

APPETIZERS

Crostinis

\$3.00 each:

prosciutto - artichoke and olive oil
smoked salmon & creme fraiche - tomato & onion
mango & cream cheese - goat cheese & roasted peppers
tapenade & white anchovies

Burgundy Escargots Gratinés

red wine reduction, vegetable brunoise, garlic, parsley, bred crumbs \$9.00

Hudson Valley Foie Gras Au Torchon

red wine poached pear,
port wine reduction \$16.00

Chicken Liver Mousse

served with seasonal fruit, confiture d'oignons, cornichons,
moutarde à l'ancienne \$9.00

Baked Stuffed Dates (3)

stuffed with blue cheese and almond, wrapped in bacon \$9.00

Warm Pistachio Crusted Goat Cheese Ball

with honey, confiture d'oignons \$9.00

Mushroom Risotto

King oyster mushroom, butternut squash, fried sage
parmesan cheese \$18.00/28.00

Hand Cut Steak Tartare

shallots, capers, cornichons, harissa sauce,
quail egg, toasted baguette \$16.00

Salmon Tartare

Atlantic smoked and fresh salmon, granny smith apple,
dill, lemon oil, lotus chipa \$15.00

Mushroom Flatbread

portobello, arugula,
caramelized onions, roasted tomatoes,
crème fraiche, shaved parmesan \$14.00

Prosciutto Flatbread

sautéed red onions, nicoise olives oven-dried tomatoes,
crème fraiche, baby kale & port wine reduction \$16.00

Brandade de Morue

SALADES

Seasonal Mixed Greens

cherry tomatoes with lemon dressing \$8.00

Salade Amélie

romaine, raddichio, asparagus, haricots verts,
endive, frisée, radish, shaved fennel, avocado
and pecorino with truffle oil vinaigrette \$14.00

Roasted Red Beet Salad

endives, leeks, roasted walnuts, bleu d'Auvergne,
red wine vinaigrette \$14.00

Smoked Salmon & Arugula Salad

pomegranate, cucumbers, walnuts, lemon dressing, dill cream
lemon zest \$16.00

Frisée Salad

warm bacon, shallots, mustard vinaigrette,
brioche croutons, poached egg \$16.00

Grilled Octopus Salad

Amélie ratatouille, raisin, black olive, pine nuts, basil, paprika \$18.00

Tuscan Kale and chicken Salad

quinoa, fresh apple, roasted butternut squash, sliced almonds, grilled chicken,
red wine vinaigrette \$15.00

ENTREES

Pan-Roasted Idaho Brook Trout

haricots verts, sliced almonds, sauce grenobloise \$29.00

Grilled Filet of Atlantic Salmon

lentils Du Puy, carrot, cherry tomatoes, chicken jus \$25.00

Gratin de Ravioles du Royans

specialty of Valence in southern France
made of wheat flour stuffed
with comtè & cottage cheese \$15.00
Add shaved black truffle for \$3.00

Roasted Hudson Valley Duck Leg Confit

fingerling potatoes, wild mushrooms, frisée \$26.00

Grilled Filet Mignon (8 oz.)

broccoli, baby carrots, baby turnips, fried onion, red wine mushroom sauce

Customize your plate!

1 item (cheese or charcuterie) \$7.00

Choice of 3 cheeses \$18.00

Cheese and charcuterie mixed plate (choice of 3 items total) \$18.00

Charcuterie only (5 items) \$18.00

*Amelie uses local, organic produces whenever possible.
18 % gratuity added for parties of 6 or more.*

Soupe du Jour

Please Ask us

Onion Soup Gratinée

\$10.00

Marinated Mixed

Garnitures

homemade pommes frites
haricots verts
ratatouille
sautéed spinach

Cheese &
Charcuterie Plate

on the back page

**Cheese
served**

with French baguette,
homemade pear jam, honey, caramelized nuts, dried fruits.
Charcuterie served with mustard, cornichons and sweet onions.

