

Leunig's Bistro

115 Church St 05401-4420 · +18028633759 · Updated: Jan 14, 2026

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APPETIZERS 10

French Fries **\$6.00**

White Truffle Fries **\$10.00**

Sweet Potato Fries **\$8.00**

Duck Confit Poutine **\$15.00**

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

Escargot Maison **\$12.00**

Garlic-Walnut Herb Butter & Parmesan Cheese

Calamari Fritti **\$13.00**

Served with Red Chili Sauce

Curried Coconut Mussels **\$15.00**

Steamed in a Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots

Graham Cracker Crusted Duck Frites **\$13.00**

Served with a Chili Maple Dipping Sauce

Citrus Garlic & Herb Infused Shrimp & Beef Skewers **\$16.00**

With Peppadew Compote

Foie Gras **\$27.00**

Pan Seared LaBelle Farm Foie Gras, Grilled White Truffle Toast Point, Garlic Mashed Potatoes, Port Demi Glace, Sautéed Baby Spinach & Pickled Peach & Cherry Salad

OYSTER TRIO 3

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

SOUPS & SALADS 6

Soup au Pistou

AVAILABLE OPTIONS

Classic French Vegetable & White Bean Soup Topped with Asiago & Pesto

\$6.00

\$7.00

Onion Soup Gratinée

\$9.00

A Bistro Classic, with Beef Broth & a Blend of Cheeses

Chilled Green Tomato & Avocado Gazpacho

AVAILABLE OPTIONS

with Freeze Dried Sweet Corn, Smoked Paprika Sour Cream

\$7.00

\$8.00

House Salad

\$10.00

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

Caesar Salad

AVAILABLE OPTIONS

With Shaved Parmesan & Garlic Croutons

\$13.00

Add White Anchovies:

\$1.50

Summer Wedge

\$14.00

Baby Iceberg Wedge topped with Avocado Chipotle & Buttermilk Ranch, Smoked Paprika Rubbed Pork Belly, Grape Tomatoes, Freeze Dried Sweet Corn, Toasted Sunflower Seeds & Crumbled Blue Cheese

ADD TO ANY SALAD 8

Portabella Mushroom

\$6.00

Beyond Burger

\$10.00

Salmon

\$10.00

Ahi Tuna

\$10.00

Grilled Chicken

\$10.00

Shrimp

\$10.00

Beef Skewers

\$10.00

Grilled Beef Tenderloin

\$21.00

VERMONT CHEESES 6

Boucher Blue

\$9.00

This raw cows' milk creation is creamy and earthy with undertones of sweet chestnuts and truffles. Boucher Family Farm in Highgate, VT.

Pair with Chateau Laribotte Sauternes 3oz \$10 / 375ml \$40

Spring Brook Tarentaise

\$9.00

Named after the French Valley that inspired it. Semi hard natural raw milk from pasture fed jersey cows washed rind cheese aged for 10 or more months

Blue Ledge Farm Lake's Edge

\$9.00

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

Vermont Farmstead Governor's Cheddar **\$9.00**

Winner 2012 American Cheese Society Awards, Raw Farmstead, aged over 1 year. Subtle honey note, lush butter & fruit tones balance the cheddar bite

Blue Ledge Farm Camembrie **\$9.00**

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

Consider Bardwell Pawlet **\$9.00**

Raw Jersey Milk Italian style tome cheese. Creamy texture and bright bite Aged for four to six months

BRUNCH PLATES 11

Eggs Benedict **\$18.00**

Two Poached Eggs, North Country Smoke House Canadian Bacon on Brioche topped with Hollandaise Sauce served with Asparagus, Tri-Color Potato & Herb Home Fries with Mixed Greens

Eggs Arcadia **\$21.00**

Two Jumbo Lump Maine Crab Cakes, Sautéed Baby Spinach, Two Poached Eggs on Brioche topped with Hollandaise Sauce served with Tri-Color Potato & Herb Home Fries & Mixed Greens

Black Bean & Avocado Hummus Benedict **\$18.00**

Crispy Black Bean Cakes, Sautéed Baby Spinach Poached Eggs, Sliced Tomato, Avocado Hummus on Brioche topped with Hollandaise Sauce Served with Asparagus, Tri-Color Potato & Herb Home Fries & Mixed Greens

Glazed Corned Beef Hash **\$17.00**

Mustard & Brown Sugar Glaze Naturally Cured Corned Beef Hash with Sautéed Onions & Potato topped with Two Poached Eggs, served with Tri-Color Potato & Herb Home Fries & Toast

Filet Mignon & Eggs **\$27.00**

Grilled Beef Tenderloin topped with Hollandaise Sauce, with Two Eggs any style, Asparagus, Tri-Color Potato & Herb Home Fries & Toast

Granola & Yogurt **\$14.00**

House Made Maple Granola with Mixed Nuts & Dried Fruit Served with Vermont Greek Vanilla Yogurt & Fresh Fruit

