



## Summer Dinner Menu

### Appetizers

La Soupe du Jour	soup of the day	p/a
Two Stock Onion Soup	with garlic croûtons, Gruyère	12
Homemade Falafel Fritters	herb-laden, served with tahini sauce	VE 12
Escargots à la Bourguignonne	with our secret parsley/garlic butter	15
Eggplant "Carpaccio" LPV	crumbled goat cheese dressing, balsamic	14

### Homemade Charcuterie

Country Pâté	onion confit, traditional condiments	12
Charcuterie Plate	prepared, smoked, cured meats	19
L'Assiette Campagnarde	assorted charcuterie & cheeses	27
Homemade Terrine of Foie Gras	Hudson Valley foie, toasted brioche, house chutney, onion confit & greens	12 (1pc) 22 (2pc)

### Main Courses

Ratatouille Pasta	provençale vegetable ragout with gluten-free angel hair pasta	17 VE
Spinach & Goat Cheese Quiche	with a side of mesclun greens	16 LPV
Grilled Salmon	medium rare organic fillet, asparagus, tomato, "sauce vierge"	29
Twisted Pasta Bolognese	classic meaty plum tomato sauce	23
The French Burger	8-oz. grass-fed beef (blend of short rib, brisket sirloin and shoulder) on brioche with Gruyère, tomato, black truffle aioli and fries	21
French Shepherd's Pie	beef, vegetables, mashed potato, gruyere	21
Amish Chicken Milanese	herb & panko-crusted breast, served with organic mesclun and spiced tomato "jam"	25
Wild Shrimp Provençale	plum tomato sauce, gluten-free angel hair	27
Hudson Valley Mallard Duck Confit	with local corn flan, orange reduction [allow 20 minutes]	28
Organic Rack of Lamb Provençale	Dijon/herb-crusted, mashed potatoes rosemary & garlic jus [allow 25 minutes]	34
Grass-fed New York Steak au Poivre	grilled beef strip, black peppercorn & brandy sauce, sautéed spinach hand-cut fries	28 8 oz. 36 12 oz.

### Salads

Organic Mesclun	with our famous house vinaigrette	VE 10
Red Beet Salad	e.v.o.o., sherry vinegar, walnuts, shallots, parsley and goat cheese	VE (WITHOUT CHEESE) V 11
Organic Caesar Salad	romaine lettuce, anchovy vinaigrette, garlic croutons, parmesan cheese	LPV 12
Niçoise Salad LPV	flaked bluefin tuna, organic mesclun, hard-boiled egg, vine-ripened tomato, niçoise olives, red beet, our famous house vinaigrette	LPV 18
Wild Shrimp Salad	5 grilled jumbo shrimp, pickled cucumber salad	27
Seared Salmon Salad	medium rare organic fillet, green goddess dressing	29

### Add-ons to Full Size Mesclun/Caesar/Red Beet Salads

Grilled Chicken Breast	9	Grass-Fed N.Y. Steak	16
Cajun Chicken Breast	12	French Green Lentils	4

### Small Plates & Sides

Side Mesclun Salad	VE 6	Side Caesar Salad	LPV 8
Red Beet Salad	shallot, sherry vinegar	VE 8	
Warm French Green Lentils	mirepoix, vegetable stock	VE 8	
Ratatouille	Provençale-style vegetable ragout	V 8	
Asparagus	grilled over the coals with olive oil	VE 12	
Sautéed Spinach	olive oil, garlic, seasoning	VE 8	
French Fries	with fire-roasted jalapeno aioli (VE without aioli) you may substitute black truffle aioli for an additional \$2	16	
Croque Monsieur	warm Paris Ham and Gruyere melt		

### Desserts

Classic Crème Brûlée	made with real cream, eggs, raw sugar and vanilla bean	LPV 10
Crêpes Suzette	warm orange sauce, flambéed with Grand Marnier	LPV 12
Dark Chocolate Mousse	made with Belgian dark chocolate, eggs and cream	LPV 10
Gelatos/Sorbet	made without preservatives or stabilizers by Gelatissimo	9
Fresh Organic Berries	assorted organic fresh berries served with real whipped cream	VE (without the cream) 14

VE vegan

V vegetarian

LV lacto-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

