



Dinner Menu

Appetizers

- Two Stock Onion Soup, garlic croûtons, Gruyère 10.
 Spring Pea Socca Pancake, herb crème fraiche, dattney 12 **VE**
 Parmesan Risotto Croquettes, Provençale sauce 12. **LPV**
 Asparagus au Gratin with parmesan cheese 15. **LPV**
 Organic Salmon Gravlax, radishes, wonton crisps 16. **LPV**
 Escargots ala 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**
organic mixed greens & red pepper coulis
 Chez Vous 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 Meuniere 29. **LPV**
wild-caught Atlantic fillets, 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 blend of beef short rib, brisket, sirloin and shoulder, brioche bun, gruyere, 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 Xeras, 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 toasts, cornichons, Dijon 8.
 Wild Shrimp Scampi olive oil, garlic, croutons 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 Marinières" \$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, mascarpone, sabayon, nutella cream, coffee liqueur
 Gelatos/Sorbets 9. **LPV**
artisanal flavors made without preservatives or stabilizers

