

SOUPS & SALADS

Onion Soup Gratinée

Bistro Classic, with Beef & Duck Broth with a Blend of Cheeses...9

Chilled Green Tomato & Avocado Gazpacho

Freeze Dried Sweet Corn & Sour Cream...7/8

House Salad

Baby Greens, Grated Carrots, English Cucumbers, Grape Tomatoes, Parsnip Frites & Maple Balsamic Vinaigrette ...10

Caesar Salad

With Shaved Parmesan & Garlic Croutons...14

**add White anchovies...1.50

Lennigs Wedge

Baby Iceberg Lettuce, Grape Tomatoes, North Country Smoked Bacon, Hard Boiled Egg, and Chives Topped with a Maytag Blue Cheese Dressing & Dried Sweet Corn...16

Burrata Salad

Maple Brook Burrata with Baby Watercress, Heirloom Tomatoes, Strawberries, Watermelon & Red Onions tossed with Basil Dressing served with Sliced Prosciutto & Toasted Baguette...19

Add to any Salad

Portabella Mushroom...6

Beyond Burger, Ahi Tuna, Grilled Chicken, Shrimp or Beef Skewers...9

Petit Steak, Petit Salmon or

Confit Duck Leg...10

Grilled Beef Tenderloin...21

Cheeses of Vermont

All Cheese Plates come with Flatbread & Assorted Crackers, Bing Cherry Compote & Fresh Fruit * Extra Crackers (8)...2

Blue Ledge Farm Lake's Edge...9

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

Grafton Village 2yr Cheddar...9

Grafton's flagship cheddar made with raw cow's milk and aged for two full years to achieve a mature flavor and dense, firm-yet-creamy texture

Blue Ledge Farm Camembrie...9

Fresh Cow's Milk Cheese from a family-owned & operated farm in Salisbury, VT. This cheese is a cross between Camembert & Brie.

APPETIZERS

French Fries White Truffle Fries Sweet Potato Fries

7

11

9

Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared Served with French Fries, Maplebrook Cheese Curds & Fried Herbs Topped with Duck Gravy...15

Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...13

Calamari Fritti

Served with Red Chili Sauce...13

Curried Coconut Mussels

Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...16

Graham Cracker Crusted Duck Frites

Served with a Chili Maple Dipping Sauce...13

Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote ...16

Vermont Sliders Trio

Lamb- Peppadew Compote, **Venison-** Cinnamon Aioli, Caramelized Shallots, Apples & VT Cheddar, **Duck-** Cherry Compote & Seared Foie Gras Each Served on a Brioche Bun...21

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...26

White Truffle Beef Tartare

Diced Beef Tenderloin tossed with Capers & Cornichons & White Truffle Aioli Served with Mixed Greens & Duck Kettle Chips...17

Foie Gras

Pan Seared LaBelle Farm Foie Gras, Bacon & Scallion Mashed Yukon Mashed Potatoes, Sautéed Baby Spinach, Grilled Truffle Toast Point, White Balsamic Strawberry, Tomato Salad & Port Demi...25

Mixed Marinated Olives

Trio of Olives with Olive Oil, Herbs & Orange Peel...6

Charcuterie

Duck Pâté...13

House-made Mousse Pâté, Caper Berries & Mixed Greens with Dijon Mustard

Fromage & Charcuterie Grazing Platter...22

TWO VT Cheeses One Hard & One Soft, Cherry Compote, Fruit & Cracker House Duck Mousse Pâté, Bayonne Ham, Cornichons, Crostini's, Assorted Veggies, Hummus & Nuts

ENTREES

Filet Mignon

Grilled Beef Tenderloin served with Bacon, Scallion Yukon Gold Mashed Potatoes, Asparagus, Maine lobster & Crab, Sweet Corn, Baby Heirloom Tomato & Arugula Salad & Port Demi Glace...36

Salade Niçoise

Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Roasted Potatoes, Haricot Verts, Kalamata Olives & Capers with House Dressing & Parsnip Frites...22

Cavatappi Carbonara

Roasted VT Chicken, Cavatappi Pasta, Bacon, Roasted Tomatoes & Sweet Peas
Tossed in a Creamy Parmesan Sauce...26

*GF = GF Pasta

*VEG = Portabella & No Bacon

Korean Plum Pork Rib Eye

Black Plum & Korean Style Barbeque Grilled Pork Rib Eye Served with Haricot Verts, Pork Belly & Pineapple Fried Rice, Plum, Edamame, Cucumber & Mandarin Salad tossed with Cabbage in a Toasted sesame Dressing...28

Fried Chicken Statler

Murrays All Natural Airline Chicken Breast stuffed with Pancetta & Fontina Cheese, Dredged & Fried, Roasted Garlic Mashed Potatoes, Sautéed Baby Spinach, Haricot Verts served with Fresh Corn, Squash, Tomato & VT Feta Salad Drizzled with Jalapeno Relish Honey...28

Beef Bourguignon

Beef Tips Braised in Red Wine, with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms with Garlic Mashed Potatoes & Haricot Verts...27

Pomelo & Pickled Ginger Salmon

Pan Seared Salmon topped with Pomelo & Pickled Ginger Marmalade, Candied Zest & Coconut Cashews, Aleppo Pepper Jade Crispy Rice Cake served with Sautéed Baby Spinach, Mandarin Orange, Fennel & Mache Salad, Agave & Avocado Puree...28

Summer Squash Alfredo

Summer Squash and Zucchini Noodles Sautéed with Veggie Sausage, Heirloom Tomatoes, Roasted Tomatoes, Fresh Basil, Baby Spinach and Artichoke Hearts tossed with Roasted Garlic Cashew Alfredo Sauce...27

Shrimp & Grits

White Gulf Shrimp Pan Seared and simmered with Vermont Andouille Sausage, Okra, Peppers & Celery on Creamy Cabot Cheddar Anson Mills Antebellum White Grits topped with Scallion with Sautéed Baby Spinach...29

Bistro Burger

LaPlatte River Farm Angus Burger, La Belle Farm Foie Gras, Grafton Black Truffle Cheddar, Balsamic Baby Greens, Tomato & Onion on a Brioche Roll with White Truffle Fries...32

Steak Frites

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

Owner & Executive Chef -Donnell Collins

Sous Chef-Justin Precourt

Gluten Free Menu Available

Split Entrée Charge 3

For Separate Checks, please inform your server before ordering.

Only Food & Drinks prepared here may be consumed here

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