



Winter Menu

Appetizers

La Soupe du Jour	<i>soup of the day</i>	<i>p/a</i>
Two Stock Onion Soup	<i>with garlic croûtons, Gruyère</i>	10
Mushroom Risotto Croquettes	<i>with truffle aioli (VE WITHOUT AIOLI)</i>	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>	25
Hudson Valley Foie Gras Terrine	<i>with toasted brioche, house chutney, onion confit & greens</i>	1PC/12 2PCS/22

Main Courses

French Pizza Pissaladière	<i>with vine tomato, sweet onion, anchovy, three-herb pesto</i>	15	<i>LPV</i>
Mushroom Risotto	<i>arborio rice, olive oil, garlic, shallot, chablis wine, parmesan, truffle oil</i>	20	<i>VE</i>
Twisted Pasta Bolognese	<i>classic meaty plum tomato sauce</i>	21	
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>served medium rare with ratatouille and pomegranate vinaigrette</i>	29	<i>LPV</i>
Spinach & Goat Cheese Quiche	<i>side of mesclun greens</i>	14	<i>LPV</i>
Chicken Cassoulet	<i>confit of Amish chicken in a great northern bean casserole with bacon</i>	25	
Crispy Hudson Valley Duck Confit	<i>with apple/bacon-braised red cabbage and cider glaze</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, hand-cut fries</i>	8 oz. 25	12 oz. 34

Salads

Organic Mesclun	<i>with house vinaigrette</i>	<i>V</i>	9
Red Beet Salad	<i>e.v.o.o, sherry vinegar, walnuts, parsley and goat cheese</i>	<i>VE (WITHOUT CHEESE)</i>	11
Niçoise Salad	<i>flaked bluefin tuna on organic mesclun with hard-boiled egg, vine-ripened tomato, niçoise olives, red beet and our famous house vinaigrette</i>	<i>LPV</i>	12

Add-ons

Amish Chicken Confit	9	Grass-Fed N.Y. Steak	14
Organic Salmon Fillet	16	French Green Lentils	4

Small Plates & Sides

Side Salad	<i>mesclun</i>	<i>VE 6</i>	<i>caesar</i>	<i>LPV 8</i>
Red Beet Salad	<i>shallot, sherry vinegar</i>	<i>VE</i>		7
Warm French Green Lentils	<i>mirepoix, vegetable stock</i>	<i>VE</i>		8
Ratatouille	<i>Provençale-style vegetable ragout</i>	<i>VE</i>		8
Cheese Plate	<i>three cheeses, baguette toasts</i>			9
Sautéed Spinach	<i>olive oil, garlic, seasoning</i>	<i>VE</i>		6
French Fries	<i>with fire-roasted jalapeño aioli</i>	<i>VE</i>		8
French Mac & Cheese	<i>twisted pasta, Gruyère, lardons</i>			12
Croque Monsieur	<i>with Paris Ham and Gruyère</i>			14
	<i>melt</i>			

Desserts

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

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

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

