



# ENTREES

## Filet Mignon

Grilled Beef Tenderloin, Applewood Smoked Bacon & Grafton White Pepper & Shallot Cheddar Mashed Red Bliss Potatoes & Asparagus served with Maine Lobster & Crab, Grilled Corn, Heirloom Tomato & Baby Arugula Salad...36

## 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

## Swordfish Loin

Fennel & Orange Marinated Line Caught Atlantic Swordfish Loin, White Bean Gnocchi tossed with Roasted Tomatoes, Red Onions, Summer Squash, Zucchini & Grilled Artichokes tossed in Truffle Honey Compound Butter topped with Toasted Pine Nuts & VT Chèvre Stuffed Squash Blossom...33

## Crispy Chicken Statler

Murrays All Natural Airline Chicken Breast Pan Roasted topped with VT Chèvre & Mixed Cherries, Basil Pesto Yukon Mashed Potatoes & Haricot Verts served with Micro Opal Basil tossed with Nectarines, Cherries & Toasted Almonds...29

## 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

## Spiced Mango Salmon

Pan Seared Salmon topped with Habanero Mango Glaze, served with Caribbean Style Coconut Fried Rice, Sautéed Baby Spinach & Jicama, Green Papaya & Carrot Slaw...28

## Pork Flat Iron Roulade

Pork Flat Iron Stuffed with Vermont Creamery Queso Fresco with Jalapeno Peach Sauce served with Cabot Cheddar Polenta Fries, Sautéed Baby Spinach and Black Bean, Roasted Tomato & Avocado Salad...29

## Summer Squash Alfredo

Summer Squash & Zucchini Noodles Sautéed with Veggie Sausage, Heirloom Tomatoes, Roasted Tomatoes, Fresh Basil, Baby Spinach & Artichoke Hearts tossed with Roasted Garlic Cashew Alfredo Sauce...28

## Beyond Meat Bolognese Napoléon

Plant Based Beyond Meat slowly cooked with Carrots, Onions & Celery simmered with Red Wine & Tomatoes Layered with Crispy Eggplant Discos & Vermont Maple Brook Mozzarella & Baby Spinach...28

## Crispy Quail Breast

Creole Spiced Boneless Quail Breast Flash Fried with Okra served with Cabot Cheddar Anson Mills Antebellum White Grits, Sautéed Baby Spinach & Haricot Verts topped with Tasso Ham, Corn & Cabbage Chow Chow...30

## Wild Boar Rack

Pan Seared Texas Wild Boar Rack with Wild Mushroom & Blueberry Ragout served with Celeriac Mash & Asparagus...36

## Steak Frites

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

## Watermelon Glazed Scallops

Rhode Island Day Boat Scallops Glazed with Cold Pressed Watermelon & Rosé Glaze, Sautéed Baby Spinach, Crispy Avocado Jade Rice Cake served with Plum, Watermelon & Maple Brook Feta ...32

### 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 Meat Bolognese Napoléon

Plant Based Beyond Meat slowly cooked with Carrots, Onions & Celery simmered with Red Wine & Tomatoes Layered with Crispy Eggplant Discos & Vermont Maple Brook Mozzarella & Baby Spinach

### Spiced Mango Salmon

Pan Seared Salmon topped with Habanero Mango Glaze, served with Garlic Mashed Potatoes, Sautéed Baby Spinach with Jicama, Green Papaya & Carrot Slaw

**ADD A GLASS OF BISTRO MERLOT OR BISTRO CHARDONNAY (one glass per bistro meal) 2.50 5oz/ 7.50 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

### Chilled Green Tomato & Avocado Gazpacho

Topped 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 ...10

### Caesar Salad

With Shaved Parmesan & Garlic Croutons... 13  
\*\*add White anchovies...1.50

### Baby Spinach & Broccoli Salad

Baby Spinach tossed with Dehydrated Strawberries, Broccoli, Carrot, Red Onions & Poppy Seed Dressing topped with Toasted Almonds & Crumbled Vermont Butter & Cheese Chèvre...14

### Burrata & Quinoa Salad

Maple Brook Burrata served with Balsamic Dressed Mixed Greens, Roasted Beets, Sliced Nectarines & Heirloom Tomatoes  
Served on Basil & Mint Quinoa Pilaf with Grilled Toast Point...17

### Warm Duck Confit Salad

Slow Cooked & Pulled Duck Confit tossed with Cracklin, Baby Arugula, Sliced Peaches, Roasted Okinawa Sweet Potatoes, Lardons & Wasabi Peas tossed with Peach Bellini Vinaigrette...17

### Add to any Salad

Portabella Mushroom 6

Beyond Burger, Salmon, Ahi Tuna, Grilled

Chicken, Shrimp or Beef Skewers 9

Grilled Beef Tenderloin 19

## 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

### Bayley Hazen Blue...9

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

### 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

### 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- Feta & Mint

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

Duck- Cherry Compote & Seared Foie Gras

Each Served on a Brioche Bun with a Pickle...20

### 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

Served with Sautéed Baby Spinach, Celeriac Mash with Cherry & Port Wine Demi Topped & Crumbled Chèvre...26

### Shrimp Cocktail

Chilled Jumbo Gulf White Shrimp with Cocktail Sauce...13

### White Truffle Beef Tartare

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

### Baby Bella Mushroom "Mock" Escargot

Baby Bella Mushrooms, Garlic-Walnut Herb Butter & Asiago Cheeses...12

### Pimento & Lobster Cheese Dip

Pimento Cheese Blended with Maine Lobster, served with Tomato & Bacon Jam with Pumpernickel Toast Points & Baguette Crostini & Mixed Greens...14

### Octopus & Tuna Crudo

Sliced Octopus & Ahi Tuna with Watermelon, Cucumber, Avocado & Micro Opal Basil with Vermont Feta Vinaigrette, Smoked Jalapeno Sauce & Passion Fruit Caviar...19

### 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

### Cherry Confit Duck Sliders

Confit Duck tossed with Makers Mark & Cherry Demi Glace on Brioche Bun with Mixed Greens...13

### 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 can 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

- ♦ La Belle Farm Foie Gras...15
- ♦ Substitute White Truffle Frites or Truffle Mashed on Entrée...4

- \* Cheddar & Antebellum White Grits 10
- \* Basil Pesto Yukon Mashed Potatoes 7
  - \* Bacon & Shallot Cheddar Mashed Red Bliss...7
- \* Caribbean Style Coconut Fried Rice 7
  - \* Cabot Cheddar Polenta Fries 12
  - \* Asparagus or Haricots Verts 6
    - \* Garlic Mash 5