

Hudson Valley Restaurant Week

LUNCH \$29.95

Appetizer

French Onion Soup

Seafood Chowder

Escargot

Classic snails out of the shell broiled in garlic parsley butter

Burrata Provencal

Creamy burrata over a bed of warm ratatouille, grilled baguette

Blistered Shishito Peppers

Spicy citrus aioli

Entrees

The Shappy

Egg white frittata, broccoli, potatoes, cheddar, baby greens & fresh fruit

Spinach & Goat Cheese Quiche

Served with a baby green salad

Oeuf du Roi

Poached egg on a goat cheese potato cake over a bed of ratatouille

House Made Belgium Waffles

Served with home fries, fresh fruit & Vermont maple syrup (whipped cream on request)

Omelette du Roi

Smoked salmon, asparagus & goat cheese, home fries & baby greens

Fried Chicken Sandwich

Cheddar cheese, sauteed onions, bacon & dill aioli, served with fries & kale salad

Croque-Monsieur/Madame (with sunny-side egg)

Le Jardin Banh Mi

Choice of: Grilled Chicken or Sauteed Tofu

Cooked in a sweet Thai chili sauce & topped with kimchi, a quick pickled slaw of carrot, cucumber, cilantro, scallion, jalapeno, with spicy mayo on fresh baguette, served with sweet potato fries & salad

Eggplant Milanese

Breaded & fried eggplant cutlets topped with baby green, fresh mozzarella, shaved parmesan, tomato, red onion & balsamic vinaigrette

Brownie, Bread Pudding or Nutella Crepe