



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

Spiced Sweet Potato Bisque

Vermont Chorizo Sausage & Sweet Potato Puréed topped with Agave Crème & toasted Pumpkin Seeds...7/8

House Salad

Baby Greens, Grated Carrots, English Cucumbers, Grape Tomatoes, Parsnip Frites & Maple Balsamic Vinaigrette ...10

Caesar Salad

Shaved Parmesan & Garlic Croutons...13 **add White anchovies...1.50

Butterhead Citrus Salad

Butterhead Lettuce layered with Sliced Red Onions, Cape Gooseberries, Ruby Red Grapefruit, Blood Oranges & Tangerines, Citrus Mascarpone Dressing topped with Crumbled Vermont Butter Cheese Chèvre & Toasted Almonds...13

Coconut & Lentil Salad

Long Grain Basmati Rice & Lentils tossed with Red Onion, Jalapeno, Black Beans, Avocado & Mango and Winter Greens of Red Kale, Arugula, Watercress & Baby Spinach in Coconut Lime Vinaigrette topped with Vermont Queso Fresco, Spiced Corn Strips & Candied Macadamias...15

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

Von Trap Mad River Blue...9

A buttery texture, notes of hay and grass, light sweetness, saltiness and a mild blue bite.

Pair with Chateau Laribotte Sauternes 3oz \$10 / 375ml \$40

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- Tomato Jam

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, Sautéed Baby Spinach, Salsify Puree & Confit Parmesan Dusted Yukon Frites & Pomegranate Demi ...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 Sausage & Sweet Pot Gnocchi

Vegan Sweet Potato Gnocchi tossed with Beyond Meat Spiced Italian Sausage, Roasted Baby Green & Purple Brussels Sprouts, Julienned Golden Beets, Kohlrabi, Broccoli Stalks, Kale & Radicchio finished with Pistachio "Parm"...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**

Coconut & Lentil Salad

Long Grain Basmati Rice & Lentils tossed with Red Onion, Jalapeno, Black Beans, Avocado & Mango and Winter Greens of Red Kale, Arugula, Watercress & Baby Spinach in Coconut Lime Vinaigrette topped with Vermont Queso Fresco, Spiced Corn Strips & Candied Macadamias...15

Jack Fruit Wrap

Chipotle Braised Jack Fruit, Adzuki Beans, Peppers, Grilled Jalapeno & Corn with Mango & Lime Quinoa in Flour Tortilla with Baby Arugula Drizzled with Vegan Nacho Cheese served 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*

Shaved Rib Eye

Marinated Vermont Rib Eye Sautéed, Apple Wood Smoked Bacon, Heirloom Tomato, Caramelized Onions, Coopers Cheddar & Winter Greens with Horseradish Aioli on Toasted Telera served with Mixed Greens...16

Croque Monsieur

Sliced Madrange Jambon Maison Natural Ham Layered with Gruyère & Fontina on Toasted Brioche smothered in Béchamel Sauce served with Mixed Greens...14 **Croque Madame add Egg...2**

Crispy Duck Club

Graham Cracker Crusted Duck Tenderloins, Cabot Sharp Cheddar Spread, Apple-Wood Smoked Bacon, Green Leaf & Heirloom Tomato on Wheat Bread with Smoked Vermont Maple Aioli served with Mixed Greens...15

Onion & Fennel Salmon

Pan Seared Salmon topped with Red Onion & Fennel Marmalade, Garlic Mashed Potatoes, Sautéed Baby Spinach served with Winter Radish, Carrot & Winter Greens Salad & Vermont Honey Chèvre Spread...27 *Petit...15*

Pork Sandwich

Slow Roasted Vermont Pork Tenderloin, Red Onion & Fennel Marmalade, Crispy Pork Belly, Fontina, Baby Arugula Pomegranate Honey Aioli on Toasted Demi Baguette 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...12

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, Stuffing & Gravy

Friday - Fish & Chips

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