

## Hors d' Oeuvres



### PISTOU

Nicoise vegetable soup with pesto 11.

### FAVA HUMMUS

tahini, extra virgin olive oil, harissa, crudite & flatbread 11.

### DUCK LIVER MOUSSE

port gelée, pickled vegetables, grilled sourdough 14.

### BURRATA

romesco, marinated tomatoes, sourdough 16.

### CORN & RICOTTA TORTELLONI

smoked parmesan sauce 13.

### ESCARGOT

sauce aux fines herbes, garlic & breadcrumbs 13.

### SUMMER MELON SALAD

goat cheese mousse, pickled shallots, sunflower seeds, basil vinaigrette 14.

### ENDIVE SALAD

asparagus, pine nuts, sherry vinaigrette 13.

### ARUGULA SALAD

reggiano parmesan, fennel, olives, extra virgin olive oil 13.

### TUNA TARTARE\*

avocado, chives, lemon vinaigrette, harissa & chips 15.

## Sandwiches & Burgers



### GRILLED HERB MARINATED CHICKEN

grilled country bread with roasted peppers, grilled onions, arugula & tapenade 18.

### CROQUE MONSIEUR

griddled ham & melted gruyere on pain de mie 18.

MADAME with a fried egg 19.\*

### TUNA PROVENÇAL CIABATTA

imported canned tuna, hard cooked egg, tomato, red onion, cucumber, radish, black olive tapenade 17.

### HOUSE ROASTED TURKEY BLT

avocado, tomato, bacon aioli, oak leaf, multi grain 18.

### ACME SMOKED SALMON

Orwasher's bagel, cream cheese, red onion, tomato 19.

### SMOKED WHITEFISH TOAST

radishes, tomatoes, hard cooked eggs, petit cresson salad 19.

### PORTOBELLO PANINO

focaccia, mozzarella, arugula, pesto 17.

### NICE BURGER\*

local handmade peppercorn cheese, brandied onions, dijonnaise aioli, fries 20.

## Pizza Nicoise



### PISSALADIÈRE

sun-dried tomato pesto, caramelized onions, olives, anchovies 16.

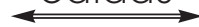
### MARGHERITA

tomato, fresh mozzarella, basil 15.

### MERGUEZ

lamb sausage, peppers, onions, pecorino 16.

## Salads



### CHOPPED

tomatoes, asparagus, white beans, cucumbers, peppers, haricots vert, onions, celery & feta cheese 16.

ADD GRILLED CHICKEN OR SHRIMP 20.

### GRILLED CHICKEN BREAST

Moroccan spiced chicken with preserved carrots, cucumbers, raisins, escarole hearts, endives, radicchio, toasted almonds & raisin vinaigrette 19.

### MEDITERRANEAN LAMB SALAD\*

moroccan spiced fresh ground lamb burger, chopped cucumbers, tomatoes, onions, feta cheese & beans with lemon vinaigrette & yogurt - mint sauce 23.

### SALADE NICOISE

imported Sicilian canned tuna, raw vegetables, tomatoes, hard cooked eggs, nicoise olives, garlic vinaigrette 21.

### CRAB COBB

avocado, hard boiled eggs, green beans, tomatoes, sweet corn, bacon bits & spicy creme fraiche dressing 24.

## Eggs



FEATURING ALL NATURAL HUDSON VALLEY EGGS

### CALIFORNIA OMELETTE

avocado, goat cheese, chives 18.

### HEALTHY FRITTATA

kale, quinoa, scallions, garlic, tomato 17.

### EGGS BENEDICT\*

with canadian bacon 19.

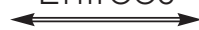
with Catsmo smoked salmon 21.

with steamed spinach 18.

### SHAKSHUKA NICOISE\*

3 eggs baked in tomato sauce & ratatouille with pesto & parmesan 20.

## Entrees



### CHICKEN PAILLARD

red & yellow endive salad with haricots vert, fennel, grapefruit, tomatoes, creme fraiche vinaigrette 22.

### RAVIOLI NISSARDA

short rib ravioli, red wine sauce, butter & parmesan 20.

### VÉGÉTARIEN GRAIN BOWL

rice pilaf, quinoa, cauliflower - chickpea cake, corn salsa, pea tendrils, vegan olive aioli (*gluten free*) 19.

### TROUT MEUNIÈRE

braised spinach, lemon - caper butter sauce 25.

### MOULES PROVENÇAL

PEI mussels cooked with garlic, shallots, dried chili pepper, organic tomato sauce, basil 22.

### OLIVE CRUSTED SALMON\*

smoky eggplant ragu, piperade, fennel & pine nut slaw 25.

### STEAK FRITES\*

grilled hanger steak with french fries & bearnaise 26.

In addition to our Orwasher's Sourdough Miche we offer Modern Bakery Gluten Free breads

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# Prix Fixe Lunch

## STARTER

### OAK LEAF SALAD

*mustard vinaigrette, toasted almonds*

### ARUGULA SALAD

*reggiano parmesan, fennel, olives,  
extra virgin olive oil*

### CORN & RICOTTA TORTELLONI

*smoked parmesan sauce*

### FAVA HUMMUS

*tahini, harissa, olive oil, crudite, flatbread*

### PISTOU OR SOUP DU JOUR

## ENTREE

### CHICKEN PAILLARD

*red & yellow endive salad  
with haricots vert, fennel, grapefruit,  
tomatoes, creme fraiche vinaigrette*

### MOULES PROVENÇAL

*PEI mussels cooked with garlic, shallots,  
chili peppers, tomato sauce & basil*

### RAVIOLI NISSARDA

*short rib ravioli, red wine sauce,  
butter & parmesan*

### STEAK FRITES (\$4 supp)

*grilled hanger steak with french fries  
& bearnaise*

### VÉGÉTARIEN GRAIN BOWL

*rice pilaf, quinoa, corn salsa,  
cauliflower - chickpea cake,  
pea tendrils, vegan olive aioli  
(gluten free)*

## DESSERT

CHOICE OF DESSERT FROM THE MENU

TWO COURSE \$28

THREE COURSE \$34