



SOUP 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

Pumpkin Chowder

Roasted Pumpkin, Apple Smoked Bacon, Sweet Potatoes & Sweet Corn topped with 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

Apple Harvest Salad

Baby Spinach, Shaved Brussels Sprouts, Julienned Broccoli & Kale tossed with Marinated Macintosh Apples, Apple Wood Smoked Lardons, Red Onions, Sharp Cabot Cheddar with Warm Bacon Sherry Vinaigrette topped with Praline Pecans & Warm Apple Fritter...14

Add to any Salad

Portabella Mushroom 6

Beyond Burger, Salmon, Ahi Tuna, Grilled Chicken,

Shrimp or Beef Skewers 9

Grilled Beef Tenderloin 19

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, 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.
Creamy texture and bright bite
Aged for four to six months.

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, Maple Brook 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 Mussels 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

Oyster Trio

6 Cornmeal Dredged & Fried with Sweet Chili Aioli
4 Rockefeller with Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream Sauce with Bread Crumbs
4 Raw Oysters with Champagne Mignonette
26

Vermont Sliders Trio

Lamb- Cranberry Compote
Venison- Cinnamon Aioli, Caramelized Shallots, Apples & Vermont Cheddar
Duck- Cherry Compote & Seared Foie Gras
Each Served on a Brioche Bun with a Pickle...20

Foie Gras

Pan Seared LaBelle Farm Foie Gras, Grilled White Truffle Toast Point Served with Sautéed Baby Spinach, House-Made Cider Spätzle Mac & Cheese, Pancetta & Cider Braised Red Cabbage ...26

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 Split Entrée Charge 3

For Separate Checks, please inform your server before ordering.

Quality Service is customarily rewarded
by a 15-20% gratuity

Only Food & Drinks prepared here
may be consumed here



LUNCH PLATES



Burger

LaPlatte River Farm Angus Burger, Lettuce, Tomato, Onion on a Brioche Roll with French Fries...16

*** Also Available as Grilled Chicken or Portabella Burger**

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

Duck Tacos

Mint & Lime Braised Duck Tenders, Black Beans, Tomatoes, Corn, Peppers, Baby Arugula, Avocado Hummus & Cabot Cheddar in Crispy Yellow Corn Shells, Served with Mixed Greens...15

Beef Bourguignon

Beef Tips Braised in Red Wine with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms, with Garlic Mashed Potatoes & Haricot Verts...25 *Petite 18*

Beyond Meat & Kohlrabi Alfredo

Kohlrabi Noodles tossed with Roasted Brussels Sprouts, Butternut Squash, Baby Spinach, Kale, and Red Cabbage, Plant Based Beyond Meat Crumbles in a Champlain Orchard Maple Cider & Cashew Alfredo Sauce...16

Veggie & Beet Burger

Plant-Based Beet Vegan Protein Burger, Baby Arugula, Peppadew Compote, Sliced Tomato & Red Onion on a Brioche Roll Served with French Fries...16

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

Pickled Pumpkin & Grain Salad

Pickled & Spiced Pumpkin, Roasted Beets & Butternut Squash, Red Onions with Barley, Wheat Berries, Quinoa & Wild Rice & Mixed Greens tossed with Maple Mustard Vinaigrette topped with Crumbled Vermont Butter & Cheese Chèvre & Dried Cranberries, Toasted Pumpkin Seeds, Dried Pomegranate Seeds...17

Sweet Potato Melt

Chili Maple Glazed & Grilled Sweet Potato Discos, Veggie Sausage, Macintosh Apple & Kohlrabi Slaw, Sliced Red Onion, Baby Arugula, Cabot Sharp Cheddar on Wheat Bread served with Mixed Greens...15

Steak Frites

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

Filet with Salade Verte

Grilled Beef Tenderloin with Port Demi-Glace Served with Maple Balsamic Mixed Greens...23

Cavatappi Carbonara

VT Roasted Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce...25 *Petite...18*

Rib Eye Steak Sandwich

VT Shaved Rib Eye Steak, Horseradish Spread, Apple Wood Smoked Bacon Jam, Heirloom Tomato, Baby Spinach Caramelized Onions on Toasted Telera Served with Mixed Greens...17

Pear & Ham Panini

North Country Smoke House Bistro Ham, Anjou Pear, White Truffle & Walnut Vermont Chèvre Spread, Caramelized Onions & Red Grapes & Baby Arugula on Wheat Bread served with Mixed Greens...\$16

Duck Confit Ruben

Slowly Braised Duck Legs Picked & Pan Fried, Pancetta & Cider Braised Red Cabbage, Candied Pancetta, Gruyere Cheese on Rye with Cider Mustard Aioli served with Mixed Greens...16

Maple Walnut Crusted Salmon

Pan Seared Salmon topped with Vermont Maple and Toasted Walnut Crust served with Roasted Garlic Mashed Potatoes, Pancetta & Cider Braised Red Cabbage & Sautéed Baby Spinach...27 *Petit...15*

Crispy Grouper Wrap

Spud Dredged Grouper Flash Fried, Shaved Brussels Sprouts, Julienned Carrots, Red Cabbage, Julienned Broccoli, Grilled Corn, Jalapeno & Kale wrapped in Tortilla with Green Chili Aioli Served with Mixed Greens...16

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...21

Leunig's Omelette

Changes Daily, Served with Mixed Greens & Fruit Salad...12

Add On's

Pan Seared La Belle Farm's Foie Gras to Any Entrée...15

Substitute Your Fries with White Truffle Frites or White Truffle Mashed Potatoes on any Entrée...4

Comfort Foods...15

Monday - Meatloaf

LaPlatte Beef Mixed with Vermont Pork Crumbled Gorgonzola Cheese Served with Roasted Garlic Mashed Potatoes & Haricot Verts with Mushroom Beef Gravy

Tuesday - Shepard's Pie

Roasted Garlic Mashed Potatoes, Corn, Roasted Mushroom & Beef Gravy & LaPlatte Beef served with Mixed Greens

Wednesday - Mac & Cheese

Cavatappi Pasta tossed w/ Cheeses Sauce of Gruyere, Cheddar, Manchego & Grated Parmesan with Mixed Greens

Thursday - Hot Turkey

Roasted Stonewood Turkey, Garlic Mashed Potatoes, Cranberry Jam, Dirty Stuffing & Gravy

Friday - Fish & Chips

Haddock in Switchback Battered & Flash Fried Served with Frites & Tartar Sauce