

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

### Pear & Pomegranate Salad

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

### Add to any Salad

**Two 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**

## 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

## 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**- Cinnamon Aioli, Caramelized Shallots,  
Apples & VT Cheddar

**Bison**- Seared Foie Gras, Black Truffle Cheddar  
Served 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

### 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**

### 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

Swiss...1.50 Bacon or Fried Egg...2

### House Made Black Bean Burger

Lettuce, Tomato, Avocado on a Brioche Roll

Served with French Fries...17

\*Add Vt. Cheddar, Gorgonzola, Grilled Onions

Swiss...1.50 Bacon or Fried Egg...2

### Mojito Duck Tacos

Mojito Braised Duck, Black Beans, Tomatoes, Corn, Peppers with Baby Arugula, Avocado Hummus & Cabot Cheddar in VT Tortilla Crispy Corn Tortilla Shells, Served with Mixed Greens...18

### Turkey & Brie BLT

Herb Turkey, Smoked Bacon, Sliced Brie, Iceberg, Tomatoes & Garlic Aioli on Herb Focaccia

Served with Mixed Greens...17

### Hot Honey Chicken Sandwich

Buttermilk Fried Chicken Breast, Hot Honey, House Made Pimento Cheese, Lettuce, Tomato, B&B Pickles on Toasted Brioche Roll Served with Mixed Greens...18

### Cubano

Mojo Roast Pork Loin, Ham, Salami, Swiss Cheese, Yellow Mustard, Dill Pickles on an Amoroso Club Roll

Served with Mixed Greens...18

### Leunig's Omelette Du Jour

Served with Mixed Greens & Fruit Salad...17

### Leunigs Grilled Cheese

On White with a Blend of Gruyere, Cheddar & Fontina Served with Mixed Greens...13

**Add Sliced Chicken Bacon, Ham, or Portobello...4  
Grilled Onions, Pesto, Tomato or Fried Egg...2**

**Lobster Tail...22**

## Weekday Comfort Foods...17

### Monday - Meatloaf

Black River Ground Beef, Ground Pork & Crumbled Gorgonzola, with Garlic Mashed Potatoes Mushroom Gravy & Haricot Verts

### Tuesday - Shepard's Pie

Roasted Garlic Mashed Potatoes, Corn, Black River Ground Beef with Mushroom & Beef Gravy Served with Mixed Greens

### Wednesday - Mac & Cheese

Cavatappi Pasta tossed with Cheese Sauce of Gruyere, Cheddar, Manchego & Grated Parmesan Served with Mixed Greens

### Thursday - Duck Cassoulet

House-made Cassoulet with Bacon and Picked Duck Confit & Sautéed Baby Spinach

### Friday - Fish & Chips

Helles Lager Battered Haddock Served with Frites & Tartar Sauce

## 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...27

### 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

### Pan Seared Salmon

Pan Seared Salmon with Lemon Herb Beurre Monté, Garlic Mashed Potatoes, Sautéed Baby Spinach ...27

### Steak Frites

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



**- 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**

**Split Entrée Charge...3**

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

**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*