**Starters**

Warm Almonds & Olives chilies, black garlic, parsley | $12
Smashed Fava Bean Crostini olive oil, Grana Padano, cracked pepper | $10
Cucumber Zucchini Lemon Verbena Cold Soup (v) | $8

**Appetizers to share**

Smoked Trout Pate caper and red onion relish, cornichon, whole grain mustard, baguette, artisan crackers | $18
Chicken Liver Mousse & Country Pate whole grain mustard, cornichon, marinated olives, fig compote, grilled baguette | $18
Artisanal Cheese Board assortment of local and global cheese, local honey, poached pear, grilled baguette, artisan crackers | $18
Local Hand-made Ricotta berry compote, grilled peach compote, lemon marmalade, assorted nuts, grilled baguette | $16 substitute cashew ricotta (v) | $18

**Salads** add grilled shrimp or chicken to any salad | $7
Little Gem & Spring Radish Salad house made crouton, shallot, tomato basil dressing (v) | $13
Grilled Shrimp Nicoise Salad local greens, roasted fingerlings, pickled beets, haricot vert, local hard-boiled egg, olives & capers, grilled asparagus, whole grain mustard vinaigrette | $21
Roasted Beets & Poached Pear baby red leaf, toasted pistachio, herbed chevre, honey, thyme and vanilla oil | $16, substitute cashew ricotta | $18

**Sandwiches** served with house made pickle & kettle chips, substitute small house salad add $2
Bistro French Ham & Comte Cheese cornichon Dijon relish, baguette, served pressed | $13
Spiegelmelt grilled pressed beef patty, local cheddar, sautéed onions, tomato jam, sourdough roll | $12 (served cooked through)
Grilled Chicken Panini brie, sour apple, baby spinach, pepper jelly on whole grain panini bread | $14
Beyond Vegan Burger local lettuce, tomato, tomato jam, fresh baked bun | $15 (cheese or vegan mozzarella upon request)

**Entrées**

Local Braised Chicken Provençal - tarragon, white wine, Dijon, warm potato salad, arugula | $20
Crispy Confit of Hudson Valley Duck - French Lentil, fines herbs, pickled vegetable brown sugar vinaigrette | $26
Summer Parisian Bowl (v) local smashed garbanzo beans, olive oil, smoked grape tomatoes, braised kale, preserved lemons, pickled chilies, radicchio, sliced almonds | $18
Whole Stuffed Artichoke olive oil, preserved lemon, bread crumb, shrimp paste, Tete De Moine, sunchoke & basil puree served with grilled shrimp | $24

**Desserts** | $8
Crème Brule, Fresh Berries & Cream, Croissant w/cold butter & shaved Pralus Chocolate, Flourless Chocolate Torte