Chicken & Waffles **AVAILABLE OPTIONS**

Crispy Chicken Breast, Jambon Maison Natural Ham Gruyere & Fontina Cheese Maple Bacon Compound Butter Served with Tri-Color Potato & Herb Home Fries & Mixed Greens

\$19.00

Add a Fried Egg:

\$2.00

Breakfast Burrito **\$17.00**

Flour Tortilla Stuffed with Crispy Potatoes, Scrambled Eggs, VT Chorizo Sausage, Chipotle Rice, Grilled Pablano Pepper Refried Black Beans, Grilled Corn & Peppers with Vermont Queso Fresco Cheese Served with Tri-Color Potato & Herb Home Fries & Mixed Greens

Cinnamon Bun French Toast Casserole **\$17.00**

Custard Style Baked French Toast with House Cinnamon Buns and Brioche topped with Vanilla Icing & Whipped Cream choice of Bacon, Sausage, Veggie Sausage Patties or Portabella Mushroom

Two Eggs with Bacon or Sausage **\$16.00**

Choice of Apple Wood Smoked Bacon, Sausage, Portabella or Veggie Sausage Patties with Home Fries, Fresh Fruit & Toast

Leunig's Omelette

\$15.00

Changes Daily served with Toast, Mixed Greens & Fresh Fruit

ENTREES 9

Filet Mignon

\$36.00

Grilled Beef Tenderloin with VT Loaded Sour Cream, Cabot Cheddar, Roasted Garlic Mashed Potatoes, Asparagus, Maine Lobster & Lump Crab, Grilled Corn & Heirloom Tomato Baby Arugula Salad

Salade Niçoise

\$22.00

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

Cavatappi Carbonara

AVAILABLE OPTIONS

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

\$26.00

Petite: \$19.00

Beef Bourguignon

AVAILABLE OPTIONS

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

\$27.00

Petite: \$19.00

Chicken Statler

\$29.00

Oven Roasted Airline Chicken Breast stuffed with Peperoni & Coopers Cheese served with Warm Orzo Pasta with Italian Sausage, Roasted Tomatoes, Heirloom Grape Tomatoes, Fresh Basil, Summer Squash, Red Onions, Baby Spinach & Artichoke Hearts Pesto Brie Sauce

Blueberry & Jalapeño Salmon

\$29.00

Pan Seared Salmon Glazed with Maine Blueberry & Jalapeño Glaze served with Roasted Garlic Mashed Potatoes, Jicama, Carrot, Cabbage & Mandarin Orange Slaw, Crumbled Queso Fresco

Vegan Zucchini Alfredo

\$27.00

Zucchini Noodles with Roasted Tomatoes, Heirloom Grape Tomatoes, Fresh Basil, Summer Squash, Red Onions, Baby Spinach & Artichoke Hearts tossed in a Cashew Hempseed & Oat Milk "Alfredo" Sauce & Micro Basil

Passion Fruit & Matcha Glazed Scallops

\$31.00

Rhode Island Day Boat Scallops Glazed with Passion Fruit & Green Tea served with Coconut Bamboo Rice Cake, Sautéed Baby Spinach Watermelon Radish & Dragon Fruit Salad

Steak Frites

AVAILABLE OPTIONS

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

\$27.00

Petite: \$19.00

LUNCH PLATES 8

Laplatte Farm Angus Burger

AVAILABLE OPTIONS

LaPlatte Farm Angus Burger, Lettuce, Tomato, Onion on a Brioche

\$16.00

Roll with French Fries. Also Available as Grilled Chicken or

Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss (Each):

Portabella

\$1.50

Add Fried Egg: \$2.00

Veggie & Beet Burger

Plant-Based Beet Vegan Protein Burger, Baby Arugula, Peppadew Compote, Sliced Tomato & Red Onion on a Brioche Roll Served with French Fries

AVAILABLE OPTIONS

\$16.00

Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss (Each):

\$1.50

Add Fried Egg: \$2.00

Duck Tacos

\$16.00

Mint & Lime Braised Duck Tenders, Black Beans, Tomatoes, Corn, Peppers, Baby Arugula, Avocado Hummus & Cabot Cheddar in Crispy Blue Corn Shells Served with Mixed Greens

Waldorf Chicken Salad

\$15.00

Roasted Murrays All Natural Chicken tossed with Red Grapes, Celery, Red Onions, Apples, Toasted Walnuts with Sour Cream & Aioli Dressing with Green Leaf on Herb Focaccia served with Mixed Greens

Crispy Chicken Sandwich

\$17.00

All Natural Crispy Chicken Breast Flash Fried topped with Coopers Cheese, Apple Wood Bacon, Fried Green Tomatoes & Green Leaf with Chipotle "Ranch" Aioli served on Brioche Bun served with Mixed Greens

Bistro Burger

\$31.00

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

Croque Monsieur

AVAILABLE OPTIONS

Sliced Madrange Jambon Maison Natural Ham Layered with Gruyère & Fontina on Toasted Brioche Smothered in Béchamel Sauce served with Mixed Greens

