrapped in a strip of spruce bark to  
contain the gooey silky interior which is meant to be  
spooned out of the top. Can feature blue gray or green  
mold which is the normal part of the aging process.

### Blue Ledge Farm Middlebury Blue

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

## 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, Whole Grain  
Mustard, Pickled Vegetables & Crostini...16

### Maine Lobster Bites

Panko Crusted Maine Lobster Bites 5oz,  
Lemon Tarragon Aioli...25

### Short Rib Poutine

Red Wine Braised Beef Short Rib Chunks with  
French Fries, Cheese Curds & Beef Gravy...17

### Duck Confit Poutine

Duck Confit Picked & Pan Seared, French Fries,  
Maplebrook Cheese Curds & Duck Gravy...17

### Escargot Maison

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

### Graham Cracker Crusted Duck Frites

Maple Chili Dipping Sauce...16

### Garlic & Herb Shrimp & Beef Skewers

With Peppadew Compote ...17

### Vermont Sliders Trio

Lamb-Peppadew Compote  
Venison- Cinnamon Aioli, Caramelized Shallots,  
Apples & VT Cheddar

Duck- Sour Cherry Spread & Seared Foie Gras  
Served on Brioche Buns...25

### ½ Dozen Oysters Rockefeller

Fennel, Shallots, Tomatoes, Baby Spinach  
Pernod Cream Sauce...25

### Raw Oysters Available

Champagne Mignonette...3.50 each

### White Truffle Beef Tartare

Diced Beef Tenderloin, Capers, Cornichons,  
White Truffle Aioli

Mixed Greens & Kettle Chips...21

### Kettle Chips with Truffle Dip

House-Made Kettle Chips...9

### Mixed Marinated Olives

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

### Mixed Nuts

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

## BRUNCH

SERVED UNTIL 2

### Two Eggs with Bacon or Sausage

Bacon, VT Sausage, Canadian Bacon,  
Veggie Sausage or Portobello  
Home Fries & Toast...14

### Chicken & Waffles

Belgium Waffles, Buttermilk Fried Chicken, Sausage  
Gravy & Maple Syrup...18 **add a Fried egg...2**

### French Toast Bites

Battered Brioche, Cinnamon Sugar with Cream  
Cheese Glaze Drizzle, Two Eggs & Choice of  
Bacon, VT Sausage, Canadian Bacon,  
Veggie Sausage or Portobello ...16

### Breakfast Burrito

Flour Tortilla, Scrambled Eggs, VT Salumi Chorizo,  
Chipotle Rice, Black Beans, Corn, Peppers, Cheddar  
Home Fries...17

### Veggie Burrito

Spinach Tortilla, Scrambled Eggs, Vegan Chorizo,  
Chipotle Rice, Black Beans, Corn, Peppers Cheddar  
Home Fries...17

### Madrange Jambon Croque Madame

Natural French Ham, Gruyère, Griddled Brioche,  
Béchamel & Sunny Eggs with Mixed Greens...21

### Quiche Du Jour

Mixed Greens, Fresh Fruit ...16

### Leunig's Omelette Du Jour

Mixed Greens, Fresh Fruit & Toast ...15

### Granola & Yogurt

House Made Maple Granola with Mixed Nuts & Dried  
Fruit, Vermont Greek Vanilla Yogurt & Fresh Fruit...14

## Benedicts

### Classic

Poached Eggs, Canadian Bacon on English Muffin,  
Hollandaise with Home Fries ...18

### Crab Cake

Jumbo Lump Crab Cakes, Poached Eggs on  
English Muffin, Hollandaise with Home Fries...25

### Short Rib

Red Wine Braised Short Rib, Poached Eggs,  
Hollandaise on English Muffin Home Fries ...20

### Black Bean Cake

Black Bean Cakes, Tomato, Avocado Hummus,  
Poached Eggs, Hollandaise on English Muffin  
Home Fries...20

### Corned Beef Hash Cakes

Corned Beef Hash Cakes, Poached Eggs, on English  
Muffin, Hollandaise with Home Fries ...20

## LUNCH

SERVED ALL DAY

### Cordon Bleu Chicken Sandwich

Buttermilk Fried Chicken Breast, French Ham,  
Gruyère, Dijon Aioli on Toasted Brioche Roll  
Served with Mixed Greens...18

### Black River Angus Burger

Brioche Roll with French Fries...18

### \* 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...17

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

### Classic BLT

Applewood Smoked Bacon, Iceberg Lettuce,  
Tomatoes, Garlic Aioli Toasted White Bread  
Served with Mixed Greens...13

### Thanksgiving Turkey Sandwich

Herb Roasted Turkey Breast, Sage Stuffing,  
Cheddar, Cranberry Compote, Garlic Aioli on Herb  
Focaccia Served with Mixed Greens...18

### Madrange Jambon Croque Monsieur

Natural French Ham, Gruyère on Griddled Brioche  
Béchamel Sauce Served with Mixed Greens...17

### Steak Frites

Marinated Grilled Steak, Port Demi-Glace,  
French Fries & Horseradish Sauce ...28

### 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...26

### Salmon Frites

Grilled Salmon & French Fries  
Horseradish Sauce ...24

## Sides

Bacon, VT Sausage Links, Canadian Bacon,  
Veggie Sausage or Portobello...4

Crab Cake... 10

Black Bean or Corned Beef Hash Cake...8

1 Egg any style...3

Home Fries...5

### Split Entrée Charge \$3

Separate Checks, please inform your server before ordering. Consuming Raw or Undercooked Meats, Seafood or Eggs May  
Increase Your Risk of Food- Borne Illness. Only Food & Drinks prepared here can be consumed here.

**A Pre-Tax 20% Gratuity will be added to all Parties of 6 or more**