

APPETIZERS

Soup of the Day: Cup or Bowl	\$4/\$6
Truffle Fries: Hand-cut fries seasoned with Truffle oil and Parmesan cheese.	\$10
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.	\$14
Vermont Cheese Plate: three local cheeses served with candied walnuts, grapes, local honey and home-made bread.	\$15
Hawaiian Tuna Poke with toasted nori and yuzu vinaigrette, shaved radish Hijiki seaweed, avocado mousse and fried wontons	\$18

SALADS

Autumn Mesclun Salad with shaved baby vegetables, roasted delicata Squash, pepitas, curried greek yoghurt and raisin vinaigrette.	\$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	\$11
Baby Spinach Salad with oil cured wild mushrooms, marjoram and caper Crema, fried shallots and chevre.	\$12

SANDWICHES

Bistro Burger: topped with blue cheese or Vermont Cheddar with lettuce, tomato and onion on a homemade bun served with our signature recipe potato chips	\$12
Korean Barbeque Steak Sandwich: Pan seared hanger steak with Gochujang BBQ sauce served with bok choy slaw and signature Potato chips.	\$12

ENTREES

Braised Pork Shank served with maple and beer braised cannellini beans, maycumber turnip, bacon, roasted apple and mustard pork jus	\$28
Parmesan Breaded Chicken breast, marinara sauce and Maplebrook Farm mozzarella served with basil pesto orzo and fried eggplant	\$26
Linguine and Clams: Mark's hand-made linguini tossed with manila clams, Aged parmesan and a garlic crostini	\$26
Pan Seared Lobster pre cracked and ready to enjoy with a delicious bourbon, tarragon sauce and polenta	\$35
Duck Confit with roasted garlic mashed potatoes, herb de provence, grilled Escarole, baby carrots and lavender honey	\$30
Black Angus 10oz Sirloin topped with gorgonzola butter served with our home made hand cut fries with a side of our Bistro Steak Sauce.	\$30
Seafood Epiphany - Chef's seafood creation of the day - something fresh, something new, something exciting and always delicious. Priced daily	
Mushroom Risotto with seared mushrooms, celery root puree, mascarpone Aged parmesan, walnuts and chives	\$19
Add Chicken or Shrimp	\$10
Spaghetti Squash with chestnut puree, roast winter vegetables, bruleed goat Cheese, grilled pear, sage and birch syrup	\$19

Add: Chicken or Shrimp: \$10