\$16.00

Croque Madame Add Egg: \$2.00

Roast Beef Sandwich

\$16.00

All Natural Angus Roast Beef, Cabot Sharp Cheddar Spread, Apple Wood Bacon, Baby Arugula, Pickled Red Onion & Cherry Salad Garlic Aioli on toasted Telera served with Mixed Greens

VERMONT SLIDERS TRIO 3

Lamb

Peppadew Compote

Venison

Cinnamon Aioli, Caramelized Shallots, Apples & Vermont Cheddar

Duck

Cherry Compote & Seared Foie Gras

SOUP AND SALADS 7

Soup au Pistou

AVAILABLE OPTIONS

Classic French Vegetable & White Bean Soup Topped with Asiago & Pesto

\$6.00

\$7.00

Onion Soup Gratinée

\$9.00

A Bistro Classic, with Beef Broth & a Blend of Cheeses

Roasted Tomato & Parmesan Bisque

AVAILABLE OPTIONS

Roasted Plum Tomatoes simmered with Leeks, Onions, Oregano & Thyme finished with Vermont Cream with

\$8.00

Shaved Parmesan & Pesto

\$9.00

House Salad

\$10.00

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

Caesar Salad

AVAILABLE OPTIONS

With Shaved Parmesan & Garlic Croutons

\$14.00

Add White Anchovies:

\$1.50

Aperol & Citrus Salad

\$15.00

Hydroponic Bibb Lettuce with Ruby Red Grapefruit, Blood Orange & Mandarin Oranges tossed with Aperol & Crème

Fraîche Dressing, Fried Avocado, Spiced Cashew, Crispy Prosciutto & Vermont Feta

Curried Root Vegetables & Beluga Lentil Salad

\$16.00

Curried Roasted Butternut, Candy Stripe Beet, Parsnip & Carrot tossed with Baby Spinach, Beluga Lentils, Brown

Rice & Quinoa in Warm Yellow Curry Vinaigrette topped with Coconut Cashews & Crumbled Chèvre

CHEESES OF VERMONT 5

Boucher Blue

\$9.00

raw cows' milk creation is creamy and earthy with undertones of sweet chestnuts and truffles. Boucher Family Farm in Highgate, VT; Pair

with Chateau Laribotte Sauternes 3oz \$10 / 375ml \$40

Orb Weaver Frolic

\$9.00

Leunigs Exclusive, Pasteurized Cow's Milk Washed Rind Cheese from a small family farm. This cheese is like a Brie with notes of Bleu and

fresh milk. Aged 2 months

Blue Ledge Farm Lake's Edge

\$9.00

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

Vermont Farmstead Governor's Cheddar

\$9.00

Winner 2012 American Cheese Society Awards, Raw Farmstead, aged over 1 year. Subtle honey note, lush butter & fruit tones balance

the cheddar bite

Blue Ledge Farm Camembrie

\$9.00

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

COMFORT FOODS 5

Monday - Meatloaf

LaPlatte Beef Mixed with VT Pork Crumbled Gorgonzola Cheese with Garlic Mashed Potatoes & Haricot Verts with Mushroom Beef Gravy

Tuesday - Shepard's Pie

Roasted Garlic Mashed Potatoes, Corn, Roasted Mushroom & Beef Gravy & LaPlatte Beef served with Mixed Greens

Wednesday - Mac & Cheese

Cavatappi Pasta tossed w/ Cheeses Sauce of Gruyere, Cheddar, Manchego & Grated Parmesan with Mixed Greens

Thursday - Hot Turkey

Roasted Turkey, Garlic Mashed Potatoes, Cranberry Jam, Stuffing & Gravy

Friday - Fish & Chips

Haddock in Beer Battered & Flash Fried Served with Frites & Tartar Sauce

BISTRO MEAL 7

Cavatappi Carbonara

Roasted Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce

Steak Frites

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

Beef Bourguignon

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

Pomelo & Pickled Ginger Salmon

Pan Seared Salmon with Pomelo & Pickled Ginger Marmalade, Candied Zest & Coconut Cashews, Garlic Mashed Potatoes, Sautéed Baby Spinach, Orange, Fennel & Mache Salad, Agave & Avocado Puree

Salade Niçoise

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

Smoked Maple Spaghetti Squash

Roasted Spaghetti Squash with Beyond Meat Crumbles, Anjou Pear, Red Onions, Butternut, Candy Stripe Beets, Parsnip, Carrot, Shaved Brussels Sprouts, Baby Spinach & Dried Cranberries tossed with Vermont Smoked Maple & Sage Vegan Butter topped with "Almond & Hemp Seed Cheese"

Caesar Salad

With choice of Grilled Chicken, Portabella Mushroom, Salmon, Shrimp or Beef Skewers

SOUPS AND SALADS 7

Soup au Pistou

Classic French Vegetable & White Bean Soup Topped with Asiago & Pesto

AVAILABLE OPTIONS

\$6.00

\$7.00

Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses

\$9.00

Roasted Tomato & Parmesan Bisque

Roasted Plum Tomatoes simmered with Leeks, Onions, Oregano & Thyme finished with Vermont Cream topped with

