

STARTERS

• TRADITIONAL CAMBODIAN •

Rouleaux

Cambodian spring rolls filled with pork, peanut, noodles, carrot and onion; served with greens and herbs for wrapping and tuk Trey for dipping...8.95

Nataing

Ground pork simmered in coconut milk with sliced garlic, peanuts and chili pods; served with crispy rice...7.95

Brochettes de Crevettes à la Citronnelle

Grilled lemongrass shrimp brochettes with Cambodian quick-pickles...8.50

SOUPS

• TRADITIONAL CAMBODIAN •

S'gnao Mouan

Cambodian chicken soup with chicken breast, lime juice, lemongrass; garnished with Asian basil and scallion...7.95

Somlah Machou

A tangy soup with tiger shrimp and plum tomatoes; garnished with fried garlic and "French" mint...7.95

B'bw Mouan

A hearty rice soup with chicken breast, fried garlic, bean sprouts, scallion, cilantro, and lime...7.50

Soupe Phnom-Penh (Kuy Tieu)

The traditional Khmer noodle soup with grilled sliced pork tenderloin, bean sprouts and fried garlic; garnished with cilantro, scallion and salted cabbage...7.95

SALADS

• TRADITIONAL CAMBODIAN •

Salade Cambodgienne

Shredded cabbage, carrot and chicken with red bell pepper, onion, crushed peanut, mint, Asian basil and tuk Trey...7.95

Nyoum Peng Pah

Sliced plum tomato, cucumber, slivered grilled pork tenderloin, Asian basil, mint, onion, crushed peanuts; dressed with spicy chili-lime tuk Trey...8.95

• ORIGINAL CAMBODIAN •

Avocat Kanthor**

A timbale of diced raw tuna, avocado, lemongrass, shallot and "French" mint; tossed in a dressing of Asian spices and peanuts; with baby greens...11.95

• ORIGINAL FRENCH •

Salade de Tomate au Feta

Bibb lettuce, plum tomato, cucumber, onion and Vermont Feta cheese dressed with our own vinaigrette...9.95

Salade de Timbale au Chèvre

A timbale of Vermont goat cheese tossed with seedless grapes, sweet Moroccan dates, diced Bartlett pear and walnut; on a bed of baby greens...9.95

Salade Verte

Baby green mix with sliced plum tomatoes dressed with our house vinaigrette...6.95

ENTRÉES

• TRADITIONAL CAMBODIAN •

Amok Royal

A Cambodian signature dish - a spicy, steamed, custard-like preparation of fresh crab, shellfish and Asian grouper with coconut milk and complex Khmer seasonings and garnished with cilantro and red bell pepper...18.95

Saiko Cha K'dao

Sliced tender beef sautéed in a spicy lemongrass sauce with Mareh Preuv basil, julienned cubanelle and jalapeño peppers...17.95

Trey Tuk Peng Pah

Crispy Asian grouper filet served with a tangy broth of fresh tomatoes, garlic, rice vinegar and fish sauce; garnished with fried shallot and cilantro...17.50

Poulet à la Citronnelle

Sliced chicken breast sautéed with lemongrass, onion, red bell pepper and scallion; sprinkled with freshly roasted, crushed peanuts...16.95

Curry de Crevettes

Curry with natural shrimp, asparagus, baby bok choy, eggplant, snow peas, red bell pepper and yellow squash...17.95

Mee Siem au Poulet

Rice noodles sautéed in a sauce of shredded chicken breast, tofu, garlic, salted soy beans, pickled shallot, Chinese chive, bean sprouts and red bell pepper; topped with shredded omelet...14.95

Loc Lac**

Cubed beef tenderloin lightly caramelized in black pepper, garlic and mushroom soy and served over lettuce with a lime dipping sauce...18.50

• ORIGINAL CAMBODIAN •

Poulet Dhomrei

Sliced chicken breast sautéed in a fragrant and tangy lemongrass and kaffir lime sauce, with fresh pineapple and Asian basil...16.95

