

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

Canadian Yellow Split Pea

Yellow Split Pea with bits of
Carrots, Celery & Ham ...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,
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 ...9

**Chicken Breast, Two Shrimp Skewers, Two Beef
Skewers or 4oz. Seared Ahi...12**

6oz Salmon or 7oz Steak...18

Grilled Beef Tenderloin...24

5oz Panko Crusted Maine Lobster Bites...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 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

13

Sweet Potato Fries

10

Duck Mousse Pâté

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

Maine Lobster Bites

Panko Crusted Wild 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

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

Calamari Fritti

Served with Red Chili Sauce...16

Curried Coconut Mussels

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

Escargot Maison

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

Graham Cracker Crusted Duck Frites

Maple Chili Dipping Sauce...16

Garlic & Herb 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
Served on Brioche Buns...25

½ Dozen Oysters Rockefeller

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

Raw Oysters Available

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

Italian Black & Green Olives marinated in
Fresh Herbs, Orange Peel & Chili Flakes...6

Mixed Nuts

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

Le Déjeuner

Cordon Bleu Chicken Sandwich

Buttermilk Fried Chicken Breast, French Ham, Gruyère, Dijon Aioli on Toasted Brioche Roll
Served with Mixed Greens...18

Black River Angus Burger

Served on a Brioche Roll with French Fries...18

* Available as Grilled Chicken or Portobello Burger

*Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss...1.50 each Fried Egg...2

Beyond Burger

Baby Arugula, Peppadew Compote, on a Brioche Roll Served with French Fries...17

*Add VT Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss...1.50 each Fried Egg...2

Mojito Duck Tacos

Canadian Duck Braised with Fresh Mint, Lime Juice & Jalapeños, Black Beans, Tomatoes, Corn, Peppers with Baby Arugula, Avocado Hummus & Cabot Cheddar in Vermont Tortilla Crispy Corn Shells,
Served with Mixed Greens...18

Leunig's Omelette Du Jour

Served with Mixed Greens & Fruit Salad...17

Shaved Ribeye French Dip

Shaved Beef Ribeye, Caramelized Onions, Gruyere Toasted French Hoagie Roll, Au Jus
Served with Mixed Greens...19

Grouper Reuben

Pan Seared 8oz Grouper, Swiss Cheese, Sauerkraut House Made 1000 Island, Marble Rye
Served with Mixed Greens...22

Thanksgiving Turkey Sandwich

Herb Roasted Turkey Breast, Sage Stuffing, Cheddar, Cranberry Compote, Garlic Aioli on Herb Focaccia
Served with Mixed Greens...18

Madrange Jambon Croque Monsieur

Natural French Ham stacked with Sliced Gruyère on Buttered Brioche Bread Griddled & topped with Béchamel Sauce Served with Mixed Greens...17

Croque Madame add Sunny Egg...19

Classic BLT

Applewood Smoked Bacon, Iceberg Lettuce, Tomatoes, Garlic Aioli Toasted White Bread
Served with Mixed Greens...13

Entrées

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Haricot Verts, Kalamata Olives, Capers, Roasted Potatoes, House Dressing & Parsnip Frites...25

Beef Bourguignon

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

Cavatappi Carbonara

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

Veggie Carbonara

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

Ginger Soy Salmon

Pan Seared Ginger Soy Glazed Salmon, Garlic Mashed Potatoes, Sautéed Baby Spinach, Ginger Broccoli Slaw ...27

Steak Frites

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



**- CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS
PLEASE INFORM YOUR SERVER OF ALLERGIES**

****FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL THAT IS NOT GLUTEN FREE**

Split Entrée Charge...3

Only Food & Drinks prepared here may be consumed here. Separate Checks, please inform your server before ordering.

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