

SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 8/10

Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of
Cheeses...12

Leunigs Tomato Bisque

Classic Tomato Bisque, Finished with Pernod & a
Touch of Cream with Shaved Parmesan ...9/11

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 Smoked Bacon,
Snow Peas, Hard Egg, Blue Ledge Farms Middlebury
Blue & House Herb Ranch Dressing...17

Pear & Pomegranate Salad

Baby Arugula, Shaved Brussels Sprouts Red
Onions, Pears, Pomegranate Seeds, Blue Ledge
Farms Peppered Chèvre, Poppysed Mascarpone
Dressing & Praline Pecans...18

Add to any Salad

2 Portobello Mushroom ...9

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

6oz Salmon or 7oz Steak...20

Grilled 8oz Beef Tenderloin...28

5oz Panko Crusted Maine Lobster Bites...25

Shelled Lobster Tail...22

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

Please inform your server of any food allergies.

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

**Pre-Tax 20% Gratuity will be added to all Parties
of 6 or more & to those taking both Credit Card
Slips or Forgetting to sign**



**- CAN BE PREPARED GLUTEN FREE
WITH MODIFICATIONS PLEASE INFORM
YOUR SERVER**

****FRENCH FRIES & KETTLE CHIPS
ARE FRIED IN OIL THAT IS
NOT GLUTEN FREE**

APPETIZERS

French Fries

9

White Truffle Fries

13

Sweet Potato Fries

10

Salmon Cake

House Made Salmon Cake with Chèvre & Roasted Red
Peppers with Cherry Caper Aioli...17

Maine Lobster Bites

Panko Crusted Wild Maine Lobster Bites 5oz,
Lemon Tarragon Aioli...25

Short Rib Poutine

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

Duck Confit Poutine

Pan Seared Duck Confit &, French Fries,
Maplebrook Cheese Curds & Duck Gravy...17

Calamari Fritti

Served with Sweet Chili Aioli ...16

Curried Coconut Mussels

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

Escargot Maison

Garlic-Walnut Herb Butter & Asiago...16

Mock Escargot

Miso Roasted Crimini Mushrooms in
Garlic-Walnut Herb Butter & Asiago...14

Graham Cracker Crusted Duck Frites

Maple Chili Dipping Sauce...16

Garlic & Herb Shrimp & Beef Skewers

With Peppadew Compote ...17

Vermont Sliders Trio

Lamb-Peppadew Compote

Venison-, Caramelized Shallots & Apples
Cheddar & Cinnamon Aioli

Bison- Seared Foie Gras, Black Truffle Cheddar
on Brioche Buns...27

½ Dozen Oysters Rockefeller

Fennel, Shallots, Tomatoes, Baby Spinach
Pernod Cream Sauce...25

Raw Oysters Available

Champagne Mignonette...3.50 each

White Truffle Beef Tartare

Diced Beef Tenderloin, Capers, Cornichons, White Truffle Aioli
with Mixed Greens & Kettle Chips...22

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,
Filberts, Pistachios & Cashews...5

BISTRO DINNER

CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$25

3-5p.m. Everyday

Not available for take-out May not be combined with any other discounts or promotions add \$2 for substitutions

Cavatappi Carbonara 

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

Steak Frites 

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

Veggie Carbonara 

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

Caesar Salad 

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

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

Pan Seared Salmon 

Pan Seared Salmon with Lemon Herb Beurre Monté
Garlic Mashed Potatoes & Sautéed Baby Spinach

Salmon Frites 

Pan Seared Salmon & French Fries

Beef Bourguignon

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

ADD A GLASS OF BISTRO MERLOT, ROSE OR CHARDONNAY

(one glass per bistro meal) \$7- 7oz

Cheeses of Vermont

Choice of Cheese - Crackers, Crostini, Cherry Compote & Fresh Fruit ...**14 per cheese selection**

Blue Ledge Farm Lake's Edge

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

Grafton Village 2yr Cheddar

Raw cow's milk aged for two full years to achieve a mature flavor dense, firm-yet-creamy texture

Vermont Creamery Hooper

Cow & goats' milk with a touch of cream. donut-shaped soft and sliceable, boasting a creamy, luxe mouthfeel

Blue Ledge Farm La Luna

Raw goats' milk, made in the style of Gouda or Havarti, this cheese is smooth and semi-firm

Vegan Cheese Plate...22

PLANT BASED-CONTAINS TREE NUTS

Honee Pistachio Chèvre, Gruyere &
Tomato Herb Fromage

Crackers, Crostini, Cherry Compote & Fresh Fruit