Napoleon de Tofu et Légumes au Curry

Pan-seared organic tofu slices layered with Asian vegetables in a warm, lightly spiced curry sauce...16.95

Crevettes Amrita

Natural shrimp sautéed in a lightly sweet and spicy Cambodian satay sauce with coriander, cumin, cardamom, galangal, cinnamon, ginger, peanuts, star anise and lemongrass; with button mushroom, onion and scallion...17.95

Coustillous Grillés

Grilled St. Louis ribs marinated with mushroom soy, garlic, black pepper; served with Cambodian quick-pickles and wild lime rice...16.95

Trey Ang

Grilled 8oz deboned trout marinated in lime juice, garlic and jalapeño; served with Cambodian pickles and chili lime tuk Trey...18.95

• ORIGINAL FRENCH •

Poulet Rôti et Pâtes Fraîches aux Fines Herbes

Roasted bone-in chicken breast with fresh herb fettuccine and sautéed leeks and spinach...17.95

Filet de Haddock d'Atlantique au Basilique

Local day-boat haddock pan-roasted with a basil-shallot butter sauce and local corn sautéed with cherry tomatoes...21.95

Steak Grillé Sauce Roquefort**

Grilled flat iron steak with a creamy Roquefort sauce; crispy golden potatoes and a watercress salad with shallot and balsamic vinaigrette...22.95

Croustillants aux Poires et Crevettes Flambées aux Vin Blanc

Crispy wontons layered with warm Bartlett pear and scallion, topped with natural shrimp flambéed with white wine, leeks and garlic...15.95

Filet de Thon Saisi aux Deux Coulis Pimentés**

Rare, pan-seared tuna loin encrusted with bread crumbs; sliced over spiced red and green chili cream sauces with crisped pear and scallion ravioli...22.95

VEGETARIAN DISHES

Many of our vegetarian dishes are also offered with meat – please tell your waiter that the dish you have requested should be vegan or vegetarian

STARTERS AND SALADS

Vegan Rouleaux

Cambodian spring rolls with shiitake mushroom, noodles, peanut, carrot and onion; served with greens and herbs for wrapping and tuk Trey for dipping...8.95

Salade de Tomate au Feta

Bibb lettuce, plum tomatoes, cucumber, onion and Vermont Feta cheese dressed with our own vinaigrette...9.95

Salade de Timbale au Chèvre

A timbale of Vermont goat cheese tossed with grapes, cherry tomatoes, diced Bartlett pear and walnut ...9.95

Vegan Salade Verte

Baby green mix with plum tomatoes and vinaigrette...6.95

Vegan Salade Cambodgienne

Shredded cabbage and carrots with red bell pepper, onion, peanuts, mint, Asian basil and vegetarian tuk Trey...7.95

Vegan Nyoum Peng Pah

Sliced plum tomato, cucumber, Asian basil, mint, onion, crushed peanuts; dressed with spicy chili-lime tuk Trey...8.95

ENTRÉES

Vegan Organic Tofu Amrita

Organic tofu sautéed in a lightly sweet and spicy Cambodian satay sauce; with button mushroom, onion and scallion...16.95

Vegan Tofu Dhomrei

Organic Tofu sautéed in a tangy lemongrass and kaffir lime sauce, with fresh pineapple and Asian basil...16.95

Vegan Organic Tofu Citronnelle

Organic tofu, flash-fried and sautéed in lemongrass sauce with onion, peas, red bell pepper, scallion & peanuts...16.95

Vegan Curry de Légumes

A vegetable curry sautéed with eggplant, asparagus, baby bok choy, red bell pepper, snow peas and yellow squash...15.95

Vegan Mee Siem

Rice noodles sautéed in a sauce of tofu, garlic, soy, pickled shallot, Chinese chive, bean sprouts and bell pepper...14.95

Napoleon de Tofu et Légumes au Curry

Pan-seared organic tofu slices layered with Asian vegetables in a warm, lightly spiced curry sauce...16.95

SIDE DISHES

Brown Rice Steamed with Edamame...3.50

Wild Lime Rice...3.50

Fresh fettucine tossed with fresh herbs, olive oil and parmesan cheese...4.50

Steamed or Sautéed Mixed Fresh Vegetables... 4.50

PLEASE NOTE THAT A GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF SEVEN OR MORE.

