

## 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	\$15
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 CIPOLLINI 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, AND BEET RANCH VINAIGRETTE	\$11
FRESH PINEAPPLE SALAD WITH RADISH, RED PEPPER, JICAMA, GRAPE TOMATO, AND SESAME VINAIGRETTE. A BISTRO LEGACY DISH	\$12
BABY SPINACH SALAD WITH OIL-CURED WILD MUSHROOMS, MARJORAM & CAPER CREMA, FRIED SHALLOTS, AND CHEVRE.	\$12

ADD CHICKEN, SALMON, OR SHRIMP \$10

## SANDWICHES

BISTRO BURGER: 1/2 LB. HOUSE-MADE BURGER TOPPED WITH BLUE CHEESE OR VERMONT CHEDDAR, LETTUCE, TOMATO, & ONION ON HOMEMADE BUN SERVED WITH HAND-CUT FRIES	\$14
OLD FASHIONED STEAK SANDWICH: WHISKEY-MARINATED FLANK STEAK WITH CRISPY FRIED ONIONS SERVED WITH PICKLED CHERRY AIOLI ON HOMEMADE BUN. SERVED WITH HAND-CUT FRIES	\$15

SUB SALAD \$3, TRUFFLE FRIES \$5, BACON \$2