AVAILABLE OPTIONS

\$8.00

Shaved Parmesan & Pesto

\$9.00

House Salad **\$10.00**

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

Caesar Salad **AVAILABLE OPTIONS**

With Shaved Parmesan & Garlic Croutons

\$14.00

Add White Anchovies:

\$1.50

Aperol & Citrus Salad **\$15.00**

Hydroponic Bibb Lettuce with Ruby Red Grapefruit, Blood Orange & Mandarin Oranges tossed with Aperol & Crème Fraîche Dressing, Fried Avocado, Spiced Cashew, Crispy Prosciutto & Vermont Feta

Curried Root Vegetables & Beluga Lentil Salad **\$16.00**

Curried Roasted Butternut, Candy Stripe Beet, Parsnip & Carrot tossed with Baby Spinach, Beluga Lentils, Brown Rice & Quinoa in Warm Yellow Curry Vinaigrette topped with Coconut Cashews & Crumbled Chèvre

SIDES & ADD ONS 9

Substitute White Truffle Frites or Truffle Mashed on Entrée **\$4.00**

La Belle Farm Foie Gras **\$15.00**

Seasonal Fresh Shaved European Truffles (Per Gram)

Almond & Gruyère Mashed Potatoes **\$7.00**

Truffled Duchess Potatoes **\$8.00**

Aleppo Pepper Jade Crispy Rice Cake **\$7.00**

Bacon Jam, Pablano & Cheddar Smashed Red Bliss **\$5.00**

Asparagus or Haricots Verts **\$6.00**

Garlic Mash **\$5.00**

LOCAL CHEESES OF VERMONT 5

Grafton Village Vermont Leyden **\$8.00**

Raw cow's milk cheese that is aged a minimum of two months; Leyden has a big buttery flavor and texture that is brightened with the warmth of cumin seeds. This cheese mellows with age while growing in complexity

Blue Ledge Farm Lake's Edge **\$8.00**

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

Vermont Farmstead Governor's Cheddar **\$8.00**

Winner 2012 American Cheese Society Awards, Raw Farmstead, aged over 1 year. Subtle honey note, lush butter & fruit tones balance the cheddar bite

Blue Ledge Farm Camembrie **\$8.00**

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

Double-Cream Cremont**\$8.00**

VT Butter & Cheese, Websterville, VT A mixed-milk cheese combining local fresh cows' milk, goats' milk and a hint of Vermont cream

GLUTEN FREE BEER 1**Glutengberg Gluten Free IPA 6%****\$7.50****LOCAL CIDER** 3**Citizen Cider Unified Press 5.2%****\$6.50****Champlain Orchards Mac & Maple****\$6.50****Champlain Orchards Cider 5.0%****\$7.50****CONFECTIONS** 9**Maple Crème Brûlée****\$8.00**

Vermont Maple Syrup Custard topped with Brûlée Sugar Garnished with Fresh Fruit

Chocolate Molten Cake**\$8.00**

Chocolate Sauce & Vanilla Ice Cream

Leunigs Cheesecake**\$8.00**

Mixture of Green Mountain Cream Cheese & Vermont Mascarpone Graham Cracker Crust topped with Black Pepper Balsamic Strawberry Sauce & Whipped Cream

Peanut Butter Pie**\$8.00**

Peanut Butter, Chocolate Ganache, Chocolate & Caramel Sauce Sprinkled with Sea Salt & Whipped Cream

Cherry Clafoutis**\$8.00**

Classic French Custard baked with Cherries served warm with Vanilla Ice Cream & Whipped Cream

Vegan Mocha Cheesecake**\$8.00**

Vegan Cheesecake, Topped with Chocolate & Caramel Sauce & Coconut Whipped Cream

Vanilla Ice Cream**\$8.00**

VT Island Ice Cream With Belgian Chocolate or Caramel Sauce

Chocolate Walnut Biscotti**\$2.00**

House Made

French Macaroons**\$3.00**

Please ask for today's selection

SPARKLING 9**La Marca Prosecco, Italy****AVAILABLE OPTIONS**

5oz: \$11.00

9oz: \$16.00

Bottle: \$43.00

Mumm Brut Prestige, Napa Valley**AVAILABLE OPTIONS**

5oz: \$13.00

9oz: \$18.00

Bottle: \$50.00

Domaine Carneros Brut Rosé, Carneros**AVAILABLE OPTIONS**

5oz: \$17.50

9oz: \$22.50

Bottle: \$77.00

Domaine Chandon Brut, California**\$47.00****Louis Roederer Cristal, Champagne****\$271.00****Dom Perignon, Épernay****\$208.00****Perrier-Jouët Fleur de Champagne Rose, épernay****\$242.00****Schramsberg Vineyards Blanc de Noirs, North Coast****\$81.00****Veuve Clicquot, Champagne****AVAILABLE OPTIONS**

