



ENTRÉES



Filet Mignon

Grilled Beef Tenderloin with VT Loaded Mashed Red Potatoes with Cheddar, Scallions & Bacon Asparagus, Sautéed Baby Spinach, Celery Root Salad, served with Bordelaise Sauce with Crispy Onions...36

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Roasted Potatoes, Haricot Verts, Kalamata Olives & Capers with House Dressing & Parsnip Frites...24

Cavatappi Carbonara

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

Veggie Carbonara

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

Beef Bourguignon

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

Bourbon Peach Crispy Chicken

Murray's All-Natural Arline Chicken Breast stuffed with Pimento Cheese & VT Ham Breaded & Flash Fried, Sautéed Baby Spinach, Tasso Ham & Corn Pudding with Peach & Basil Salad, Bourbon Peach Sauce...29

Crispy Eggplant & Portabella Mushroom Napoleon

Crispy Eggplant, Grilled Portobella Mushroom, Maple Brook Mozzarella with Tomato, Yellow Squash, Zucchini, Button Mushrooms & Eggplant Ratatouille, Sautéed Baby Spinach with Marinara...28

Strawberry & Rhubarb Salmon

Pan Seared Salmon topped with, Strawberry & Rhubarb Chimichurri, Sautéed Baby Spinach, Crispy Avocado Risotto Cake with Jicama & Radish Salad...30

Bistro Burger

Black River Angus Burger, La Belle Farm Foie Gras, Grafton Black Truffle Cheddar, Balsamic Baby Greens, Tomato & Onion on a Brioche Roll with White Truffle Fries...34

Steak Frites

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

Crispy Pork Schnitzel

Dredged & Fried Pork Ribeye, Warm White Truffle & Bacon German Potato Salad
Sautéed Baby Spinach, Haricot Verts Cherry Brandy Sauce...29

Spiced Coconut Peanut Glazed Scallops

Rhode Island Day Boat Scallops Glazed with Curried Peanut Sauce
Coconut Forbidden Black Rice Cake, Sautéed Baby Spinach, Mango & Papaya Salad...33

Chili & Lime Masa Gnocchi with Prawns

White Tiger Gulf Shrimp tossed with Masa Harina Gnocchi, Sweet Fresh Corn, Serrano, Red & Yellow Peppers, Scallions, Black Beans, Red Onions & Tomatoes tossed with Chili Lime Sauce topped with Cotija Cheese...29

*Vegan Substitute Hatch Green Chili Pulled Jackfruit & without Cheese

Cavatappi Carbonara

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

Salade Niçoise

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

Veggie Carbonara

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

Caesar Salad

choice of Grilled Chicken, Portobello, 4oz Seared Tuna, Petite Salmon, Petit Steak, Shrimp or Beef Skewer

BISTRO DINNER CHOICE OF AN ENTRÉE &

SOUP AU PISTOU or MIXED GREEN SALAD

\$25

4-5p.m. Everyday
Not available for take-out
May not be combined with any other discounts or promotions
add \$2 for substitutions

Strawberry & Rhubarb Salmon

Pan Seared Salmon topped with, Strawberry & Rhubarb Chimichurri, Sautéed Baby Spinach, Garlic Mashed Potatoes with Jicama & Radish Salad

Steak Frites

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

Beef Bourguignon

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

Salmon Frites

Pan Seared Salmon & French Fries

ADD A GLASS OF BISTRO MERLOT, ROSE OR CHARDONNAY (one glass per bistro meal) \$7- 7oz



SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 8/9

Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...10

Chilled Green Tomato & Avocado Gazpacho

Tomatillos, Onions, Cucumber, Carrots mixed with Pureed
Avocado and Green Tomato 9/10

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

Lennig's Wedge

Iceberg Lettuce, Grape Tomatoes, VT Apple Wood Smoked
Bacon, Hard Boiled Egg, Blue Cheese, Watermelon Radish,
Fresh Corn, topped with a House Herb Ranch Dressing...16

Watermelon & Tomato Salad

Pitchfork Farms Baby Arugula tossed with Balsamic Dressing,
Basil & Mint Marinated Watermelon & Heirloom Tomatoes,
Crumbled Goat Cheese & Toasted Pistachios...18

Add to any Salad

Two Portobello Mushroom or Beyond Burger Patty...9

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

Grilled Beef Tenderloin...24

CHEESES of VERMONT

Cheese Plates come with Crackers, Crostini,
Bing Cherry Compote & Fresh Fruit
* Extra Crackers ...2

Blue Ledge Farm Lake's Edge...13

This dramatic strong & earthy flavored local goat's milk
cheese is enhanced by a streak of ash through the center.

Grafton Village 2yr Cheddar...13

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

Blue Ledge Farm Middlebury Blue...13

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 12 Sweet Potato Fries 9

Duck Mousse Pâté

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

Duck Confit Poutine

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

Escargot Maison

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

Calamari Fritti

Served with Red Chili Sauce...16

Duck Frites

Graham Cracker Crusted Duck Breast Tenders
Served with a Chili Maple Dipping Sauce...17

Curried Coconut Mussels

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

Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote ...17

Vermont Sliders Trio

Lamb- Peppadew Compote

Venison- Cinnamon Aioli, Caramelized Shallots, Apples & VT Cheddar

Duck- Cherry Compote

Seared Foie Gras on Brioche Buns...25

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...30

LaBelle Farm Seared Foie Gras

Pan Seared LaBelle Farm Seared Foie Gras, Grilled Brioche Point, Sautéed Baby Spinach
with Warm White Truffle Potato Salad & Brandy Cherry Demi-Glace...32

White Truffle Beef Tartare

Diced Beef Tenderloin tossed with Capers & Cornichons & White
Truffle Aioli with Mixed Greens & Kettle Chips...21

Kettle Chips with Truffle Dip

House-Made Kettle Chips...9

Mixed Marinated Olives

Mixture of Italian Black & Green Olives marinated with
Fresh Herbs with Orange Peel & Chili Flakes...6

Mixed Nuts

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

Fresh Daily Baked Red Hen Bread served with Butter

Complementary, ask your server

Add Fresh Basil Pesto...5

SIDES & ADD ONS

Substitute White Truffle Frites or
Truffle Mashed on Entrée...4

Tasso Ham & Corn Pudding...9

Warm Truffle & Bacon Potato Salad...9

VT Loaded Red Mashed...9

Crispy Avocado Risotto Cake ...9

Coconut Forbidden Black
Rice Cake ...9

La Belle Farm Foie Gras...17

Asparagus or Haricot Verts... 6

Garlic Mash...5

General Manager
David Plante

Chef & Owner
Donnell Collins

Split Entrée Charge...3

For Separate Checks,
please inform your server
before ordering

Only Food & Drinks
prepared here may be
consumed here

 - CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS - PLEASE INFORM YOUR SERVER
**FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL THAT IS NOT GLUTEN FREE

A Pre-Tax 20% Gratuity will be added to all Parties of 8 or more

Consuming Raw or Undercooked Meats, Seafood or Eggs May Increase Your Risk of Food – Borne Illness