Dinner Menu

Appetizers

Two Stock Onion Soup, garlic croûtons, Gruyère 10.
Spring Pea Socca Pancake, herb crème fraîche, dill 12 VE
Parmesan Risotto Croquettes, Provençale sauce 12 LPV
Asparagus au Gratin with parmesan cheese 15 LPV
Organic Salmon Gravlax, radishes, avocado crisps 16 LPV
Escargots a la Bourguignonne parsley/garlic butter 15.

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. LPV
mixed greens & red pepper coulis
Chez You Veggie Burger 16. VE
mirepoix vegetables, mushrooms, quinoa and zucchini simmered with olive oil, then shaped
Spring Asparagus Risotto 23. V
shallot, white wine, vegetable stock, parmesan
Shrimp Provençale & Angel Hair Pasta 26. LPV
olive oil, garlic, shallot, tomato, parsley, pastis
Local Sole Meunière 29. LPV
wild-caught Atlantic filets, lemon butter sauce, ratatouille
Grilled Organic Salmon Fillet 29. LPV
served with grilled asparagus and red beet vinaigrette
Chicken Milanese 25 LPV
herb-panko-breaded chicken breast, spiced tomato jam
The French Burger 21.
grilled 8 oz. grass-fed beef strip rib, brisket, sirloin and shoulder, brioche bun, gruyère, tomato, black truffle aioli
Crispy Duck Confit with Rhubarb Sauce 28. LPV
served with baby kale and fresh strawberry salad
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

(over 90 % of the menu is gluten-free)
V vegetarian
LV lactovegetarian
VE vegan

LPV vegetarian eating eggs, cheese, seafood, fowl

[20% gratuity billed to parties of 6 or more]
(groups of 10 or more will have an abbreviated menu)
(not all items may be split; split charge $3 corkage $25)

Thorough cooking of proteins reduces the risk of food-borne illness

Salads

Organic Mesclun, house vinaigrette 9. V
Red Beet Salad Xmas almond, shallot, goat cheese 11. VE
Baby Kale Caesar homemade anchovy vinaigrette 12. LPV
Spinach Salad gorgonzola dolce, natural bacon 12.
Oriental Salmon Salad sesame-crust, soy/ginger vinaigrette 27.

Add on to Salads
natural grilled chicken 9. wild shrimp 12.
grilled salmon 18. new york strip steak 12, 23

Small Plates/Sides

Red Beet Salad shallot, sherry vinegar 7. VE
Warm Lentil Salad mirepoix, vegetable stock 6. VE
Ratatouille Provençale style vegetable ragout 8. VE
Paris Ham baguette toast, cornichons, Dijon 8.
Wild Shrimp Scampi oilive oil, garlic, croûtons 15.
Sautéed Spinach olive oil, garlic, seasoning 6. VE
French Fries with fire-roasted jalapeno aioli 7. LPV
Grilled Asparagus with red beet vinaigrette 12. VE

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
Warm Lentil Salad / Spring Pea Socca Pancake
Country Pâté with traditional condiments

Main Courses
Spinach & Goat Cheese Quiche
Vegetarian Burger / Shrimp Scampi & Angel Hair
Herbes de Provence-Grilled Chicken & Pommes-Frites
French Shepherd’s Pie topped with mashed & gruyère

Theme Nights

Mussel Mondays
1 quart of “Moules Marinieres” $18

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

Worker Wednesdays
$5 shots $5 beers
(selected labels for hospitality professionals)

Soufflé Saturdays $12

Grand Marnier or Chocolate LPV
served at lunch only; must be ordered at start of meal

Desserts

Banana Brulé Tart 12. LPV
crème anglaise, salted caramel, fresh whipped cream
Classic Crème Brulée 9. LPV
made with real cream, raw sugar and vanilla bean
Crêpes Suzette 12. LPV
whole unbleached flour crepes flambéed with Grand Marnier
Dark Chocolate Mousse 10. LPV
made with Belgian dark chocolate and whole eggs
Tiramisu du Chef 12. LPV
ladyfingers, marscapone, sabayon, nutella cream, coffee liqueur
Gelatos/Sorbets 9 LPV
artisan flavors made without preservatives or stabilizers