375ml: \$48.00

Bottle: \$88.00

ROSÉ ⁴**Fleurs de Prairie, Provence****AVAILABLE OPTIONS**

5oz: \$9.50

9oz: \$14.50

Bottle: \$40.00

Jean Luc Colombo, Méditerranée**\$39.00****AIX, Provence****\$50.00****Clement et Florian Berthier, Sancerre****\$55.00****PINOT GRIGIO / PINOT GRIS ⁴****Principato Pinot Grigio, Italy****AVAILABLE OPTIONS**

5oz: \$8.00

9oz: \$13.00

Bottle: \$31.00

Anne Amie Pinot Gris, Willamette Valley**AVAILABLE OPTIONS**

5oz: \$11.50

9oz: \$16.50

Bottle: \$46.00

Zenato Pinot Grigio, Italy**\$37.00****Maso Canali Pinot Grigio, Italy****\$39.00**

SAUVIGNON BLANC 7

Whitehaven, Marlborough

AVAILABLE OPTIONS

5oz: \$12.00

9oz: \$17.00

Bottle: \$47.00

Cakebread Cellars, Napa

AVAILABLE OPTIONS

5oz: \$15.00

9oz: \$20.00

Bottle: \$61.00

Domaine Fournier, Loire

\$43.00

Domaine Fournier, Sancerre

\$65.00

Biscaye Baie, France

\$36.00

Ferrari-Carano Fumé Blanc, Sonoma

\$42.00

Merry Edwards, Russian River

\$83.00

FRENCH WHITES 14

La Freynelle, Bordeaux

AVAILABLE OPTIONS

5oz: \$9.50

9oz: \$14.50

Bottle: \$41.00

Louis Jadot Pouilly-Fuissé, Burgundy

AVAILABLE OPTIONS

5oz: \$15.00

9oz: \$20.00

Bottle: \$61.00

Devois de Perret, Languedoc-Roussillon

AVAILABLE OPTIONS

5oz: \$10.00

9oz: \$15.00

Bottle: \$42.00

Chateau l'Oiselinere Muscadet, Loire

AVAILABLE OPTIONS

5oz: \$9.50

9oz: \$14.50

Bottle: \$41.00

Château Laribotte Sauternes

AVAILABLE OPTIONS

3oz: \$10.00

375ml: \$41.00

Trimbach Riesling, Alsace

\$50.00

Biscaye Baie Sauvignon Blanc, France

\$36.00

Domaine Desire Petit Melon à Queue Rouge, Jura

\$54.00

Domaine Seguinot-Bordet, Chablis	\$58.00
Domaine du Vieux Lazaret Châteunuef-du-Pape Blanc, Rhône	\$81.00
Domaine Houchart Blanc, Côtes du Provence	\$42.00
Domaine Fournier Sauvignon Blanc, Loire	\$43.00
Domaine Fournier, Sancerre	\$65.00
Domaine Ferret Pouilly-Fuissé, Burgundy	\$84.00

CHARDONNAY 14

Louis Jadot Pouilly-Fuissé, Burgundy	AVAILABLE OPTIONS
	5oz: \$15.00
	9oz: \$20.00
	Bottle: \$61.00
Talbott "Kali Hart", Monterey	AVAILABLE OPTIONS
	5oz: \$12.50
	9oz: \$17.50
	Bottle: \$48.00
Cakebread Cellars, Napa	AVAILABLE OPTIONS
	5oz: \$18.00
	9oz: \$23.00
	Bottle: \$79.00
Devois de Perret, Languedoc-Roussillon	AVAILABLE OPTIONS
	5oz: \$10.00
	9oz: \$15.00
	Bottle: \$42.00
Hook & Ladder, Russian River	\$46.00
Sycamore Lane, California	\$27.00
Mer Soleil Silver, Monterey	\$50.00
Château Montelena, Napa	\$85.00
Domaine Seguinot-Bordet, Chablis	\$58.00
Rombauer, Carneros	\$79.00
Domaine Ferret Pouilly-Fuissé, Burgundy	\$84.00
Kendall-Jackson Grand Reserve, Monterey / Santa Barbara	\$41.00
Sebastiani, Sonoma	\$38.00
Cakebread Reserve, Napa	\$89.00

