



ENTREES

Filet Mignon

Grilled Beef Tenderloin with White Truffle & Fontina Yukon Mashed Potato, Asparagus topped with English Stilton Demi Glace served with Heirloom Tomato & Pickled Pearl Onion & Watercress Salad...31

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Roasted Potatoes, Haricot Verts, Kalamata Olives & Capers with House Dressing & Parsnip Frites...21

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

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*

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

Strawberry & Rhubarb Salmon

Pan Seared Salmon topped with Strawberry & Vermont Rhubarb Savory Jam, Crispy Vermont Mascarpone Risotto Cake with Sautéed Baby Spinach, Pickled Green Strawberry, Spring Radish, English Cucumber & Watercress Salad...28

Crusted Lamb Rack

Free Range & Grass Fed New Zealand Lamb Rack Crusted with Vermont Ramp Mint Pesto & Chèvre Crust, served with Toasted Israeli Couscous Pilaf, Sautéed Baby Spinach & Butter Poached Baby Carrots, English Peas, Asparagus, Marble Potatoes & Curried Carrot Puree...31

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

Beyond Sausage & Cauliflower Risotto

Beyond Meat Spiced Italian Sausage served with Cauliflower & Confetti Vegetables of Broccoli, Carrots, & Zucchini "Risotto" with Parmesan Cheese, Sautéed Baby Spinach & Micro Basil...28

Roasted 1/2 Duck

Slowly Roasted Canadian 1/2 Duck with Korean Barbeque & Apricot Glaze, Carrot Farro "Risotto" with English Peas Served with Sautéed Baby Spinach, Beet, Onion & Pea Tendril Salad topped with Raita Sauce...29

Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & French Fries...26 *Petite... 18*

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

Cavatappi Carbonara

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

Steak Frites

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

Beef Bourguignon

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

Caesar Salad

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

BISTRO DINNER

CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$20

3:00-5:30 & Last Hour of Business
Everyday

May not be combined with any
other discounts or promotions
add 1.50 for substitutions

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

Beyond Sausage & Cauliflower Risotto

Beyond Meat Spiced Italian Sausage served with Cauliflower & Confetti Vegetables of Broccoli, Carrots, & Zucchini "Risotto" with Parmesan Cheese, Sautéed Baby Spinach & Micro Basil

Strawberry & Rhubarb Salmon

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

ADD A GLASS OF BISTRO MERLOT OR BISTRO 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

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

CHARCUTERIE

Served with Dressed Greens, Crostini & Mustard

Duck Mousse Pâté...6

Foie Gras Terrine...9

Pork Country Pâté...6

Daniella Sweet Sopressata...4

VT Pork from Enosburg Falls, VT Italian dry salami with a rich, sweet flavor. Premium pork, no fillers or additives

Angels Black Truffle Salami...5

Berkshire Pork, Dry Cured, Fermented Red Wine, Spices, Armagnac, Black Peppercorns, Aged for 3 Months, Black Truffles from Perigord, France

Accompaniments

Dried Apricots ...1.50 Cornichons...2 Capers...2

Pickled Seasonal Vegetables...2 Cherry Compote...1.50

CHEESES of VERMONT

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 a cross between Camembert & Brie.

Consider Bardwell Pawlet ...9

Raw Jersey Milk Italian style tome cheese. Aged for four to six months. Creamy texture and bright bite

APPETIZERS

French Fries

7

White Truffle Fries

11

Sweet Potato Fries

9

Red Hen Seeded Bread & Herb Focaccia

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

Duck Pâté

House-made Mousse Pâté, Capers Berries & Mixed Greens with Dijon Mustard ... 12

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

Vermont Sliders Trio

Lamb- Raita

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

Duck- Cherry Compote & Seared Foie Gras

Each Served on a Brioche Bun with a Pickle...21

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

White Truffle Beef Tartare

Beef Tenderloin, White Truffle Aioli, Capers & Cornichons Topped with Vermont Quail Egg Yolk with Baby Greens & Crostini...16

Tomato Pie

Layers of Heirloom Mixed Tomatoes, Grafton Truffle Cheddar Cheese & Sharp Cheddar Baked in Savory Pie Crust served with Mixed Greens...14

Warm Brie Dip

Creamy French Brie Whipped & topped with House Made Jalapeno Strawberry & Rhubarb Jam served with Toasted Red Hen Toasted Country Bread, Crostini & Mixed Greens...14

Poached Octopus

Poached & Sliced Octopus, White Beans, Roasted Tomatoes, Grape Tomatoes, Parsley Tops & Petit Pea Tendrils tossed with Warm Guanciale Vinaigrette topped with Micro Basil served with Toast Point...15

Ham & Pea Tartine

Red Hen Toasted Country Bread with Mint & English Pea Pesto, Jambon Ham, Asparagus, English Peas, Carrots, Fava & Radish Salad, Crumbled Vermont Chèvre & Poached Egg...15

Artichoke & Spinach Gratin

Artichoke Hearts, Baby Spinach & a Blend of Cheeses Served with Crostini...11

French Onion Bites

Toasted Brioche, Caramelized Onions Baked with Gruyere & Asiago Cheeses...9

Raw Oysters

With Champagne Mignonette...3.50ea

Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

Mixed Marinated Olives

Trio of Olives with Olive Oil, Herbs & Orange Peel...6

Executive Chef & Co-Owner

Donnell Collins

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

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

SIDES & ADD ONS

Substitute White Truffle Frites or Truffle Mashed on Entrée...4

La Belle Farm Foie Gras...15

Truffle & Fontina Mashed Yukon 8

Mascarpone Risotto Cake 7

Israeli Couscous Pilaf 6

Brown Butter & Hazelnut

Mashed Potatoes 7

Asparagus or Haricots Verts 6

Garlic Mash 5

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

