

SOUPS & 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

Roasted Garlic & Potato Bisque

Slow Roasted Garlic Cloves Simmered with Spring Leeks, Celery & Onions in Duck Stock with Yukon Potatoes Puréed, finished with Cream topped with Scallions ...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...13

**add White anchovies...1.50

Melon & Citrus Salad

Spring Watercress tossed with VT Mascarpone & Rosé Mint Dressing, Honeydew, Cantaloupe, Ruby Red Grapefruit, Mandarin Oranges, Radishes & Cucumber topped with Bayonne Ham & Toasted Almonds...14

Coconut & Lentil Salad

Long Grain Basmati Rice & Lentil Salad with Red Onion, Jalapeno, Black Beans, Avocado & Mango served with Mixed Greens in Coconut Lime Vinaigrette topped with Vermont Queso Fresco, Spiced Corn Strips & Candied Macadamias...16

Citrus Tuna Poke

Ahi Tuna & Baby Arugula tossed in Citrus Sesame Vinaigrette, Watermelon Radish, English Cucumber, Mandarin Orange and Ruby Red Grapefruit & served with Coconut & Avocado Puree, Crispy Wontons and Grapefruit Fruit Pearls...16

Add to any Salad

Portabella Mushroom 6

Beyond Burger, Salmon, Ahi Tuna, Grilled

Chicken, Shrimp or Beef Skewers 9

Grilled Beef Tenderloin 20

APPETIZERS

French Fries White Truffle Fries Sweet Potato Fries

6

10

8

Red Hen Seeded Bread & Herb Focaccia

Served warm with House Made Nduja Butter & Truffle Honey Butter ... 4

Duck Confit Poutine

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

Escargot Maison

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

Calamari Fritti

Served with Red Chili Sauce...13

Curried Coconut Mussels

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

Graham Cracker Crusted Duck Frites

Served with a Chili Maple Dipping Sauce...13

Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote ...16

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

Foie Gras

Pan Seared LaBelle Farm Foie Gras, Grilled White Truffle Toast Point, Pickled Green Strawberry & Radish Salad, Crispy Mascarpone Risotto Cake with Strawberry & Rhubarb Demi...27

Vermont Cheeses

All Cheese Plates come with House Made Crackers, Bing Cherry Compote & Fresh Fruit

* Extra House Made Crackers (8) 2

Boucher Blue...9

This raw cows' milk creation is creamy and earthy with undertones of sweet chestnuts and truffles.

Boucher Family Farm in Highgate, VT

Pair with Chateau Laribotte Sauternes 3oz \$10 / 375ml \$40

Spring Brook Tarentaise ...9

Named after the French Valley that inspired it. Semi hard natural raw milk from pasture fed jersey cows washed rind cheese aged for 10 or more months.

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.

Vermont Farmstead Governor's Cheddar...9

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...9

Fresh Cow's Milk Cheese from a family-owned & operated farm in Salisbury, VT.

This cheese is across between Camembert & Brie.

Consider Bardwell Pawlet ...9

Raw Jersey Milk Italian style tome cheese. Creamy texture and bright bite

Aged for four to six months.

Executive Chef & Co- Owner Donnell Collins Gluten Free Menu Available 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.

BRUNCH PLATES

SERVED UNTIL 1:45

Eggs Benedict

Two Poached Eggs, North Country Smoke House Canadian Bacon on Brioche topped with Hollandaise Sauce served with Asparagus, Tri-Color Potato & Herb Home Fries with Mixed Greens...18

Eggs Arcadia

Two Jumbo Lump Maine Crab Cakes, Sautéed Baby Spinach, Two Poached Eggs on Brioche topped with Hollandaise Sauce served with Tri-Color Potato & Herb Home Fries & Mixed Greens...21

Black Bean & Avocado Hummus Benedict

Crispy Black Bean Cakes, Sautéed Baby Spinach Poached Eggs, Sliced Tomato, Avocado Hummus on Brioche topped with Hollandaise Sauce Served with Asparagus, Tri-Color Potato & Herb Home Fries & Mixed Greens...18

Glazed Corned Beef Hash

Mustard & Brown Sugar Glaze Naturally Cured Corned Beef Hash with Sautéed Onions & Potato topped with Two Poached Eggs, served with Tri-Color Potato & Herb Home Fries & Toast...17

Filet Mignon & Eggs

Grilled Beef Tenderloin topped with Béarnaise Sauce, with Two Eggs any style, Asparagus, Tri-Color Potato & Herb Home Fries & Toast...27

