



## Dinner Menu

### Appetizers

- Organic Mesclun**, house vinaigrette 9.  
**Two Stock Onion Soup**, garlic croûtons, Gruyère 10.  
**Red Beet Salad** Xœs, walnuts, shallots, goat cheese 11.  
**Mushroom Socca Pancake**, herb crème fraîche, chutney 12.  
**Parmesan Risotto Croquettes**, Provençale sauce 12.  
**Escargots ala Bourguignonne** parsley/garlic butter 14.  
**Chicken Vol au Vent**, creamy chicken/mushroom velouté 15.  
**Roasted Marrow Bone**, garlic butter, baguette toasts 15.

### Add on to Salads

- natural grilled chicken 9. wild shrimp 12.  
grass-fed new york strip steak 12.

### 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 zucchini 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  
**Local 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  
**Coq au Vin** 28.  
Amish chicken braised with burgundy wine, bacon, onion  
and mushrooms; served with mashed potatoes and spinach  
**The French Burger** 21.  
grilled 8 oz. grass-fed blend of beef short rib, brisket, sirloin  
and shoulder, brioche bun, gruyere, tomato, black truffle aioli  
**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}

### Theme Nights

#### Mussel Mondays

1 quart of "Moules Marinières" \$18

#### Tartare Tuesdays

Steak Tartare of grass-fed beef \$21  
(your choice of organic greens or pommes-frites)

#### Whiskey Wednesdays

\$5 shots \$8 snifters  
(maker's mark, old grand-dad, bank note, four roses)

#### Fondue Thursdays

classic cheese fondue \$12.50 p. p. 2-person minimum  
(served with paris ham, sausage, potato & vegetable)

#### Soufflé Saturdays

grand-marnier/chocolate/raspberry \$12  
to be ordered upon arrival; 20 min. cooking time  
Saturdays from 11:30 A.M. to 2:30 P.M. only

[theme items not available holidays or event days]

### 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  
Mushroom Socca Pancake  
Country Pâté with traditional condiments

#### *Main Courses*

Spinach & Goat Cheese Quiche  
Vegetarian Burger / Shrimp Scampi  
Herbes de Provence-Grilled Chicken  
French Shepherd's Pie

#### *Desserts*

Warm Apple Walnut Tart 12.  
flambéed with Calvados  
Classic Crème Brulée 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  
Tiramisu du Chef 12.  
ladyfinger crust, mascarpone, chestnut cream, coffee liqueur  
Gelatos/Sorbets 9.  
artisanal flavors made without preservatives or stabilizers

