



ENTRÉES



Filet Mignon

Grilled Beef Tenderloin, Truffle Chive Mashed Potatoes, Wild Mushroom Ragout, Grilled Asparagus...40
Add 5oz Wild Maine Lobster Tail...25

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...27

Cavatappi Carbonara

Murray's All- Natural Chicken, Cavatappi Pasta, Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...27

Veggie Carbonara

Portobello, Cavatappi Pasta, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...26

Beef Bourguignon

Beef Tips Braised in Red Wine with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms
Garlic Mashed Potatoes & Haricot Verts...28

Pan Seared Chicken "Cordon Bleu"

Pan Seared Murray's All-Natural Arline Chicken Breast, VT Ham & Gruyere
Garlic Mashed Potatoes, Sautéed Baby Spinach, Sauce Robert...29

Pumpkin Ravioli

Lily's Pasta Pumpkin & Butternut Ravioli, Sage Beurre Noisette, Roasted Root Vegetables
Sautéed Baby Spinach, Cracked Hazelnuts...28

Squash Napoleon

Crispy Herb Potato Rösti, Roasted Delicata & Spaghetti Squash,
VT Butter & Cheese Chèvre, Sautéed Baby Spinach...28

Ginger Soy Salmon

Pan Seared Ginger Soy Glazed Salmon, Crispy Okinawan Potato Cake
Sautéed Baby Spinach, Ginger Broccoli Slaw...30

Bistro Burger

Black River Angus Burger, La Belle Farm Foie Gras, Grafton Black Truffle Cheddar,
Balsamic Baby Greens, Tomato & Onion on a Brioche Roll with White Truffle Fries...34

Leunigs Paella

White Tiger Prawns, Faroe Island Scallops, Clams, Mussels, Andouille Sausage, Saffron Rice Pilaf...36
Add 5oz Wild Maine Lobster Tail...25

Boneless Short Rib

Braised Short Rib, Cabot Cheddar Creamy Polenta, Roasted Root Vegetables, Sautéed Baby Spinach...30

Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Crème & French Fries...28

Duck de Deux Façons

Pan Seared Duck Breast & Confit Leg Quarter, Beluga Lentils with Bacon, Roasted Root Vegetables...36

Cavatappi Carbonara

Murray's All-Natural Chicken, Cavatappi Pasta,
Smoked Bacon, Roasted Tomatoes & Sweet
Peas in a Creamy Parmesan Sauce

Salade Niçoise

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

Veggie Carbonara

Portobello, Cavatappi Pasta, Roasted
Tomatoes & Sweet Peas in a Creamy Parmesan Sauce

Caesar Salad

Grilled Chicken, Portobello, 4oz Seared Tuna,
Salmon, Steak, Shrimp or Beef Skewers

BISTRO DINNER CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$25

3-5p.m. Everyday
Not available for take-out
May not be combined with any
other discounts or promotions
add \$2 for substitutions

Ginger Soy Salmon

Pan Seared Ginger Soy Glazed Salmon,
Garlic Mashed Potatoes, Sautéed Baby Spinach,
Ginger Broccoli Slaw

Steak Frites

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

Beef Bourguignon

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

Salmon Frites

Pan Seared Salmon & French Fries
Horseradish Crème

ADD A GLASS OF BISTRO MERLOT, ROSE OR CHARDONNAY (one glass per bistro meal) \$7- 7oz



SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 8/10

Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...12

Pumpkin Chowder

Roasted Pumpkin, Applewood Smoked Bacon, Sweet Potatoes, Sweet Corn, Toasted Pumpkin Seeds...9/11

House Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes, Parsnip Frites & Maple Balsamic Vinaigrette...14

Caesar Salad

Shaved Parmesan & Garlic Croutons...16
**add White anchovies...1.50

Leunig's Wedge

Iceberg Lettuce, Grape Tomatoes, VT Apple Wood Smoked Bacon, Hard Boiled Egg, Blue Cheese, topped with a House Herb Ranch Dressing...16