OTHER WHITE WINE 4

Charles & Charles Riesling, Yakima Valley

AVAILABLE OPTIONS

5oz: \$8.50

9oz: \$13.50

Bottle: \$38.00

Pieropan Soave, Italy

\$50.00

Pine Ridge Chenin Blanc / Viognier, California

\$38.00

Uproot Grenache Blanc, Santa Ynez Valley

\$47.00

FRENCH REDS 24

La Freynelle, Bordeaux

AVAILABLE OPTIONS

5oz: \$9.50

9oz: \$14.50

Bottle: \$41.00

Kermit Lynch Côtes du Rhône, Rhône

AVAILABLE OPTIONS

5oz: \$10.00

9oz: \$15.00

Bottle: \$42.00

Domaine Fournier Pinot Noir, Loire

AVAILABLE OPTIONS

5oz: \$11.00

9oz: \$16.00

Bottle: \$43.00

Louis Jadot, Beaujolais-Villages

\$38.00

Domain la Berangerie, Cahors

\$43.00

Sentinelle de Massiac, Minervois

\$44.00

Clos la Coutale, Cahors

\$43.00

E. Guigal Côtes du Rhône, Rhône

\$46.00

Domaine St. Damien, Gigondas

\$64.00

Maison l'Envoyé, Cru Beaujolais, Fleurie

\$50.00

Château Thivin, Cote de Brouilly

\$64.00

Christophe Buisson, Bourgogne

\$83.00

Domaine la Bastide Blanche, Bandol

\$63.00

Domaine Jean-Louis Chave, Côtes du Rhône Mon Coeur, Rhône

\$50.00

Domaine les Alexandrins, Crozes-Hermitage

\$55.00

Domaine du Prieuré, Savigny-lès-Beaune	\$63.00
Thierry Puzelat KO, Tourraine	\$59.00
Château des Jacques Moulin-à-Vent, Cru Beaujolais, Beaujolais	\$58.00
Maison l'Envoyé, Bourgogne	\$60.00
Jean-Francois Ganevat, J'en Veux Encore, Jura	\$84.00
Château La-Rose Pourret, Saint-Emilion	\$64.00
Domaine Marquis d'Angerville, Volnay Champans 1er Cru, Burgundy	\$197.00
Clos de l'Oratoire des Papes, Châteauneuf-du-Pape, Rhône	\$85.00
Domaine Jean-Louis Chave, Hermitage	\$240.00

MERLOT ⁴

Chateau Souverain, California	AVAILABLE OPTIONS
	5oz: \$8.50
	9oz: \$13.50
	Bottle: \$38.00
Cakebread, Napa	\$88.00
Trefethan, Oak Knoll	\$82.00
PlumpJack, Napa	\$89.00

MALBEC ⁷

Clos de los Siete Malbec Blend, Mendoza	AVAILABLE OPTIONS
	5oz: \$12.50
	9oz: \$17.50
	Bottle: \$48.00
Domain la Berangerie, Cahors	\$43.00
Clos la Coutale, Cahors	\$43.00
Thierry Puzelat KO, Tourraine	\$59.00
Zolo Malbec, Argentina	\$38.00
Altocedro Reserva, Argentina	\$42.00
Caymus Red Schooner Malbec, Mendoza	\$85.00

CABERNET SAUVIGNON ¹¹

Josh Cellars, California	AVAILABLE OPTIONS
	5oz: \$9.00
	9oz: \$14.00
	Bottle: \$38.00
Skyfall, Columbia Valley	AVAILABLE OPTIONS
	5oz: \$9.50
	9oz: \$14.50
	Bottle: \$42.00
Beringer, Knight's Valley	AVAILABLE OPTIONS
	5oz: \$15.00
	9oz: \$20.00
	Bottle: \$61.00
Sycamore Lane, California	\$27.00
Liberty School, Paso Robles	\$43.00
Sebastiani, Sonoma	\$43.00
Louis Martini, Napa	\$81.00
Stag's Leap Artemis, Napa	\$91.00
Heitz Cellars, Napa	\$89.00
Cakebread, Napa	\$97.00
Pine Ridge, Stags Leap District	\$136.00

ZINFANDEL 3

Folie à Deux, Alexander Valley	AVAILABLE OPTIONS
	5oz: \$12.00
	9oz: \$17.00
	Bottle: \$47.00
Saldo, California	\$80.00
Marietta "Old Vine Red" Lot #67, Sonoma	\$45.00

ITALIAN REDS 10

Rocca Delle Macie, Chianti Classico	AVAILABLE OPTIONS
	5oz: \$11.50
	9oz: \$16.50
	Bottle: \$46.00
Marchesi di Barolo Barbera d'Alba "Ruvei", Piedmont	\$47.00
Villa Pozzi Nero d'Avolo, Sicily	\$41.00

Tommasi Valpolicella, Veneto	\$43.00
DaVinci Chianti DOCG, Tuscany	\$38.00
Bertani Valpolicella Ripasso, Veneto	\$61.00
Marchesi di Barolo, Barolo	\$86.00
Antinori Tignanello, Tuscany	\$151.00
D'Isanto & d'Isanto I Balizini (White Label), Tuscany	\$63.00
Tommasi Amarone, Veneto	\$100.00

PINOT NOIR 12

Meiomi, Sonoma	AVAILABLE OPTIONS
	5oz: \$13.00
	9oz: \$18.00
	Bottle: \$50.00
Domaine Fournier, Loire	AVAILABLE OPTIONS
	5oz: \$11.00
	9oz: \$16.00
	Bottle: \$43.00
MacMurray Ranch, Sonoma Coast	\$48.00
Anne Amie, Willamette Valley	\$55.00
Maison l'Envoyé, Bourgogne	\$60.00
Belle Glos "Dairyman", Sonoma	\$85.00
Christophe Buisson, Bourgogne	\$83.00
J Lohr "Fog's Reach Vineyard", Paso Robles	\$65.00
Maison l'Envoyé Two Messengers, Willamette	\$68.00
The Four Graces, Willamette Valley	\$57.00
Owen Roe Sharecropper's, Willamette	\$48.00
Cakebread "Two Creeks", Anderson Valley	\$86.00

