

DINNER MENU

SOUPS

SOUP OF THE DAY 5

FRENCH ONION SOUP 5

SALADS

  BLUE LEDGE FARM GOAT CHEESE CAKES SALAD 9
Warm goat cheese cakes with mesclun greens & rosemary balsamic reduction

 BABY SPINACH SALAD IN AN ASIAGO CHEESE CUP 9
Red onions, toasted pecans & maple bacon balsamic dressing

CLASSIC CAESAR SALAD 7
Hearth baked focaccia croutons, grated Asiago cheese, anchovies upon request


  SEASONAL MESCLUN GREENS 7
Choice of balsamic dressing, lemon herb vinaigrette or gorgonzola

APPETIZERS

CHARCUTERIE PLATTER 14
French cured meats, pâtés & a local Vermont cheese

HOUSEMADE RICOTTA CAVATELLI WITH TRUFFLED BEURRE BLANC 11
Sautéed shallots, Asiago cheese, spinach & garlic.
Add grilled chicken 3.95, scallops or sautéed shrimp Provençale 6.50

NAPOLEON OF ESCARGOT PROVENÇALE IN A PUFF PASTRY 10
Burgundy escargots with tomato, garlic, Pernod liquor & wilted baby spinach, with a petite salad

 MOULES MARINIÈRES 10
Steamed mussels with white wine, lobster broth, tomatoes, shallots, garlic, tarragon & garlic toast

FRIED CALAMARI WITH MESCLUN GREENS AND FRESH LEMON 10
Choice of marinara sauce or lemon pepper aioli

CAFÉ PROVENCE CRÊPE WITH BRAISED PORK, CARAMELIZED ONIONS AND CABBAGE 10
Savory caramel sauce

MAIN DISHES

 BAKED HADDOCK WITH SMOKED SALMON MOUSSE ON FORBIDDEN RICE 23
Topped with Frou-Frou potatoes, dill butter sauce

 CAFÉ PROVENCE SEAFOOD STEW 25

Scallops, shrimp, mussels & other available fresh fish on saffron risotto,
lobster & tarragon broth, garlic toast

BREADED CHICKEN NIÇOISE OVER ANGEL HAIR PASTA 22

Crushed tomatoes, marinated black olives, garlic & baby spinach

 HEARTH BAKED FREE RANGE CHICKEN 19

Half chicken with garlic mashed potatoes and red wine rosemary sauce

 DUCK DUO WITH GRATIN OF ROOT VEGETABLES 26

Crispy braised duck leg & Moulard breast with pomegranate molasses

BEEF TENDERLOIN WITH BLACK PEPPERCORN SAUCE 30

Truffled pomme purée & tobacco onions

THE CAFÉ PROVENCE GRASS-FED BEEF BURGER FROM SPOTTED DOG FAMILY FARM 16

Served with petite salad & French fries. Cheese choices: Swiss, gorgonzola or Vermont cheddar.

Add Sautéed mushrooms, bacon, tobacco onions or caramelized onions: .85 ea

Ⓥ WHOLE GRAIN MEDLEY ROASTED IN FILO 18

Butternut squash sauce

ROASTED VEGETABLES AND RICOTTA RAVIOLI 18

Garlic & herb cream sauce

Add grilled chicken 3.95, scallops or sautéed shrimp Provencale 6.50

HEARTH OVEN PIZZAS

 Ⓥ PORTOBELLO PIZZA 13

Marinated portobello mushroom in olive oil, topped w/ mozzarella & fontina cheese, garlic, herbs, lemon zest

BBQ PULLED PORK PIZZA 13

BBQ pork, caramelized onions & mozzarella cheese

 SOUR CREAM, RED ONION, BACON, AND WILTED SPINACH PIZZA 13

Our favorite for all ages

Ⓥ ROASTED VEGETABLE PIZZA WITH RICOTTA AND FETA CHEESE 13

Ⓥ GREEK PIZZA 13

Kalamata olives, red onions, tomatoes, spinach, feta & mozzarella cheeses

V Suitable for Vegetarians



Gluten Free

Ask your server about more gluten free options



Signature items