



# ENTREES

## Filet Mignon

Grilled Beef Tenderloin with VT Loaded Sour Cream, Cabot Cheddar, Smoked Bacon & Scallion Red Bliss Mashed Potatoes, Asparagus, Maine Lobster & Lump 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...22

## Chicken Statler

Oven Roasted Murrays All Natural Airline Chicken Breast stuffed with Pepperoni & Coopers Cheese served with Warm Orzo Pasta with Italian Sausage, Roasted Tomatoes, Heirloom Grape Tomatoes, Fresh Basil, Summer Squash, Red Onions, Baby Spinach & Artichoke Hearts Pesto Brie sauce...29

## Cavatappi Carbonara

Roasted Vermont Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce...26 *Petit 19*

## Beef Bourguignon

Beef Tips Braised in Red Wine, with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms With Garlic Mashed Potatoes & Haricot Verts...27 *Petit 19*

## 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...32

## Blueberry & Jalapeño Salmon

Pan Seared Salmon Glazed with Maine Blueberry & Jalapeño Glaze served with Avocado Risotto Cake, Jicama, Carrot, Cabbage & Mandarin Orange Slaw, Crumbled Queso Fresco...29

## Cherry & Spice Pork Rib Eye

Korean Style Cherry Barbeque Pork Rib Eye Served with Sautéed Baby Spinach, Haricot Verts, Pork Belly Fried Rice, Edamame & Corn Succotash...30

## Beyond Meat & Gnocchi

Potato Gnocchi Tossed with Beyond Meat Crumbles, Grilled Corn, Roasted Tomatoes, Peppers, Red Onions & Baby Spinach Sautéed in Vegan Cilantro Lime Sauce Topped with Hemp Seed & Sunflower Seed "Parm" with Radish Salad...28

*\* Vegan with a substitution of Chickpea Pasta*

## Vegan Zucchini Alfredo

Zucchini Noodles with Roasted Tomatoes, Heirloom Grape Tomatoes, Fresh Basil, Summer Squash, Red Onions, Baby Spinach & Artichoke Hearts tossed in a Cashew Hempseed & Oat Milk "Alfredo" Sauce & Micro Basil...27

## Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & French Fries...27 *Petit...19*

## Passion Fruit & Matcha Glazed Scallops

Rhode Island Day Boat Scallops Glazed with Passion Fruit & Green Tea served with Coconut Bamboo Rice Cake, Sautéed Baby Spinach Watermelon Radish & Dragon Fruit Salad...31

## 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

## Vegan Zucchini Alfredo

Zucchini Noodles with Roasted Tomatoes, Heirloom Grape Tomatoes, Fresh Basil, Summer Squash, Red Onions, Baby Spinach & Artichoke Hearts tossed in a Cashew Hempseed & Oat Milk "Alfredo" Sauce & Micro Basil

## Blueberry & Jalapeño Salmon

Pan Seared Salmon Glazed with Maine Blueberry & Jalapeño Glaze served with Garlic Mashed Potatoes, Jicama, Carrot, Cabbage & Mandarin Orange Slaw, Crumbled Queso Fresco

**ADD A GLASS OF BISTRO MERLOT OR BISTRO CHARDONNAY (one glass per bistro meal) \$5.50 / \$8.90**



## 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 Freeze 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

### Summer Wedge

Baby Iceberg Wedge topped with Avocado  
Chipotle & Buttermilk Ranch, Smoked Paprika Rubbed  
Pork Belly, Grape Tomatoes, Freeze Dried Sweet Corn, Toasted  
Sunflower Seeds & Crumbled Blue Cheese...14

### Add to any Salad

Portabella Mushroom 6

Beyond Burger, Salmon, Ahi Tuna, Grilled

Chicken, Shrimp or Beef Skewers 10

Grilled Beef Tenderloin 21

## CHEESES of VERMONT

All Cheese Plates come with Flatbread & Assorted Crackers,  
Bing Cherry Compote & Fresh Fruit  
\* Extra Crackers ...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

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

## 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 Crumble

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,  
VT Loaded Mashed Potatoes, Port Demi Glace, Sautéed Baby Spinach &  
Pickled Peach & Cherry Salad...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

### Palmetto Crab & Lobster Cheese Dip

Palmetto Cheese Blended with Maine Lobster & Jumbo Lump Crab Meat served with  
Flatbread & Toasted Pita Chips with Mixed Greens...15

### Crispy Duck Confit Salad

Slow Cooked & Pulled Duck Confit tossed with Cracklin, Baby Arugula,  
Mandarin Oranges, Sliced Plums, Cherries, Tri- Color Carrots, Red Onions,  
Cucumber & Scallions tossed with Sesame Cherry Citrus Vinaigrette  
Topped with Crispy Wontons & Wasabi Peas...16

### Artichoke & Spinach Gratin

Artichoke Hearts, Baby Spinach & a Blend of Cheeses with Toasted Pita Chips...11

### Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

### Mixed Marinated Olives

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

\*Extra Basket of Bread...3

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

## SIDES & ADD ONS

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

La Belle Farm Foie Gras...15

Coconut Bamboo Rice Cake 7

Avocado Risotto Cake 7

Pork Belly Fried Rice 7

VT Loaded

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

