

Hors d' Oeuvres

- PANISSES 6.
FAVA HUMMUS 8.
- DUCK LIVER MOUSSE 9.
OIL CURED SARDINES 9.
- PISTOU
Nicoise vegetable soup with pesto 8,75
- WARM BURRATA NICOISE
ratatouille & roasted tomato broth 12,75
- FAVA BEAN TORTELLONI
parmesan & butter 12,75
- ARUGULA SALAD
fennel, olives, tomatoes, parmesan, lemon vinaigrette 10,50
- KALE SALAD
dried cherries, pickled rhubarb,
toasted almonds, garlic vinaigrette 11,75
- ESCARGOT
sauce aux fines herbes, garlic & breadcrumbs 11,50
- TUNA TARTARE
avocado, chives, lemon vinaigrette,
harissa & potato crisps 13,50

Vegetable Hors d'Oeuvres

- GRILLED ASPARAGUS
quercia ham, frisee, tomatoes 9.
- CAULIFLOWER
jalapeno, shallots, peppers 8.
- BEETS
pickled eggs, grilled onion 7.
- PORTOBELLO
parmesan & truffle oil 9.

Sandwiches & Burgers

- GRILLED HERB MARINATED CHICKEN
grilled country bread with roasted peppers,
grilled onions, arugula & tapenade 14,50
- CROQUE MONSIEUR
griddled ham & melted gruyere on pain de mie 14,75
MADAME with a fried egg 15,50
- PAN BAGNAT
imported canned tuna, hard cooked egg,
tomato, red onion, cucumber, radish,
tapenade, red wine vinaigrette 14,50
- SALMON B.L.T.
7 grain toast, bacon, tomato,
watercress, honey mustard 15,25
- SHORT RIB PANINO
caramelized onions, gruyere, aioli 15,75
- PORTOBELLO FOCACCIA
mozzarella, arugula, pesto 13,75
- NICE BURGER
tillamook cheddar, braised bacon,
grilled onion, spicy ketchup, brioche roll 17,50

Pizza Nicoise

- PISSALADIERE
sun-dried tomato pesto, caramelized onions,
olives, anchovies 13,75
- MARGHERITA
tomato, fresh mozzarella, basil 12,75
- MERGUEZ
lamb sausage, peppers, onions, pecorino 13,75
- ARTICHOKE
goat cheese, sun-dried tomatoes, leeks 14,75
- GAMBERETTI
grilled shrimp, ricotta, parmesan,
cherry tomatoes, shaved asparagus 14,75

Salads

- CHOPPED
tomatoes, asparagus, white beans, cucumbers, peppers,
haricots vert, onions, celery & feta cheese 12,50
ADD GRILLED CHICKEN OR SHRIMP 15,50
- GRILLED CHICKEN BREAST
Moroccan spiced chicken with preserved carrots,
cucumbers, raisins, escarole hearts, endives, radicchio,
toasted almonds & raisin vinaigrette 15,50
- MEDITERRANEAN LAMB
chopped cucumbers, tomatoes, onions, feta cheese & beans
with lemon vinaigrette & yogurt - mint sauce 19,50
- SALADE NICOISE
imported Sicilian canned tuna, raw vegetables, tomatoes,
hard cooked eggs, nicoise olives, garlic vinaigrette 16,50
- CRAB COBB
avocado, hard boiled eggs, green beans, tomatoes,
blue cheese, bacon bits & spicy creme fraiche dressing 18,50

Eggs

FEATURING ALL NATURAL HUDSON VALLEY EGGS

- CALIFORNIA OMELETTE
avocado, goat cheese, chives 13,25
- HEALTHY FRITTATA
kale, quinoa, scallions, garlic, tomato 12,75
- EGGS BENEDICT
with canadian bacon 14,75
with Catsmo smoked salmon 15,75
with steamed spinach 13,75
- SHAKSHUKA NICOISE
3 eggs baked in tomato sauce & ratatouille
with pesto & parmesan 14,75
- CREAMY PARMESAN POLENTA
beef short rib hash with potatoes, peppers, onions,
mushrooms, 2 sunny side up eggs & parmesan 15,75

Entrees

- CHICKEN PAILLARD
red & yellow endive salad with haricots vert, fennel,
grapefruit, tomatoes, white balsamic vinaigrette 18,50
- RAVIOLI NISSARDA
short rib ravioli, red wine sauce, butter, parmesan 17,75
- ORECCHIETTE PRIMAVERA
spring vegetables, pecorino, oregano 15,75
- SWISS CHARD SOCCA
griddled red onion, raisins, pignoli's, zucchini with pesto,
roasted peppers, sardinian goat's cheese (vegetarian) 16,75
- SOLE MILANESE
lightly breaded & fried 6oz. fillet
topped with arugula salad, fennel, oranges, red onions,
olives, parmesan, lemon vinaigrette 21,50
- MOULES PROVENCAL
PEI mussels cooked with garlic, shallots, dried chili pepper,
organic tomato sauce, basil 17,75
- MOROCCAN SPICED SALMON
grilled asparagus, tabouleh, eggplant puree,
zucchini pesto, harissa 21,50
- STEAK FRITES
hanger steak with french fries & bearnaise 22,50

prix fixe Lunch

STARTER
KALE SALAD
*dried cherries, pickled rhubarb,
toasted almonds, garlic vinaigrette*

GRILLED ASPARAGUS
quercia ham, frisee, tomatoes

DUCK LIVER MOUSSE
fruit gelée & grilled country bread

ESCARGOT
sauce au fines herbes, garlic, breadcrumbs

PISTOU OR SOUP DU JOUR

ENTREE
CHICKEN PAILLARD
*red & yellow endive salad
with haricots vert, fennel, grapefruit,
tomatoes, white balsamic vinaigrette*

RAVIOLI NISSARDA
*short rib ravioli, red wine sauce,
butter, parmesan*

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

SHAKSHUKA NICOISE
*3 eggs baked in tomato sauce & ratatouille
with pesto & parmesan*

SWISS CHARD SOCCA
*griddled red onion, raisins, pignoli's,
zucchini with pesto, roasted peppers,
sardinian goat's cheese (vegetarian)*

DESSERT
YOGURT PANNA COTTA
rhubarb jam, tangerine gelée

SESAME PARFAIT
gooseberries, sesame caramel

TART AU POMMES
tahitian vanilla ice cream

VANILLA CREME BRULEE
mixed berries

ICE CREAM OR SORBET

THREE COURSE \$29.50

TWO COURSE \$23.50