



### Appetizers

La Soupe du Jour	<i>soup of the day</i>	<i>pla</i>
Two Stock Onion Soup	<i>with garlic croûtons, Gruyère</i>	10
Parmesan Risotto Croquettes	<i>with provençale sauce</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
Spring Asparagus	<i>cold-poached, with our famous house vinaigrette</i>	VE 12

### 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 &amp; cheeses</i>	25
Hudson Valley Foie Gras Terrine	<i>with toasted brioche, house chutney, onion confit &amp; greens</i>	1 PC/12 2 PCS/ 22

### Main Courses

Ratatouille Pasta	<i>provençale vegetable ragout w/ gluten-free angel hair pasta</i>	VE 15
Asparagus Risotto	<i>arborio rice, olive oil, garlic, shallot, chablis wine, parmesan, truffle oil</i>	LPV 20
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
French Shepherd's Pie	<i>all natural beef, mirepoix vegetables, gravy, mashed potatoes and Gruyère</i>	21
Leek & Goat Cheese Quiche	<i>side of mesclun greens</i>	LPV 16
Tagine of Chicken	<i>Moroccan-spiced Amish chicken braised with cured lemon, olives, mirepoix, apricot</i>	25
Hudson Valley Duck Confit	<i>with apple/bacon-braised red cabbage and cider glaze</i>	28
Ossobucco of Organic Lamb	<i>organic shank braised with mirepoix, garlic, tomato &amp; burgundy wine; mashed potato</i>	21
Grass-fed New York Steak au Poivre	<i>grilled beef strip, black peppercorn &amp; brandy sauce, hand-cut fries</i>	8 oz. 25      12 oz. 34

### Salads

Organic Mesclun	<i>with house vinaigrette</i>	VE 9
Red Beet Salad	<i>e.v.o.o, sherry vinegar, walnuts, parsley and goat cheese</i>	VE (WITHOUT CHEESE) 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>	LPV 18
Salade Composée	<i>organic mesclun, tomato, beet, carrot, lentils &amp; niçoise olives tossed with vinaigrette</i>	VE 14

### Add-ons

Amish Chicken Breast	9	Grass-Fed N.Y. Steak	14
Blackened Chicken	12	French Green Lentils	4

### Small Plates & Sides

Side Salad	<i>mesclun</i>	VE 6
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
Asparagus	<i>grilled over coals, with olive oil</i>	VE 12
Sautéed Spinach	<i>olive oil, garlic, seasoning</i>	VE 6
French Fries	<i>with fire-roasted jalapeño aioli</i>	VE (WITHOUT AIOLI) 8
French Mac & Cheese	<i>twisted pasta, Gruyère, lardons</i>	12
Croque Monsieur	<i>Paris Ham &amp; Gruyère melt</i>	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
Wild Cherry Cheesecake	<i>wild cherry compote on New York style cheesecake, on a ladyfinger crust</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