Granola & Yogurt

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

Leunig's Omelette

Changes Daily served with Toast, Mixed Greens & Fresh Fruit...15

Chicken & Waffles

All Natural Crispy Chicken Breast, Layered with Jambon Maison Natural Ham Gruyere & Fontina Cheese Maple Bacon Compound Butter Served with Tri-Color Potato & Herb Home Fries & Mixed Greens...19

add a Fried egg...2

Huevos Rancheros Skillet

Potato Rösti, Layered with Refried Black Beans, Chorizo Rice Pilaf, Crispy Corn Tortillas, Cabot Cheddar, Diced Tomatoes, Sweet Corn & Red Onions topped with Two Eggs with Sour Cream & Salsa...18

Cinnamon Bun French Toast Casserole

Custard Style Baked French Toast with House Cinnamon Buns and Brioche topped with Vanilla Icing & Whipped Cream choice of Bacon, Sausage, Veggie Sausage Patties or Portabella Mushroom...17

Two Eggs with Bacon or Sausage

Choice of Apple Wood Smoked Bacon, Sausage, Portabella Mushroom or Veggie Sausage Patties with Home Fries, Fresh Fruit & Toast...16

ENTREES

Filet Mignon

Grilled Beef Tenderloin with Garlic Mashed Potatoes, Asparagus topped with English Stilton Demi Glace served with Heirloom Tomato & Pickled Pearl Onion & Watercress Salad...31

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...21

Shrimp & Grits

White Gulf Shrimp Pan Seared & Simmered with Vermont Andouille Sausage, Okra, Peppers, Celery & Scallions served on Creamy Cabot Cheddar Anson Mills Antebellum White Grits & Sautéed Baby Spinach...\$29

Strawberry & Rhubarb Salmon

Pan Seared Salmon topped with Strawberry & VT Rhubarb Savory Jam, Garlic Mashed Potatoes, Sautéed Baby Spinach, Pickled Green Strawberry, Spring Radish, English Cucumber & Watercress Salad...28

Cavatappi Carbonara

Roasted Vermont Chicken, Cavatappi Pasta, 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...26 *Petite 18*

Chicken En Croûte

Murrays All Natural Airline Chicken Breast stuffed with Jambon Ham & Fontina wrapped in Puff Pastry, Brown Butter & Hazelnut Mashed Yukons, Haricot Verts topped with Champagne, Chanterelle & Wild Mushroom Cream Sauce ...28

Sweet Pea Gnocchi

Vegan English Pea Gnocchi tossed with Wild Mushrooms, Artichoke Hearts & Mixed Spring Vegetables, Fiddleheads, English Peas, Parisian Carrots, White & Green Asparagus, Fava Beans topped with Pea Tendrils & Pistachio "Parm" ...27

Steak Frites

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

LUNCH PLATES

LaPlatte Farm Angus Burger

LaPlatte Farm Angus Burger, Lettuce, Tomato, Onion on a Brioche Roll with French Fries...16 * Also Available as Grilled Chicken or Portabella *Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss- 1.50 each Fried Egg...2

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

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...16

Spicy Jack Fruit Quesadilla

Mango Habanero Pulled Jack Fruit tossed with Coconut Rice, Black Beans, Pablano & Grilled Corn in Cauliflower Wrap Crisped in Cast Iron topped with Avocado Hummus & Drizzled with Vegan "Nacho Cheese" served with Mixed Greens...16

Leunigs Turkey BLT

NCSH Turkey, Applewood Bacon, Heirloom Tomatoes, Garlic Aioli on Toasted Wheat Bread with Mixed Greens...16 **add a Fried egg...2**

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...31

Korean Style Rib Eye Melt

Gochujang Pepper Marinated Shaved Vermont Rib Eye Sautéed with Caramelized Onions & Peppers, Coopers Cheddar with Garlic Aioli & Pea Tendrils on toasted Telera Served with Mixed Greens...17

Croque Monsieur

Sliced Madrange Jambon Maison Natural Ham Layered with Gruyère & Fontina on Toasted Brioche Smothered in Béchamel Sauce served with Mixed Greens...16 **Croque Madame add Egg...2**

White Harrissa Lamb

White Harrissa Marinated Lamb, Pickled Beet, Onion & Cucumber Salad, Watercress & Raita on Grilled Naan Served with Mixed Greens...17