RED BLENDS 5

Hook & Ladder Tillerman, Russian River	AVAILABLE OPTIONS
Cabernet Sauvignon, Cabernet Franc, Merlot, Sangiovese	5oz: \$11.50
	9oz: \$16.50
	Bottle: \$45.00

Petite Petit, Lodi	\$46.00
Petite Sirah, Petit Verdot	
Owen Roe, Abbot's Table, Washington	\$62.00
Sangiovese, Zinfandel, Malbec, Merlot	
Opus One Overture, Napa	\$137.00
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec	
Opus One, Napa	\$296.00
Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Malbec	

SYRAH ⁴

Mullineux, Western Cape, South Africa	\$77.00
Owen Roe Ex Umbris, Washington	\$56.00
Domaine les Alexandrins, Crozes-Hermitage	\$55.00
Domaine Jean-Louis Chave, Hermitage	\$240.00

LOCAL WINES ³

Shelburne Vineyard Iapetus Marquette (Red), Vermont	\$58.00
Shelburne Vineyard Iapetus Louise Swenson (White), Vermont	\$50.00
Boyden Valley Seyval Blanc (White), Vermont	\$55.00

WHITE & SPARKLING ⁹

Kendall-Jackson Chardonnay	\$23.00
Sonoma-Cutrer Chardonnay	\$31.00
La Crema Chardonnay	\$29.00
Kim Crawford Sauvignon Blanc	\$25.00
Crochet "Le Chene" Sancerre	\$41.00
Sablettes Sauternes	\$42.00
Château Laribotte Sauternes	\$41.00
Chiarlo Nivole Moscato d'Asti	\$29.00
Veuve Clicquot Champagne	\$48.00

RED ⁹

Kendall-Jackson Cabernet Sauvignon	\$29.00
Rombauer Merlot	\$48.00
Hess "Allomi Vineyard" Cabernet Sauvignon	\$39.00
Zaccagnini Montepulciano d'Abruzzo	\$26.00
7 Deadly Zins Zinfandel	\$25.00
La Crema Pinot Noir	\$32.00
Domaine Michel Juillot Mercurey, Burgundy	\$38.00
Cesari Amarone della Valpolicella Classico	\$45.00
Les Pallieres, Gigondas	\$60.00

BAR SNACKS ²

Duck Kettle Chips with Truffle Dip	\$7.00
House-made Kettle Chips	
Mixed Olives	\$5.00
Trio of Olives in Olive Oil, Herbs, & Orange Peel	

BOTTLED WATER ²

Saratoga Sparkling Water	AVAILABLE OPTIONS
	Sm: \$3.50
	Lg: \$6.00
Saratoga Still Water	AVAILABLE OPTIONS
	Sm: \$3.50
	Lg: \$6.00

HOT ³

Hot Chocolate	\$3.50
Virgin Hot Toddy	\$5.00
Apple Cider	\$4.50

COLD ⁷

Apple Cider	\$4.50
Boylan Root Beer	\$3.50
Tait Farm Raspberry Shrub	\$4.50

Tait Farm Ginger Shrub	\$4.50
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House-Made Star-Anise Shrub	\$4.50
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Our Virgin Pastis	
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Creamsicle Soda	\$4.50
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Orange Juice, Vanilla Syrup, Soda	
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New Orleans Soda	\$3.50
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Ginger Ale, Peychaud's Bitters. Contains Bitters	

HOT DRINKS WITH ALCOHOL 4

Brand New Mittens	\$9.00
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Hot Chocolate, Frangelico, Bailey's	
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Vermont Coffee	\$9.00
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Metcalfe's Maple Cream Liqueur and Coffee	
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Hot Toddy	\$9.00
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Bulleit Bourbon, Ginger Liqueur, Honey, Lemon	
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Liftline Lunch	\$9.00
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Tuaca Italian Brandy and Hot Apple Cider	

FEATURED APÉRITIFS 9

French 75	\$9.00
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Lemon, Sugar, Sparkling Wine with Courvosier Brandy	
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Lillet Blanc	\$7.00
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White Bordeaux-based fortified Wine	
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Pastis Ricard	\$8.00
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Anise-flavored French Liqueur	
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Dubonet Rouge Spritzer	\$7.00
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Not too sweet, not too dry fortified red wine served with Club Soda	
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St. Germain Cocktail	\$13.00
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St. Germain Elderflower Liqueur, Prosecco, Club Soda	
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Kir	AVAILABLE OPTIONS
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Putney Mountain Winery Cassis and White Wine	Sm: \$7.00
	Lg: \$12.00
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Kir Royale	AVAILABLE OPTIONS
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Putney Mountain Winery Cassis and Sparkling Wine	Sm: \$7.00
	Lg: \$12.00
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Aperol Spritz	\$11.00
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Aperol and La Marca Prosecco	

