



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

Chilled Green Tomato & Avocado Gazpacho

Topped with 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

Baby Spinach & Broccoli Salad

Baby Spinach tossed with Dehydrated Strawberries, Broccoli,
Carrot, Red Onions & Poppy Seed Dressing topped with Toasted
Almonds & Crumbled Vermont Butter & Cheese Chèvre...14

Burrata & Quinoa Salad

Maple Brook Burrata served with Balsamic Dressed Mixed Greens,
Roasted Beets, Sliced Nectarines & Heirloom Tomatoes
Served on Basil & Mint Quinoa Pilaf with Grilled Toast Point...17

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- Feta & Mint

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,
Celeriac Mash with Cherry & Port Wine Demi Topped &
Crumbled Chèvre...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
can 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

Crispy Soft-Shell Crab

Falafel Style Battered Maryland Soft-Shell Crab, Sliced Tomatoes, Shredded Romaine, Sliced Red Onions with Yellow Curry & Honey Yogurt on a Roll Served with Mixed Greens...17

Cavatappi Carbonara

VT Roasted 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...25 *Petite 18*

Chicken Salad Wrap

All Natural Roasted & Shredded Chicken mixed with Celery, Red Onions, Red Grapes, Green Apples, Sharp Cheddar & Aioli in a Tortilla Wrap with Green Leaf served with Mixed Greens...16

Crispy Cauliflower Po' Boy

Aleppo Pepper Battered Cauliflower, Avocado Hummus, Diced Tomatoes, Shredded Lettuce, Broccoli & Cabbage slaw, Pickled Red Onion Yogurt on Brioche Pan Roll Served with Mixed Greens...15

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**

Crispy Eggplant

Crispy Eggplant, Marinated Zucchini, Summer Squash, Red Peppers, Mushrooms, Kalamata Olives & Vermont Chèvre Spread & Romaine Lettuce on Grilled Flat Bread served with Mixed Greens...16

Leunig's Omelette

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

Pork Sandwich

Chimichurri Marinated Pork Flat Iron Pan Seared on Telera with Black Bean Hummus, Baby Arugula, Pepper Jack, Pineapple Guacamole with Agave & Corn Aioli served with Mixed Greens...17

Filet with Salade Verte

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

Burrata & Quinoa Salad

Maple Brook Burrata served with Balsamic Dressed Mixed Greens, Roasted Beets, Sliced Nectarines & Heirloom Tomatoes Served on Basil & Mint Quinoa Pilaf with Grilled Toast Point...17

Beef Brisket Sandwich

Smoked & Beer Braised Beef Brisket, Pickled Red Onions & Portabellas, Baby Arugula & Blue Cheese on toasted Telera served with Mixed Greens...17

Spiced Mango Salmon

Pan Seared Salmon topped with Habanero Mango Glaze, Garlic Mashed Potatoes, Sautéed Baby Spinach served with Jicama, Green Papaya & Carrot Slaw...28 *Petit...16*

Summer Squash Alfredo

Summer Squash & Zucchini Noodles Sautéed with Veggie Sausage, Heirloom Tomatoes, Roasted Tomatoes, Fresh Basil, Baby Spinach & Artichoke Hearts tossed with Roasted Garlic Cashew Alfredo Sauce...16

Steak Frites

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

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

Crispy Chicken BLT

Flashed Fried Chicken Thigh, Pimento Cheese, Applewood Smoked Bacon, Fried Green Tomatoes & Green Leaf on Toasted Telera served with Mixed Greens...16

Tuna Poke Sandwich

Ahi Tuna Cubes tossed with Spiced Aioli and Sesame Seeds, with Cucumber, Hoisin Lacquered Bacon & Pineapple Guacamole on Grilled Flat Bread topped with a Sunny Side Egg served with Mixed Greens...17

Add On's

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

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

Comfort Foods...15

Monday - Sausage & Peppers

Vermont Smoke & Cure Sweet Italian Sausage Topped with Peppers & Onions served with Mixed Greens

Tuesday - Pulled Pork

Pulled Pork on Brioche Roll served with Potato Salad

Wednesday - Barbequed Pork Shanks

Barbequed Pork Shanks Served with Cole Slaw and French Fries

Thursday - Smoked Duck Wings

Smoked Duck Wings served with Cole Slaw with French Fries

Friday - Lobster & Shrimp Roll

Maine Lobster & Rock Shrimp Roll on Brioche Pan Roll with Old Bay Kettle Chips