



ENTREES

Filet Mignon

Grilled Beef Tenderloin, Duck Fat Confit Yukon "Steak Fries" tossed with Parmesan, Asparagus & Pomegranate Demi Glace with Crispy Cardoon, Roasted Tomato, Pickled Pearl Onion & Mâche Salad...29

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 wrapped in Puff Pastry, Butternut & Fontina Mashed Potatoes & Haricot Verts with Herbs de Provence, Champagne & Chanterelle & Mixed Mushroom Cream Sauce...27

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

Onion & Fennel Salmon

Pan Seared Salmon topped with Red Onion & Fennel Marmalade, Crispy Red Beet Risotto Cake, Sautéed Baby Spinach served with Winter Radish, Carrot & Winter Greens Salad & Vermont Honey Chèvre Spread...27

Coffee & Chili Pork Tenderloin

Vermont Pork Tenderloin with a Coffee & Chili Rub wrapped with Pork Belly, Brown Butter & Hazelnut Smashed Potatoes, Haricot Verts & Pink Peppercorn Dark Rum Demi Glace topped with Smoked Maple & Bacon Compound Butter...27

Beyond Sausage & Sweet Pot Gnocchi

Vegan Sweet Potato Gnocchi tossed with Beyond Meat Spiced Italian Sausage, Roasted Baby Green & Purple Brussels Sprouts, Julienned Golden Beets, Kohlrabi, Broccoli Stalks, Kale & Radicchio finished with Pistachio "Parm"...27

Curried Jack Fruit

Curry Rubbed Jack Fruit Sautéed with Sweet Peas, Chick Peas, Pineapple, Cauliflower & Peppers in Mango Yellow Curry Sauce Tossed with Butternut Ribbons & Winter Greens of Red Kale, Watercress & Baby Spinach...26

Duck & Lentils

Classic Slowly Confit Canadian Duck Leg & Pan Seared Duck Breast, Sautéed Baby Spinach, Apple Wood Smoked Bacon & Beluga Lentils, Salsify Puree & Beet & Onion Winter Green Salad with Port Demi Glace...28

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...\$28

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

Curried Jack Fruit

Curry Rubbed Jack Fruit Sautéed with Sweet Peas, Chick Peas, Pineapple, Cauliflower & Peppers in Mango Yellow Curry Sauce Tossed with Butternut Ribbons & Winter Greens of Red Kale, Watercress & Baby Spinach

Onion & Fennel Salmon

Pan Seared Salmon topped with Red Onion & Fennel Marmalade, Garlic Mashed Potatoes, Sautéed Baby Spinach served with Winter Radish, Carrot & Winter Greens Salad & Vermont Honey Chèvre Spread

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

Spiced Sweet Potato Bisque

Vermont Chorizo Sausage & Sweet Potato Puréed topped with Agave Crème & toasted Pumpkin Seeds...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

Butterhead Citrus Salad

Butterhead Lettuce layered with Sliced Red Onions, Cape Gooseberries, Ruby Red Grapefruit, Blood Oranges & Tangerines, Citrus Mascarpone Dressing topped with Crumbled Vermont Butter Cheese Chèvre & Toasted Almonds...13

Coconut & Lentil Salad

Long Grain Basmati Rice & Lentils tossed with Red Onion, Jalapeno, Black Beans, Avocado & Mango and Winter Greens of Red Kale, Arugula, Watercress & Baby Spinach in Coconut Lime Vinaigrette topped with Vermont Queso Fresco, Spiced Corn Strips & Candied Macadamias...15

Citrus Tuna Poke

Ahi Tuna tossed with Baby Arugula, Watermelon Radish, Lime Radish, Rose Radish, English Cucumber Blood Orange Segments & Tangerines With a Citrus Sesame Vinaigrette served with Coconut & Avocado Puree, Crispy Wontons & Passion Fruit Pearls...15

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 Caperberries...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

Von Trap Mad River Blue...9

A buttery texture, notes of hay and grass, light sweetness, saltiness and a mild blue bite.

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

Duck Pâté

House-made Mousse Pâté, Caper 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- Tomato Jam

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, Sautéed Baby Spinach, Salsify Puree & Confit Parmesan Dusted Yukon Frites & Pomegranate Demi ...26

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 Crustl served with & Mixed Greens...14

Warm Chèvre & Pepper Jam

Vermont Butter & Cheese Chèvre Whipped & topped with House Made Jalapeno Jam served with Tomato Jam with Toast Point, Crostini & Mixed Greens...13

Poached Octopus

Pouched & Sliced Octopus, White Beans, Roasted Tomatoes, Grape Tomatoes, Parsley Tops & Petit Spinach tossed with Warm Guanciaie Vinaigrette served with Toast Point...14

Warm Wild Mushroom Tartine

Red Hen Toasted Country Bread with House-Made Boursin Cheese Spread with Wild Mushroom Ragout of Chanterelles, Lobster, Porcini, Cremini & Yellow Oyster with Petit Greens Drizzled with Mugolio Syrup...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

- ◆ La Belle Farm Foie Gras...15
- ◆ Substitute White Truffle Frites or Truffle Mashed on Entrée...4
- * Brown Butter & Hazelnut Smashed Potatoes, 7
- * Red Beet Risotto Cake 7
- * Salsify Puree 6
- * Butternut & Fontina Mashed Potatoes 7
- * Asparagus or Haricots Verts 6
- * Garlic Mash 5
- * Baby Spinach 5