Citrus & Beet Salad

Pitchfork Farms Baby Arugula, Red Onions, Citrus Segments, Beets, Citrus Mascarpone Dressing, Crispy Fried Chèvre Cakes, Cracked Hazelnuts...18

Add to any Salad

Two Portobello Mushroom or
Beyond Burger Patty...9

Chicken Breast, Two Shrimp Skewers, Two Beef Skewers or 4oz. Seared Ahi...12
Grilled Beef Tenderloin...28
6oz Salmon or 7oz Steak...18
5oz Panko Crusted Maine Lobster Bites...25
5oz Wild Maine Lobster Tail...25

CHEESES of VERMONT

Cheese Plates come with Crackers, Crostini, Sour Cherry Spread & Fresh Fruit...14
* Extra Crackers ...2

Blue Ledge Farm Lake's Edge

This dramatic strong & earthy flavored local goat's milk cheese is enhanced by a streak of ash through the center.

Grafton Village 2yr Cheddar

Grafton's flagship cheddar made with raw cow's milk and aged for two full years to achieve a mature flavor dense, firm-yet-creamy texture

Vermont Creamery Cremont

Named for the "Cream of Vermont," is a double-cream aged cow and goats' milk cheese with a unique cream color rind and luxurious, smooth interior.

Jasper Hill Farm Harbison

Cows Milk, Brie like cheese wrapped in a strip of spruce bark to help contain the gooey silky interior which is meant to be spooned out of the top. Can feature blue gray or green mold which is the normal part of the aging process.

Blue Ledge Farm Middlebury Blue

A raw cow's milk blue, made with Ayrshire milk from the cows next door. Aged sixty days, it is both creamy and crumbly

APPETIZERS

French Fries

9

White Truffle Fries

12

Sweet Potato Fries

9

Duck Mousse Pâté

House Made Duck Livers Sautéed in Port Wine, Herbs & Spices, Puréed with Butter Served with Whole Grain Mustard, Pickled Vegetables & Crostini ...16

Maine Lobster Bites

Panko Crusted Maine Lobster Bites 5oz, Lemon Tarragon Aioli...25

Short Rib Poutine

Red Wine Braised Beef Short Rib Chunks with French Fries, Cheese Curds & Beef Gravy...17

Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared French Fries, Maplebrook Cheese Curds & Duck Gravy...17

Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...16

Graham Cracker Crusted Duck Frites

Maple Chili Dipping Sauce...16

Calamari Fritti

Served with Red Chili Sauce...16

Curried Coconut Mussels

Steamed in a Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...17

Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote ...17

Vermont Sliders Trio

Lamb- Peppadew Compote

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

Duck- Sour Cherry Spread

Seared Foie Gras on Brioche Buns...25

½ Dozen Oysters Rockefeller

Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream Sauce...25

Raw Oysters Available with Champagne Mignonette...3.50 each

White Truffle Beef Tartare

Diced Beef Tenderloin, Capers & Cornichons, White Truffle Aioli with Mixed Greens & Kettle Chips...22

Kettle Chips with Truffle Dip

House-Made Kettle Chips...9

Mixed Marinated Olives

Mixture of Italian Black & Green Olives Marinated with Fresh Herbs with Orange Peel & Chili Flakes...6

Mixed Nuts

Roasted & Salted Almonds, Peanuts, Brazil Nuts, Cashews, Hazelnuts, Pistachios & Coconut Cashews...5

Split Entrée Charge...3

For Separate Checks, please inform your server before ordering

Only Food & Drinks prepared here may be consumed here

SIDES & ADD ONS

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

Asparagus or Haricot Verts... 6

Garlic Mash...5

Roasted Root Vegetables...8

Crispy Okinawan Potato Cake ...9

La Belle Farm Foie Gras...17

5oz Wild Maine Lobster Tail...25

Fresh Basil Pesto...5



- CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS - PLEASE INFORM YOUR SERVER
****FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL THAT IS NOT GLUTEN FREE**

A Pre-Tax 20% Gratuity will be added to all Parties of 6 or more

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