

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 MARINIÈRE: 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' 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 SERVED WITH A PUFF PASTRY TOP.	\$26
FETTUCINI CARBONARA: MARK'S HAND-MADE FETTUCINI TOSSED WITH FRESH SPRING PEAS, SAUTÉED PANCETTA AND GRATED PARMESAN CHEESE IN A LIGHT SAUCE.	\$24
PAN SEARED LOBSTER PRE CRACKED AND READY TO ENJOY WITH A DELICIOUS BOURBON, TARRAGON SAUCE AND POLENTA.	\$34
DUCK CONFIT WITH ROASTED SALT & VINEGAR TRICOLOR FINGERLINGS, BROCCOLINI, BABY CARROTS AND APRICOT GLAZE.	\$30
BLACK ANGUS 10oz SIRLOIN TOPPED WITH GORGONZOLA BUTTER SERVED WITH OUR HOME MADE HAND CUT FRIES.	\$30
SEAFOOD EPIPHANY - CHEF'S SEAFOOD CREATION OF THE DAY - SOMETHING FRESH, SOMETHING NEW, SOMETHING EXCITING AND ALWAYS DELICIOUS.	PRICED DAILY
MARGARITA MUSHROOM – TEQUILA AND LIME MARINATED PORTOBELLO MUSHROOM WITH FARRO "RISOTTO" WITH BLACK BEANS, CORN AND CHERRY TOMATOES TOPPED WITH A JALAPENO CRÈME FRAICHE.	\$19
THAI RED CURRY WITH FRESH VEGETABLES, GREEN TEA SOBA NOODLES AND GARNISHED WITH SALTED, ROASTED CASHEWS	\$22