

APPETIZERS

- Soup of the Day:** Artfully created to reflect the season and the availability of the best fresh ingredients. Cup or Bowl \$4/\$6
- Truffle Fries:** House-made Hand-cut fries seasoned with Truffle oil And tossed in Parmesan cheese. \$12
- Moules Mariniere:** The best fresh Mussels cooked in white wine, hot sauce, onions, garlic and grape tomatoes with sauce rouille and grilled baguette. \$12
- Oysters on the Half Shell:** East Coast oysters with a classical preparation. Six or Eight \$14/\$18
- Vermont Cheese Plate:** Chef's selection of locally produced cheeses served with candied walnuts, grapes, Local honey and lavash. \$16
- Hawaiian Tuna Poke** with toasted nori and yuzu vinaigrette, shaved radish Hijiki seaweed, avocado mousse and fried wontons \$18

SALADS

- Miso Caesar Salad** with baby kale, mandarin orange, shaved cioppolini Onions, yellow peppers and puffed wild rice with cashew croquant \$11
- Watercress and Endive Salad** with baby arugula, shaved green apple Candied bacon, aged pecorino cheese & beet ranch vinaigrette \$11
- Fresh Pineapple Salad** with radish, red pepper, jicama and grape tomato with sesame vinaigrette. A Bistro Legacy Dish \$12
- Baby Spinach Salad** with oil cured wild mushrooms, marjoram and caper Crema, fried shallots and chevre. \$12

SANDWICHES

- Bistro Burger:** 1/2 lb house made burger topped with blue cheese or Vermont Cheddar with lettuce, tomato and onion on a homemade bun served with our signature recipe potato chips \$14
- Brisket Sandwich:** slow roasted brisket with a homemade horseradish slaw, pickles and signature potato chips. \$14
- Shrimp Sandwich:** chipotle grilled shrimp on a homemade bun with Cilantro lime aioli & pickled onions with signature potato chips \$14

ENTREES

- Braised Pork Shank** served with braised Swiss chard, spiced red beans and rice And a delicious pork demi glace. \$28
- Chicken Pot Pie** - braised chicken thighs with carrots, peas, onions and herbs

<i>Served with a puff pastry top.</i>	\$26
<i>Fettuccini Carbonara: Mark's hand-made fettuccini tossed with fresh spring peas, sautéed pancetta and grated parmesan cheese in a light sauce.</i>	\$24
<i>Pan Seared Lobster pre cracked and ready to enjoy with a delicious bourbon, tarragon sauce and polenta.</i>	\$34
<i>Duck Confit with roasted salt & vinegar tricolor fingerlings, broccolini, baby carrots and apricot glaze.</i>	\$30
<i>Black Angus 10oz Sirloin topped with gorgonzola butter served with our home made hand cut fries.</i>	\$30
<i>Seafood Epiphany - Chef's seafood creation of the day - something fresh, something new, something exciting and always delicious. Priced daily</i>	
<i>Margarita Mushroom - tequila and lime marinated Portobello mushroom with Farro "risotto" with black beans, corn and cherry tomatoes topped with a jalapeno crème fraiche.</i>	\$19
<i>Thai Red Curry with fresh vegetables, green tea soba noodles and garnished with salted, roasted cashews</i>	\$22