

SOUPS & SALADS

Onion Soup Gratinée

A Bistro Classic, with Beef & Duck Broth with a Blend of Cheeses...9

Chilled Green Tomato & Avocado Gazpacho

Freeze Dried Sweet Corn & 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...14
**add White anchovies...1.50

Leunigs Wedge

Baby Iceberg Lettuce, Grape Tomatoes, North Country Smoked Bacon, Hard Boiled Egg, and Chives Topped with a Maytag Blue Cheese Dressing & Dried Sweet Corn...16

Burrata Salad

Maple Brook Burrata with Baby Watercress, Heirloom Tomatoes, Strawberries, Watermelon & Red Onions tossed with Basil Dressing served with Sliced Prosciutto & Toasted Baguette...19

Add to any Salad

Portabella Mushroom...6

Beyond Burger, Ahi Tuna, Grilled Chicken, Shrimp or Beef Skewers...9

Petit Steak, Petit Salmon or

Confit Duck Leg...10

Grilled Beef Tenderloin...21

Cheeses of Vermont

All Cheese Plates come with Flatbread & Assorted Crackers, Bing Cherry Compote & Fresh Fruit * Extra Crackers (8)...2

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.

Grafton Village 2yr Cheddar...9

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

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.

APPETIZERS

French Fries 7 White Truffle Fries 11 Sweet Potato Fries 9

Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

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...13

Calamari Fritti

Served with Red Chili Sauce...13

Curried Coconut Mussels

Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...16

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- Peppadew Compote, **Venison-** Cinnamon Aioli, Caramelized Shallots, Apples & VT Cheddar, **Duck-** Cherry Compote & Seared Foie Gras Each Served on a Brioche Bun...21

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

White Truffle Beef Tartare

Diced Beef Tenderloin tossed with Capers & Cornichons & White Truffle Aioli Served with Mixed Greens & Duck Kettle Chips...17

Foie Gras

Pan Seared LaBelle Farm Foie Gras, Bacon & Scallion Mashed Yukon Mashed Potatoes, Sautéed Baby Spinach, Grilled Truffle Toast Point, White Balsamic Strawberry, Tomato Salad & Port Demi...25

Mixed Marinated Olives

Trio of Olives with Olive Oil, Herbs & Orange Peel...6

Charcuterie

Duck Pâté...13

House-made Mousse Pâté, Caper Berries & Mixed Greens with Dijon Mustard

Fromage & Charcuterie Grazing Platter...22

TWO VT Cheeses One Hard & One Soft, Cherry Compote, Fruit & Cracker House Duck Mousse Pâté, Bayonne Ham, Cornichons, Crostini's, Assorted Veggies, Hummus & Nuts

Lunch Plates

Crispy Katsu Chicken Sandwich

Pounded & Panko Crusted All Natural Chicken Thigh.
Broccoli & Carrot Ranch Slaw, Fried
Sriracha Aioli and Pimento Cheese on
served with Mixed Gree

Avocado Falafel

Avocado, Chic Pea and Tahini Croqu
Aperol Pickled Beet & Carrot Salad,
Almond Yogurt Sauce or

Burger

LaPlatte River Farm Angus Burger, Mix
Onion on a Brioche Roll with Fre

*** 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...16 Nan served with Mixed Greens...16

Au Poivre Rib Eye Sandwich

Shaved Black River Meats Beef Rib Eye Pan Seared tossed with
Coopers Cheddar, Baby Arugula, Apple-Wood Bacon Jam,
Cherry Aioli topped with Celery Root & Mustard Salad served
on Toasted Ciabatta served with Mixed Greens...18

Ahi Tuna Sandwich

Grilled Cumin & Coriander Dredged Ahi Tuna Loin, Apple-
Wood Smoked Bacon, Iceberg lettuce, Jalapeno Kettle
Potatoes Chips, Fried Avocado & Peach, Ginger & Garlic Chili
Aioli on toasted Wheat Bread served with Mixed Greens...17

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

Meatloaf Patty Melt

LaPlatte River Farm Angus Beef & Vermont Pork with Blue
Cheese Meat Loaf Pan seared topped with Caramelized
Onions, Swiss Cheese and Garlic Aioli, Crispy Onions served
on Toasted Rye served with Mixed Greens...18

ENTREES

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted
Grilled Onions, Haricot Verts, Kalamata
Olives, Capers, Roasted Potatoes, House Dressing &
Parsnip Frites...22

Owner & Executive Chef

Donnell Collins

Sous Chef-Justin Precourt

Gluten Free Menu Available

Split Entrée Charge 3

For Separate Checks, please inform your server before ordering.

Only Food & Drinks prepared here

may be consumed here

Consuming Raw or Undercooked Meats, Seafood or Eggs May Increase Your Risk of Food-Borne Illne:

Beef Bourguignon

Beef Tips Braised in Red Wine, Bacon, Pearl Onions,
Carrots, Celery & Button Mushrooms With Garlic Mashed
Potatoes & Haricot Verts...27 Petit...19

Cavatappi Carbonara

Roasted Vermont Chicken, Cavatappi Pasta, Smoked Bacon,
Roasted Tomatoes & Sweet Peas Tossed in a Creamy
Parmesan Sauce...26 Petit...19

*GF = GF Pasta *VEG = Portabella & No Bacon

Pomelo & Pickled Ginger Salmon

Pan Seared Salmon with Pomelo & Pickled
Ginger Marmalade, Candied Zest & Coconut Cashews,
Aleppo Pepper Jade Crispy Rice Cake with Sautéed Baby
Spinach, Mandarin Orange, Fennel & Mache Salad,
Agave & Avocado Puree...28 Petit...18

Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace,
Horseradish Sauce & French Fries...27 Petit...19

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...27 Petit...15

Leunig's Omelette

Changes Daily, served with Mixed Greens & Fruit Salad...16

Filet with Salade Verte

Grilled Beef Tenderloin with Port Demi-Glace Served with
Maple Balsamic Mixed Greens...26

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...32