A Walk in the Park**\$9.00**

Campari, House Vermouth, Maine Root Tonic

VODKA 1

Raspberry Beret**\$11.00**

Green Mountain Lemon Vodka, Orange Vodka, Lemon, Tait Farm Raspberry Shrub

GIN 1

Major Jackson**\$12.00**

Bombay Sapphire Gin, Luxardo Maraschino, Grapefruit, Sugar

WHISKEY 1

Stolen Goods**\$12.00**

Bulleit Rye, Amaro Noino, Pernod Rinse

TEQUILA / MEZCAL 1

Smoke Shack**\$12.00**

Vida Mezcal, Bulleit Bourbon, Lemon, Smoked Maple Syrup, Laphroaig Scotch Rinse

RUM 1

The Capitalist**\$10.00**

Barbancourt Rum, Myers's Rum, Fernet Branca, Sugar, Orange Bitters

BRANDY 1

Calvados Buck**\$13.00**

Boulard Calvados, Benedictine, Lemon, House-made Ginger Beer

PUNCH 1

Cider Sangria**\$9.00**

Apple Cider, Myers's Rum, Tuaca Italian Brandy, White Wine, Caramelized Citrus Sugar

LOCAL CIDER & MEAD 3

Citizen Cider Unified Press 5.2%**\$6.75****Champlain Orchards Mac n' Maple 6%****\$6.50****Groennfell Sparkling Cranberry Mead 5.2%****\$7.50****BOURBON** 9

Basil Hayden	\$10.00
Bulleit	\$8.00
Jim Beam	\$7.00
Jim Beam Black	\$8.00
Knob Creek	\$9.00
Maker's Mark	\$9.00
Smugglers' Notch	\$11.00
Woodford Reserve	\$9.00
Jefferson's Reserve	\$13.00

OTHER WHISKIES 11

Bulleit Rye	\$8.00
Crown Royal	\$8.00
Jack Daniel's	\$8.00
Bushmills	\$8.00
Jameson	\$9.00
Rittenhouse Rye	\$7.00
Mad River Rye	\$11.00
Tullamore Dew	\$9.00
Stonecutter Heritage Cask	\$13.00
Whistle Pig Rye 10 Year	\$15.00
Whistle Pig Rye 15 Year	\$23.00

SCOTCH 16

Dewar's	\$8.00
Laphroaig 10 Year	\$12.00
Balvenie 12 Year	\$14.00
Cragganmore 12 Year	\$14.00
Dalwhinnie 15 Year	\$16.00
Oban 14 Year	\$16.00

Lagavulin 16 Year	\$18.00
Glenmorangie 10 Year	\$13.00
Talisker 10 Year	\$15.00
Macallan 12 Year	\$15.00
Glenfiddich 12 Year	\$11.00
Glenlivet 12 Year	\$11.00
Glenlivet 15 Year	\$15.00
Glenlivet 18 Year	\$19.00
Johnnie Walker Black	\$10.00
Johnnie Walker Blue	\$25.00

LOCAL DRAUGHTS 8

Zero Gravity Green State Lager 4.9%

A crisp, easy-drinking Pilsner beer

Von Trapp Dunkel Lager 5.7%

Darker, medium-bodied Lager that finishes dry and clean

Zero Gravity Conehead IPA 5.7%

Single-hop IPA brewed with Citra hops

Lawson's Sip of Sunshine 8% (13oz)

Double IPA packed with juicy tropical fruit character, bright floral aromas and delectable layers of hop flavor

Von Trapp Vienna Lager 5.2%

A classic blend of German malts and hops gives complex lager notes

Long Trail Ale 5.0%

A full-bodied Amber Ale with clean, complex flavors

Queen City Yorkshire Porter 5%

Dark medium-bodied Porter with roasted coffee notes

Citizen Cider Unified Press 5.2% (13oz)

An off-dry, crisp, easy-drinking cider

BOTTLES & CANS 12

Alchemist Heady Topper 8%	\$8.50
Alchemist Focal Banger 7%	\$8.50
Allagash White 5%	\$6.50

Switchback Amber Ale 5%	\$6.50
Guinness 4.2%	\$6.50
Stella Artois 5.2%	\$5.50
Heineken 5%	\$5.50
Bud Light 4.2%	\$4.50
Glutenberg Gluten-Free IPA 6%	\$7.50
Champlain Orchards Mac n' Maple 6%	\$6.50
Groennfell Cranberry Mead 5.2%	\$7.50
Beck's Non-Alcoholic 0.45%	\$4.50

FORTIFIED & SWEET 8

Carpano Antica Formula Sweet Vermouth	\$9.00
Chateau Laribotte Sauternes	\$10.00
Eden Ice Cider	\$10.00
Sandeman Founder's Reserve Port	\$7.00
Taylor 10 Year Tawny Port	\$9.00
Sandeman 20 Year Tawny Port	\$13.00
Harvey's Bristol Cream Sherry	\$7.00
House Sweet Vermouth	\$8.00

BITTER 6

Fernet Branca	\$8.00
Amaro Nonino	\$10.00
Amaro Melletti	\$7.00
Cynar	\$9.00
Bigallet China China	\$9.00
CioCiario	\$8.00