



Dinner Menu

Appetizers

- Organic Mesclun**, house vinaigrette 9.
Two Stock Onion Soup, garlic croûtons, Gruyère 10.
Red Beet Salad Xerxes, walnuts, shallots, goat cheese 11.
Butternut Socca Pancake, herb crème fraîche, chutney 12.
Parmesan Risotto Croquettes, Provençale sauce 12.
Frisée Salad, natural bacon lardons, poached egg 15.
Escargots ala Bourguignonne parsley/garlic butter 14.
Roasted Marrow Bone, garlic butter, baguette toasts 15.

Add on to Salads

- natural grilled chicken 9. wild shrimp 12.
6 oz. grass-fed n.y. steak 12. organic salmon 18.

Homemade Charcuterie

- Country Pâté**, onion confit, traditional condiments 12.
Charcuterie Plate: prepared, smoked, cured meats 18.
Hudson Valley Foie Gras Terrine house chutney 22
L'Assiette Campagnarde: Charcuterie & Cheeses 23.

Main Courses

- Spinach and Goat Cheese Quiche** 16.
organic mixed greens & red pepper coulis
Chez Vous Veggie Burger 17.
mirepoix vegetables, mushrooms, quinoa
and squash simmered with olive oil, then shaped
Risotto with Fall Mushrooms & Black Truffle oil 23.
olive oil, garlic, white wine, vegetable stock, parmesan
Shrimp Provençale & Angel Hair Pasta 26.
olive oil, garlic, shallot, tomato, parsley, pastis
Grilled Organic Salmon Fillet 29.
parsnip puree, frisée lettuce, pomegranate vinaigrette
Sole Meuniere 29.
wild-caught Atlantic fillets, lemon butter sauce, ratatouille
Lemon Herb-Roasted Chicken Breast 25
Amish chicken, house-cured lemon, rosemary jus, butternut
The French Burger 21.
grilled 8 oz. grass-fed blend of beef short rib, brisket, sirloin
and shoulder, brioche bun, gruyere, tomato, house steak sauce
Crispy Duck Confit with Apple Cider Glaze 28.
served with bacon and apple-braised red cabbage
Grass-fed New York Steak au Poivre 34.
grilled 12 oz. beef strip served with sautéed spinach, pommes-
frites and fresh cracked black peppercorn and brandy sauce

we source only the most local, natural sustainable ingredients

Executive Chef~ Erik James Erlichson

<The thorough cooking of proteins reduces the risk of food-borne illness>

{20% gratuity billed to parties of 6 or more}
{groups of 10 or more will have an abbreviated menu}

Main Course Salads

- Cold-Poached Salmon** 25.
cucumber salad made with fresh dill & apple cider vinegar
Chef's Salad 18.
ham, salami, gruyère, brie, greens, vine-tomato, dressing
Chicken Milanese 21.
panko-breaded natural chicken breast cooked in the iron
skillet with olive oil; mixed baby greens, spiced tomato jam
New York Steak Salad 24.
grilled 8 oz. grass-fed strip with organic mixed greens

Small Plates/Sides

- Red Beet Salad** shallot, sherry vinegar 7.
Warm Lentil Salad mirepoix, vegetable stock 6.
Ratatouille Provençale style vegetable ragout 8.
Paris Ham baguette toasts, cornichons, Dijon 8.
Wild Shrimp Scampi olive oil, garlic, croutons 15.
Sautéed Spinach olive oil, garlic, seasoning 6.
French Fries with fire-roasted jalapeno aioli 7.
Bacon/Apple-Braised Cabbage onion, vinegar 7.

Prix-Fixe Dinner \$25

*1 appetizer & 1 main or 1 course & a glass of house wine
Monday-Thursday from 5:30-7 P.M. except holidays/special days
This price is per person. There are no shares, splits or modifications*

Appetizers

- Mesclun Greens / Red Beet Salad / Soup / Onion Soup**
Butternut Socca Pancake
Country Pâté with traditional condiments

Main Courses

- Spinach & Goat Cheese Quiche**
Vegetarian Burger made with quinoa and mushroom
Shrimp Scampi with Angel Hair Pasta (gluten-free)
Herb-Grilled Chicken, baby greens, fries, remoulade
French Shepherd's Pie

Desserts

- Nougat Glacé** 10.
a semifreddo of meringue and walnut nougatine
Warm Apple Walnut Tart 12.
flambéed with Calvados
Crème Brulée Surprise 9.
made with real cream, raw sugar and vanilla bean
Crêpes Suzette 12.
whole unbleached flour crepes flambéed with Grand Marnier
Dark Chocolate Mousse 10.
made with Belgian dark chocolate and whole eggs
Frangelico Cheesecake 9.
ladyfinger crust, white chocolate ganache, berry coulis
Gelatos/Sorbets 9.
artisanal flavors made without preservatives or stabilizers

