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Seasonal
petite gâteau
and
patisserie
available
to order

HORS D'OEUVRES

SOUPE DU JOUR *Cup 3.00 / Bowl 4.50*

SOUPE À L'OIGNON GRATINÉE
Traditional French Onion Soup with Saxon Farm Cheese 6.95

MOULES FRITES AU PERNOD
Pernod Steamed Mussels served with Pommes Frites Demie 6.95 / Régulière 11.95

ASSIETTE DE CHARCUTERIES
A Selection of Cured Meats and Pâté 11.95

ASSIETTE DE FROMAGES

A selection of European crafted cheese:

Les Frères *Semi-soft cow's milk cheese with a fruity, tangy, and nutty aftertaste*

Nancy's Hudson Valley Camembert *Creamy, soft ripened cheese. Smooth and buttery with the texture of a triple crème*

Crottin de Perigord *Subtle, slightly nutty goat's milk cheese*

Manchego *Semi-firm Spanish sheep's milk cheese*



Hook's Blue *Tangy, rich, and somewhat salty blue cheese*

Choice of 3 cheeses 12.95 or 5 cheeses 16.95

LES SANDWICHES

SERVED WITH POMMES FRITES *or* PETITE GREENS SALAD

TALEGGIO ET SPECK | *Thinly Sliced Italian Speck, Taleggio Cheese and Fresh Arugula 9.25*

CROQUE-MONSIEUR, CROQUE-MADAME | *Toasted French Ham and Cheese with Gruyere Bechamel on Country White Bread 8.50 With Basted Egg 9.75*

PAN POULET | *Chicken and Pancetta with Romaine, Tomato, and a Caper Aioli on a Baguette 9.25*

FILET DE BOEUF | *Beef Tenderloin with Cambozola Cheese, Caramelized Onion, and a Black Pepper Aioli on a Baguette 9.75*

PÂTÉ DE CAMPAGNE | *Pork Pâté with Saxon Farm Cheese, Dijon, and Cornichons on a Baguette 8.50*

TOMATES, BRIE ET PESTO | *Tomato, Brie, and Pesto on a Toasted Baguette 8.50*

VIETNAMIEN AU PORC | *Wilson Farm Pork Loin, Cucumber, Pickled Onion, Vietnamese Aioli 9.25*

Cafes & Boissons

HARNEY & SONS TEA

Hot:

Organic Peppermint,
 English Breakfast, Orange Pekoe,
 Earl Grey, Decaf Ceylon,
 Tropical Green

Featured:

Chamomile, Pomegranate Oolong,
 Organic Bangkok, Mint Verbena

C A F É

Espresso Macchiato
 Con Panna Americano
 Cappuccino Café Latte
 Breve Mocha
 Café au Lait Red Eye
 Brewed Coffee Iced coffee
 French Hot
 Chocolate

OTHER DRINKS

Perrier Panna Water
 San Pellegrino Boylan Soda
 Orangina Products
 Lemonade Italian Sodas
 Orange Juice Sparkling
 Orchard Apple Lemonade
 Cider Apple Juice
 (Seasonal) Chai

LES SALADES

DEMIE or RÉGULIÈRE

VERDURETTE

Mixed Greens with Shaved Radish and Dijon Vinaigrette Demie 3.95 / Régulière 6.00

SALADE DE BETTRAVE

Roasted Beets with Warm Chevre, Toasted Pecans, Balsamic Vinaigrette Demie 5.25 / Régulière 7.95

SALADE AU PROSCIUTTO

*Shaved Prosciutto with Fennel, Pear, Manchego Cheese, Mission Figs,
Garlic Parsley Vinaigrette Demie 5.95 / Régulière 8.95*

SALADE CRUDITÉ.

*Mixed Greens, Fennel, Tomato, Cucumber, Asparagus, Brie Crostini, Creamy Herb Dressing
Demie 5.95 / Régulière 8.95*

SALADE AU SAUMON FUMÉ

*House Smoked Salmon with Spinach, Egg, Cucumber, French Fingerling, Dijon Vinaigrette
Demie 5.95 / Régulière 8.95*

SALADE NIÇOISE

*Mixed Greens with Potatoes, Egg, String Beans, Olives, Tomatoes, Dijon Vinaigrette
Choice of Salmon, Shrimp or Chicken 14.95*

Crepe

SERVED WITH A PETITE GREENS SALAD

LÉGUMES PRINTANIERS

*Sautéed Mushroom
and Onion with White
Cheddar 9.50*

FRUITS DE MER

*"Fruits of the Sea" Seafood,
Braised Leeks, Saxon Farm
Cheese with Thyme
Beurre Blanc 11.50*

CONFIT DE CANARD

*Duck Confit, Goat Cheese,
Caramelized Onion with
Port Wine Reduction 9.50*

ENTREE

STEAK-FRITES AU POIVRE

Grilled Hanger Steak with Frites and a Black Peppercorn Sauce 20.95

BOUILLABAISSÉ

Provençal Fish Stew with Mussels, Shrimp, and Halibut in a Tomato and Saffron Broth 21.95

