



Fall Menu

Appetizers

La Soupe du Jour	<i>soup of the day</i>	p/a
Two Stock Onion Soup	<i>with garlic croûtons, Gruyère</i>	10
Butternut Pancake	<i>and eggplant chutney</i> VE	12
Black Truffle Potato Croquettes	<i>with truffle aioli</i> LPV	12
Escargots à la Bourguignonne	<i>with parsley/garlic butter</i>	15
Sweet & Spicy Pork Belly	<i>with pickled cabbage salad</i>	16

Homemade Charcuterie

Country Pâté	<i>onion confit, traditional condiments</i>	12
Charcuterie Plate	<i>prepared, smoked, cured meats</i>	18
L'Assiette Campagnarde	<i>charcuterie & cheeses</i>	23
Hudson Valley Foie Gras Terrine	<i>with house chutney</i>	22

Main Courses

French Pizza Pissaladière	<i>with vine tomato, sweet onion, anchovy, three-herb pesto</i> LPV	15
Butternut Squash Gnocchi	<i>with brown butter & sage sauce</i> V	16
The French Burger	<i>8-oz. grass-fed beef (blend of short rib, brisket sirloin and shoulder) on brioche with Gruyère, tomato, black truffle aioli and fries</i>	21
Organic Salmon Fillet	<i>parsnip purée and Pomegranate vinaigrette</i> LPV	29
Wild Shrimp Provençale	<i>gluten-free angel hair pasta, plum tomato sauce</i> LPV	half 18 full 26
Lemon & Herb-Roasted Amish Chicken	<i>Amish breast served with roasted butternut purée and rosemary jus</i>	25
Crispy Hudson Valley Duck Confit	<i>served with bacon & apple braised red cabbage</i>	28
French Shepherd's Pie	<i>natural beef, mirepoix vegetables, mushrooms, gravy, mashed potatoes & Gruyère</i>	21
Grass-fed New York Steak au Poivre	<i>grilled beef strip, black peppercorn & brandy sauce, fries</i>	8 oz. 25 12 oz. 34

Salads

Organic Mesclun	<i>with house vinaigrette</i> V	9
Red Beet Salad	<i>xeres, walnuts, shallots and goat cheese</i> V	11
Caesar Salad	<i>homemade anchovy vinaigrette</i> LPV	12
Niçoise Salad	<i>flaked bluefin, egg, tomato, olives</i> LPV	18
Chilled Hot-Smoked Salmon	<i>with pickled cabbage salad</i> LPV	18

Add-ons

Natural Grilled Chicken	9	Wild Shrimp	12
Grilled Salmon	16	New York Strip Steak	14 25

Small Plates & Sides

Side Salad	<i>mesclun</i> VE 6	<i>caesar</i> LPV 8
Red Beet Salad	<i>shallot, sherry vinegar</i> VE	7
Warm French Green Lentils	<i>mirepoix, vegetable stock</i> VE	8
Ratatouille	<i>Provençale-style vegetable ragout</i> VE	8
Croque Monsieur	<i>warm Paris ham and Gruyère</i>	12
Wild Shrimp Scampi	<i>olive oil, garlic, croûtons</i>	15
Sautéed Spinach	<i>olive oil, garlic, seasoning</i> VE	6
French Fries	<i>with fire-roasted jalapeño aioli</i> VE	8
French Mac & Cheese	<i>twisted pasta, Gruyère, lardons</i>	12
Spinach & Goat Cheese Quiche	<i>short crust pastry</i> LPV	14

Desserts

Classic Crème Brûlée	<i>made with real cream, eggs, raw sugar and vanilla bean</i> V	9
Crêpes Suzette	<i>warm orange sauce, flambéed with Grand Marnier</i> LPV	12
Dark Chocolate Mousse	<i>made with Belgian dark chocolate, eggs and cream</i> V	10
Gelatos/Sorbets	<i>artisanal flavors made without preservatives or stabilizers</i> V/VE	9
Warm Granny Apple Tart	<i>walnut cream-filled shortcrust pastry served with crème anglaise</i> V	9

VE	<i>vegan</i>	LV	<i>lacto-vegetarian</i>
V	<i>vegetarian</i>	LPV	<i>pescetarian (vegetarian eating eggs, dairy and seafood)</i>

90% of the items on our menu are gluten-free.

EXECUTIVE CHEF Erik James Erlichson

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Split charge 3 (not all items may be split)
Corkage 25 Cake charge 3 Bag charge .25

20% gratuity billed to parties of 6 or more;
Groups of 10 or more will receive an abbreviated menu

