

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

Leunig'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

All Cheese Plates come with Crackers, Crostini
Sour Cherry Spread & Fresh Fruit * Extra Crackers...2

Blue Ledge Farm Lake's Edge...13

The 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 & 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 between Camembert & Brie.

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

Pernod Mussels

Steamed with Shoestring Leeks, Garlic White Wine, Pernod & Cream...17

Escargot Maison

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

Calamari Fritti

Served with Red Chili Sauce...16

Short Rib Poutine

Red Wine Braised Beef Short Rib Chunks with French Fries, Cheese Curds & Beef Gravy...17

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- Sour Cherry Spread & Seared Foie Gras
Served 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

White Truffle Beef Tartare

Diced Beef Tenderloin 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

Italian Black & Green Olives marinated in Fresh Herbs, Orange Peel & Chili Flakes...6

Mixed Nuts

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

Split Entrée Charge...3

Only Food & Drinks prepared here may be consumed here. Separate Checks, please inform your server before ordering.

Le Déjeuner

Buffalo Chicken Sandwich

Buttermilk Fried Chicken Breast, Ranch Aioli, Tomato, Shredded Lettuce, Bread & Butter Pickles, Toasted Brioche Roll served with Mixed Greens...18

Black River Angus Burger

Served on a Brioche Roll with French Fries...18

* Available as Grilled Chicken or Portobello Burger

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

Beyond Burger

Baby Arugula, Peppadew Compote, on a Brioche Roll Served with French Fries...17

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

Fried Green Tomato BLT

Fried Green Tomatoes, Ranch Aioli, Iceberg Lettuce, Applewood Smoked Bacon, Pimento Cheese on Toasted White Bread served with Mixed Greens...17

Mojito Duck Tacos

Canadian Duck Braised with Fresh Mint, Lime Juice & Jalapeños, Black Beans, Tomatoes, Corn, Peppers with Baby Arugula, Avocado Hummus & Cabot Cheddar in Vermont Tortilla Crispy Corn Shells, Served with Mixed Greens...18

Lennig's Omelette Du Jour

Served with Mixed Greens & Fruit Salad...17

Shaved Ribeye Sandwich

All-Natural Black River Meats Shaved Beef Ribeye with Roasted Red Peppers, Caramelized Onions, on Toasted French Hoagie Roll topped with New School American Cheese Sauce

Served with Mixed Greens...19

Crispy Elote Shrimp Salad Bowl

Cornmeal & Tajin Breaded Gulf White Tiger Shrimp, Baby Arugula tossed with Cumin & Lime Vinaigrette Black Beans, Red Onions, Watermelon Radishes, Cherry Tomatoes, Sweet Corn Ribs, Peppers, Avocado Hummus, topped with Cotija Cheese & Crema Drizzle served in a Crispy Tortilla Bowl...18

Caesar Chicken Salad Wrap

Roasted All-Natural Chicken Breast chopped and tossed with Garlic & Parmesan Dressing Shaved Romaine, Shaved Parmesan and Wrapped Flour Tortilla served with Mixed Greens...18

Madrange Jambon Croque Monsieur

Natural French Ham stacked with Sliced Gruyère on Buttered Brioche Bread Griddled & topped with Béchamel Sauce Served with Mixed Greens...17

Croque Madame add Sunny Egg...19

Turkey & Peach Melt

VT Cooks & Farmers All-Natural Roasted Turkey Breast, Sweet Peaches, Whipped Thyme & Honey Chèvre, Baby Arugula on Ciabatta Bread Served with Mixed Greens...18

Entrées

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...24

Beef Bourguignon

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

Cavatappi Carbonara

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

Veggie Carbonara

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

Strawberry & Rhubarb Salmon

Pan Seared Salmon topped with, Strawberry & Rhubarb Chimichurri, Roasted Garlic Mashed Potatoes, Sautéed Baby Spinach served with Jicama & Radish Salad...27

Steak Frites

Marinated Grilled Steak with Port Wine Demi Glace, Horseradish Crème & French Fries...27



- CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS

PLEASE INFORM YOUR SERVER OF ALLERGIES

****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