DEMIE POULET RÔTI

Half a Roasted Chicken, Herb Buttered Peas and Fresh Local Carrots 20.95



Crepe

SERVED WITH
A PETITE GREENS
SALAD

LÉGUMES

PRINTANIERS

Seasonal Vegetable
9.50

FRUITS DE MER

Seafood with
Thyme Buerre Blanc
11.50

CONFIT

DE CANARD

Duck Confit with
Port Reduction
9.50

HORS D'OEUVRES

SOUPE À L'OIGNON GRATINÉE

Traditional French Onion Soup
with Saxony Cheese 6.95

SOUPE DU JOUR Cup 3.00 / Bowl 4.50

MOULES FRITES AU PERNOD

Pernod Steamed Mussels served with Frites
Demie 6.95 / Régulière 11.95

CROSTINI DE BRIE

Warm Brie with Concord Farms Honey,
Fresh Cracked Pepper 8.95

POUR DEUX

ASSIETTE DE CHARCUTERIES

A Selection of Cured Meats
and Pâté 11.95

ESCARGOTS DE BOURGOGNE

Snails Sautéed in Garlic Butter
served in a Puff Pastry 10.50

CREVETTES PROVENÇALES

Grilled Shrimp with Marinated
Olives and Tomatoes 11.95

ASSIETTE DE FROMAGES

A selection of European crafted cheese:

Nancy's Hudson Valley Camembert Creamy, soft ripened cheese.
Smooth and buttery with the texture of a triple crème

Les Frères Semi-soft cow's milk cheese with a fruity, tangy, and nutty aftertaste

Crottin de Perigord Subtle, slightly nutty goat's milk cheese

Manchego Semi-firm Spanish sheep's milk cheese

Hook's Blue Tangy, rich, and somewhat salty blue cheese



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DEMIE or RÉGULIÈRE

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Roasted Beets with Warm Chevre, Toasted Pecans, Balsamic Vinaigrette Demie 5.25 / Régulière 7.95

SALADE AU PROSCIUTTO

Shaved Prosciutto with Fennel, Pear, Manchego Cheese, Mission Figs,
Garlic Parsley Vinaigrette Demie 5.95 / Régulière 8.95

SALADE NIÇOISE

Mixed Greens with Potatoes, Egg, String Beans, Olives, Tomatoes, Dijon Vinaigrette
Choice of Salmon, Shrimp or Chicken 14.95

LES SANDWICHES

SERVED WITH POMMES FRITES or PETITE GREENS SALAD

FILET DE BOEUF

Beef Tenderloin
with Cambozola Cheese,
Caramelized Onion,
and a Black Pepper
Aioli on a Baguette 9.75

CROQUE-MONSIEUR,

CROQUE-MADAME
Toasted French Ham
and Cheese with Gruyere
Bechamel on Country
White Bread 8.50
With Basted Egg 9.75

**TOMATES,
BRIE ET PESTO**

Tomato, Brie, and
Pesto on a Toasted
Baguette 8.50

ENTREE

— LES POISSONS —



SAUMON AU BEURRE NOIR

Pan Seared Salmon with Asparagus, Mushrooms, and Brown Butter Lemon Sauce 20.95

SCALLOPS À LA PROVENÇAL.

Pan Seared Scallops, Ratatouille, Basil and Roasted Pepper Oils 22.95

BOUILLABAISSSE

Provençal Fish Stew with Mussels, Shrimp, and Halibut in a Tomato and Saffron Broth 21.95

FLÉTAN ET PIPÉRADE

Grilled Halibut, Sautéed Onions and Peppers, Smoked Tomato Vinaigrette 21.95

— LES VIANDES ET LES VOLAILLES —

TARTE AU CANARD

Seared Duck Breast over a Warm Chevre Tart, Orange and Grilled Onion Vinaigrette 20.95

PORC AVEC LES HARICOTS BLANCS

Wilson Farm Pork Loin, White Beans in Herbed Cream Sauce, Cornichons and Pickled Onions 20.95

CÔTELETTE DE BOEUF

Black Ale Braised Short Ribs served over Roasted Parsnip Puree, Pearl Onions, and Crimini 19.95

STEAK-FRITES AU POIVRE

Grilled Hanger Steak with Frites and a Black Peppercorn Sauce 20.95

DEMIE POULET RÔTI

Half a Roasted Chicken with Buttered Peas and Fresh Local Carrots 20.95

— LES VÉGÉTARIEN —

PÂTES AUX LÉGUMES SAISONNIERS

Homemade Pappardelle Pasta, Ratatouille, Truffle Chevre 19.95

MACARONI AU GRATIN

Aged Gouda Macaroni Gratin. 16.95, with French Ham 18.95



HARICOTS VERTS

Green Beans, Shallots 5.00

POMMES FRITES

French Fries 3.50

GNOCCHI AU PARMESAN

Parmesan Gnocchi 5.00

ASPERGE

Grilled Asparagus Parmesan 5.00

BAGUETTE

Fresh baked 1.00

Cafés & Boissons

HARNEY & SONS TEA

Hot:
Organic Peppermint,
English Breakfast, Orange Pekoe,
Earl Grey, Decaf Ceylon,
Tropical Green
Featured:
Chamomile, Pomegranate Oolong,
Organic Bangkok, Mint Verbena

CAFÉ

Espresso
Con Panna
Cappuccino
Breve
Café au Lait
Brewed Coffee
French Hot
Chocolate
Macchiato
Americano
Café Latte
Mocha
Red Eye
Iced coffee

OTHER DRINKS

Perrier
San Pellegrino
Orangina
Lemonade
Orange Juice
Orchard Apple
Cider (Seasonal)
Panna Water
Boylan Soda Products
Italian Sodas
Sparkling Lemonade
Apple Juice
Chai

Note: Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illness. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs.