



ENTRÉES



Filet Mignon

Grilled Beef Tenderloin, Bacon Cheddar Potato Au Gratin, Grilled Asparagus with Mustard Cream Sauce...40
Add 5oz Wild Maine Shelled Lobster Tail...22

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...27

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

Wild Mushroom Ravioli

Wild Mushroom Ravioli, Garlic Mushroom & Truffle Cream Sauce
Sautéed Baby Spinach...28 *add 8oz Grilled Filet...28 Shelled Lobster Tail...22

Cauliflower Steak Ratatouille

Seasoned Cauliflower Steak with Ratatouille with Eggplant, Zucchini,
Olives, Peppers, Onions & Tomatoes, topped with Fried Green Tomato & Shaved Parmesan...28

Pan Seared Salmon

Pan Seared Salmon with Lemon Herb Beurre Monté
Carrot & Parsnip Mashed Potatoes & Sautéed Baby Bok Choy & Snow Peas...30

Pan Seared Chicken "Coq Au Vin"

Pan Seared Murray's All-Natural Arline Chicken Breast, Red Wine Velouté Sauce with Lardons,
Pearl Onions, Carrots & Mushrooms with Garlic Mashed Potatoes, Haricot Verts, ...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...35

Seafood Risotto

Lemon Tarragon Risotto with White Tiger Shrimp, Faroe Island Sea Scallops, Clams, Mussels & Parmesan...38
Add 5oz Wild Maine Shelled Lobster Tail...22

Korean Barbeque Pork Shank

Gochujang Barbeque Sauce Braised Pork Shank, Doenjang & Fontina Creamy Polenta
Sautéed Baby Bok Choy & Snow Peas ...32

Duck de Deux Façons

Pan Seared Duck Breast & Confit Leg Quarter, House Made Cassoulet with White Beans, Sausage & Bacon, Haricot Verts...36

Steak Frites

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

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

Grilled Chicken, Portobello, 4oz Seared Tuna,
Salmon, Steak, Shrimp or Beef Skewers

BISTRO DINNER CHOICE OF AN ENTRÉE

6

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

Pan Seared Salmon

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

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
Garlic Mashed Potatoes & Haricot Verts

Salmon Frites

Pan Seared Salmon & French Fries
Horseradish Crème

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 8/10

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, Snow Peas,
VT Apple Wood Smoked Bacon, Hard Egg, Blue Ledge Farms
Middlebury Blue, with House Herb Ranch Dressing...16

Pear & Pomegranate Salad

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

Add to any Salad

2 Portobello Mushroom Caps...9

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

Grilled 8oz Beef Tenderloin...28

6oz Salmon or 7oz Steak...20

5oz Panko Crusted Maine Lobster Bites...25

5oz Wild Maine Shelled Lobster Tail...22

CHEESES of VERMONT

Choice of Cheese -Crackers, Crostini,
Cherry Compote & Fresh Fruit...14 per cheese selection
* Extra Crackers ...2

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

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

Vermont Creamery Hooper

Blend of cow and 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

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 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

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

Calamari Fritti

Served with Red Chili Sauce...16

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

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

1/2 Dozen Oysters Rockefeller

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

Raw Oysters Available with 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 Aioli

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,
Hazelnuts, Pistachios & Cashews...5

SIDES & ADD ONS

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

Asparagus or Haricot Verts... 6

Garlic Mash...5

Bacon Cheddar Gratin ...9

Carrot Parsnip Mashed Potatoes ...7

La Belle Farm Foie Gras...17

Fresh Basil Pesto...5

5oz Wild Maine Shelled Lobster Tail...22

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

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

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