** Mandatory Government Advisory: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

GLUTEN-FREE DISHES

STARTERS & SALADS

Nataing

Ground pork simmered in coconut milk with sliced garlic, crushed peanuts and chili pods; served with gluten-free crispy rice for dipping...7.95

Brochettes de Crevettes à la Citronnelle

Grilled lemongrass shrimp brochettes with Cambodian quick-pickles...8.50

S'gnao Mouan

Cambodian chicken soup with chicken breast, lime juice and lemongrass; garnished with scallion and Asian basil...7.95

Somlah Machou

A tangy soup with special chicken stock, natural shrimp, tomatoes and lime juice; garnished with fried garlic and "French" mint...7.95

Salade de Timbale au Chèvre

A timbale of Vermont goat cheese with seedless grapes, sweet Moroccan dates, diced Bartlett pear and walnut; on a bed of baby greens...9.95

Salade Verte

Baby greens dressed with balsamic vinaigrette and sliced plum tomatoes...6.95

Avocat Kanthor**

A timbale of diced, fresh, raw tuna, avocado, lemongrass, shallot and "French" mint; dressed with galangal tuk Trey with peanuts...11.95

Salade Cambodgienne (available Vegan)

Shredded cabbage, carrots and chicken, red bell pepper, onion, roasted crushed peanuts, mint and Asian basil; dressed with tuk Trey...7.95

Nyoum Peng Pah (available Vegan)

Sliced plum tomato, cucumber, slivered grilled pork tenderloin, Asian basil, mint, onion, crushed peanuts; dressed with spicy chili-lime tuk Trey...8.95

Salade de Tomate au Feta (available Vegan)

Bibb lettuce, plum tomatoes, cucumber, onion and Vermont Feta cheese dressed with our own vinaigrette...9.95

ENTRÉES

Amok Royal

A Cambodian signature dish - a spicy, steamed, custard-like preparation of fresh crab, shellfish and Asian grouper with coconut milk and complex Khmer seasonings; garnished with cilantro and red bell pepper...18.95

Trey Ang

Grilled 8oz deboned trout marinated in lime juice, garlic and jalapeño; served with Cambodian pickles and chili lime tuk Trey...18.95

Curry de Crevettes (available Vegan)

Curry with natural shrimp, asparagus, baby bok choy, eggplant, snow peas, red bell pepper and summer squash...17.95

Loc Lac**

Cubed beef tenderloin lightly caramelized in black pepper, garlic and sugar and served over lettuce with a lime dipping sauce...18.50

Poulet Rôti aux Fines Herbes

Roasted bone-in chicken breast with fresh herb emulsion, brown rice-edamame and sautéed leeks and spinach...17.95

Filet de Haddock d'Atlantique au Basilique

Local day-boat haddock pan-roasted with a basil-shallot butter sauce and local corn sautéed with cherry tomatoes...21.95

Steak Grillé Sauce Roquefort**

Grilled flat iron steak with a creamy Roquefort sauce; brown rice-edamame and a watercress salad with shallot vinaigrette...22.95

Filet de Thon Saisi aux Deux Coulis Pimentés**

Rare, pan-seared tuna loin and sliced over spiced red and green chili cream sauces with steamed vegetable...22.95

Napoleon de Tofu et Légumes au Curry (Vegan)

Pan-seared organic tofu slices layered with Asian vegetables in a warm curry sauce...16.95