

# APPETIZERS

<b>Soup of the Day:</b> Cup or Bowl	\$4/\$6
<b>Truffle Fries:</b> Hand-cut fries seasoned with Truffle oil and Parmesan cheese.	\$10
<b>Moules Marinieres:</b> The best fresh Mussels cooked in white wine, hot sauce, onions, garlic and grape tomatoes with sauce rouille and grilled baguette.	\$12
<b>Oysters on the Half Shell:</b> East Coast oysters with a classical preparation.	\$14
<b>Vermont Cheese Plate:</b> three local cheeses served with candied walnuts, grapes, local honey and home-made bread.	\$15
<b>Watermelon &amp; Crab Fritter</b> with shaved fennel and arugula salad, white Balsamic vinaigrette and ricotta salata cheese.	\$16
<b>Hawaiian Tuna Poke</b> with toasted nori and yuzu vinaigrette, shaved radish Hijiki seaweed, avocado mousse and fried wontons.	\$18

# SALADS

<b>Shaved Summer Vegetables,</b> dill cucumber, fingerling potato and mesclun with a Roasted shallot vinaigrette.
<b>Fresh Pineapple Salad</b> with radish, red pepper, jicama and grape tomato with sesame vinaigrette. A Bistro Legacy Dish
<b>Baby Spinach Salad</b> with oil cured wild mushrooms, marjoram and caper crema, fried shallots and chevre.

# SANDWICHES

<b>Bistro Burger:</b> topped with blue cheese or Vermont Cheddar with lettuce, tomato and onion on a homemade bun served with our signature recipe potato chips.	\$11
<b>Korean Barbeque Steak Sandwich:</b> Pan seared hanger steak with Gochujang BBQ sauce served with bok choy slaw and signature Potato chips.	\$11
<b>Cuban Medianoche Pulled Pork</b> with house dill pickles, cumin and lime Aioli, swiss cheese and seared romaine on a homemade bun served with potato chips.	\$12

# ENTREES

<b>Braised Pork Shank</b> served with summer corn and bean succotash, buttermilk marinated fried okra and delicious pork jus.	\$25
<b>Chicken Caprese:</b> parmesan breaded chicken breast, marinara sauce and Maplebrook farm mozzarella served with basil pesto orzo and fried eggplant.	\$25
<b>Paella:</b> Spanish chorizo, saffron rice, mussels, calamari, clams & shrimp.	\$26
<b>Pan Seared Lobster:</b> pan seared lobster pre cracked and ready to enjoy with a delicious bourbon, tarragon sauce and polenta.	\$34
<b>Duck Confit</b> with roasted garlic mashed potatoes, herb de provence, grilled Escarole, baby carrots and lavender honey.	\$29
<b>Steak Frites:</b> 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
<b>Seafood Epiphany:</b> Chef's seafood creation of the day - something fresh, something new, something exciting and always delicious.	\$27
<b>Grilled Portobello:</b> marinated Portobello mushroom served with ratatouille, Roasted courgette and herb ricotta. Add: Chicken or Shrimp	\$18 \$10
<b>Sundried Tomato Fettuccine:</b> Mark's hand-made fettuccine tossed with sun-dried Tomato pesto and baby spinach garnished with feta cheese and mint. Add: Chicken or Shrimp	\$19 \$10