CHEESES

Grayson

Raw cow – Meadow creek, Virginia

Pont l'Évêque

Pasteurized cow - E.Graindorge, Normandy

Cabot Clothbound Cheddar

Pasteurized cow - Jasper Hill farm, Vermont

Bleu d'Auvergne

Pasteurized cow – blue – Auvergne, France

Tête De Moine

Pasteurized cow - Switzerland

Humble Pie

Pasteurized cow – Woodcock farm, Vermont

Humbolt Fog

Pasteurized goat - Cypress Grove, California

Manchego

Pasteurized sheep – La Mancha, Spain

Camembert

Pasteurized cow - Herve Mons, Normandy

Brillat Savarin

Pasteurized cow – France

Kunik

Pasteurized goat - Nettle Meadow farm NY

CHARCUTERIES

Coppa

Proscuitto di Parma

Rosette de Lyon

Sopressatta

Country pate with black pepper

Smoked duck breast

Duck salami

Duck rillettes

PETIT DÉJEUNER

Croque-monsieur
mixed greens \$11.00

Croque-madame
mixed greens \$12.00

Yogurt parfait
fresh seasonal fruits, roasted sliced almonds &
honey \$8.00

French toast
Fresh berries \$10.00

Eggs benedict
Canadian bacon \$13.00

Eggs Norwegian
smoked salmon \$15.00

Eggs Florentine
artichoke, spinach and béchamel sauce \$12.00

Two eggs any style
mixed greens or home fries \$9.00

Boudin noir
French blood sausage with poached eggs,
home fries, frisee and chicken jus \$14.00

Oeuf meurette
Eggs poached in red wine with bacon,
mushrooms, pearl onions, toasted brioche \$12.00

Scrambled eggs with Merguez
Roasted peppers, diced tomatoes and scallions –
French fries – salad \$ 12.00

OMELETTES

Parisienne \$12.00
Ham, Gruyere cheese, Mushroom

New York \$14.00
Smoked salmon, scallions,
cream cheese

San Francisco \$12.50
Goat cheese, Portobello
mushroom, roasted peppers

LES SALADES

Salade Amélie
romaine, raddichio, asparagus, haricots verts,
endive, frisée, radish, shaved fennel, avocado
and pecorino with truffle oil vinaigrette \$14.00

Roasted Red Beet Salad
endives, leeks, roasted walnuts, bleu d'Auvergne
and red wine vinaigrette \$12.00

Smoked Salmon & Arugula Salad
pomegranate, cucumbers, walnuts, lemon dressing, dill
cream, lemon zest \$14.00

Frisée Salad
warm bacon and shallots, mustard vinaigrette,
brioche croutons and a poached egg \$14.00

Tuscan Kale and chicken Salad
quinoa, fresh apple, roasted butternut squash, sliced
almonds, grilled chicken, red wine vinaigrette \$15.00

LES PETITS PLATS

Chicken Liver Mousse
seasonal fruit, confiture d'oignons, cornichons, moutarde
à l'ancienne \$10.00

Burgundy Escargots Gratinée
red wine reduction, vegetable brunoise,
garlic, parsley, bred crumbs \$9.00

LES GRANDS PLATS

Amélie burger
on brioche bun with tomato, red onion, lettuce
and French fries \$12.00
Add \$2.00 for each: cheese, bacon, egg

Moules frites
Mussels steamed with white wine, cream, shallots, leeks,
garlic, served with French fries \$20.00

Gratin de Ravioles du Royans
specialty of Valence in southern France

*Amélie uses local, organic produces whenever possible.
18 % gratuity added for parties of 6 or more.*

Soupe du Jour

Please Ask us

Onion Soup Gratinée
\$8.00

Marined mixed olives

Customize your plate!

1 item (cheese or charcuterie) \$7.00

Choice of 3 cheeses \$18.00

Cheese and charcuterie mixed plate (choice of 3 items total) \$18.00

Charcuterie only (5 items) \$18.00

Cheese served with French baguette, homemade pear jam, honey, caramelized nuts, dried fruits.

Charcuterie served with mustard, cornichons and sweet onions.

CHEESES

Grayson

Raw cow – Meadow creek, Virginia

Pont l'Évêque

Pasteurized cow - E.Graindorge, Normandy

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Pasteurized cow - Jasper Hill farm, Vermont

Bleu d'Auvergne

Pasteurized cow – blue – Auvergne, France

Tête De Moine

Pasteurized cow - Switzerland

Humble Pie

Pasteurized cow – Woodcock farm, Vermont

Humbolt Fog

Pasteurized goat - Cypress Grove, California

Manchego

Pasteurized sheep – La Mancha, Spain

Camembert

Pasteurized cow - Herve Mons, Normandy

Brillat Savarin

Pasteurized cow – France

Kunik

Pasteurized goat - Nettle Meadow farm NY

CHARCUTERIES

Coppa

Prosciutto di Parma

Rosette de Lyon

Sopressatta

Country pate with black pepper

Smoked duck breast

Duck salami

BRUNCH COCKTAILS

BLOODY MARY \$9

Home made mix

MIMOSA \$9

Blanc de blanc sparkling, orange juice

BELLINI \$12

Prosecco, peach liqueur, peach juice

RAMOS FIZZ

Queens courage gin, heavy cream, orange liqueur, lemon juice

SMALL PLATES

Burgundy Escargots Gratinée

red wine reduction, vegetable brunoise,
garlic, parsley, bred crumbs \$8.00

Warm pistachio crusted goat cheese ball
with honey, confiture d'oignons and toasts \$7.00

Hand cut steak tartare

shallots, capers, cornichons, harissa sauce,
quail egg, toasted baguette \$12.00

Prosciutto Flatbread

Sauteed red onions, nicoise olives, oven-dried tomatoes,
crème fraiche, baby kale & port wine reduction \$14.00

Chicken Liver Mousse

served with seasonal fruit,
confiture d'oignons, cornichons,
moutarde à l'ancienne \$9.00

SALADS

Salade Amélie

romaine, raddichio, asparagus, haricots verts,
endive, frisée, radish, shaved fennel, avocado
and pecorino with truffle oil vinaigrette \$14.00

Roasted Red Beet Salad

endives, leeks, roasted walnuts, bleu d'Auvergne
and red wine vinaigrette \$12.00

Smoked Salmon & Arugula Salad

pomegranate, cucumbers, walnuts, lemon dressing, dill
cream, lemon zest \$14.00

Frisée Salad

warm bacon and shallots, mustard vinaigrette,
brioche croutons and a poached egg \$14.00

Tuscan Kale and chicken Salad

quinoa, fresh apple, roasted butternut squash, sliced
almonds, grilled chicken, red wine vinaigrette \$15.00

SANDWICHES

Croque-monsieur

With mixed greens \$8.00

Croque-madame

With mixed greens \$9.00

Amelie burger

with tomato, red onion, lettuce and French fries \$9.00
Add \$2.00 for each: cheese, bacon, egg

Grilled chicken sandwich

Lettuce, tomato, avocado, gruyere,
Mayonnaise, served with mixed greens \$9.00

Grilled vegetable sandwich

Eggplant, bell peppers, zucchini, red onion,
goat cheese, served with mixed greens \$9.00

Merguez sandwich

Sauteed onions, arugula,
roasted peppers & harissa sauce \$12.00

PLATES

Omelette Parisienne

Ham, gruyere, Mushrooms
served with mixed greens \$10.00

Moules frites

Mussels steamed with white wine, cream, shallots, leeks,
garlic, served with French fries \$18.00

Duck leg confit

fingerling potatoes,
wild mushrooms and frisée \$24.00

Grilled Hanger steak

pommes frites and red wine sauce \$25.00

Gratin de ravioles du Royans

Specialty of Valence in Southern France made of wheat
flour stuffed with Comté & Cottage Cheese \$14.00

Pan-roasted brook trout

Customize your plate!

*Amelie uses local, organic produces whenever possible.
18 % gratuity added for parties of 6 or more.*

1 item (cheese or charcuterie) \$7.00

Choice of 3 cheeses \$18.00

Cheese and charcuterie mixed plate (choice of 3 items total) \$18.00

Charcuterie only (5 items) \$18.00

**Cheese served with French baguette, homemade pear jam, honey, caramelized nuts, dried fruits.
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CHARCUTERIES

Coppa
Prosciutto di Parma
Rosette de Lyon
Sopressatta
Country pate with black pepper
Smoked duck breast
Duck salami
Duck rillettes

Please notify your waiter if you have any food allergies