

SOUPS	
FRENCH ONION CAMELIZED ONIONS, GRUYERE	10
CLAM & CORN CHOWDER "EN CROUTE" PUFF PASTRY, BLACK TRUFFLE	12
DU JOUR PREPARED DAILY	10
SALADS	
BBG ORGANIC BABY GREENS, KALAMATA OLIVES CANDIED WALNUTS, OVEN ROASTED TOMATOES PARMESAN, ORGANIC WHITE BALSAMIC VINEGAR LEMON OLIVE OIL	14
CAESAR ROMAINE LETTUCE, HOUSE DRESSING MARINATED ANCHOVIES, PARMESAN SHAVINGS BRIOCHE CROUTONS	16
ENHANCE YOUR SALAD: ORGANIC GRILLED FREE RANGE CHICKEN 20 GRILLED SHRIMP 22	
ARUGULA SPANISH SERRANO HAM, MANCHEGO ROASTED PINE NUTS ORGANIC FIG VINAIGRETTE	15
APPETIZERS	
CRAB & AVOCADO NAPOLEON JUMBO LUMP CRAB MEAT, AVOCADO, CRISPY FOCACCIA LIME, WASABI AIOLI	16
PRINCE EDWARD ISLAND MUSSELS SHALLOTS, WHITE WINE, PARSLEY, PARMESAN FRIES	18
CHARCUTERIE PLATTER SELECTION OF LOCAL AND EUROPEAN CURED MEATS FRENCH COUNTRY PATE DIJON MUSTARD, CORNICHONS, OLIVES	18
HUDSON VALLEY FOIE GRAS TERRINE RAISIN, RED ONION COMPOTE, LAVENDER BRIOCHE	25
NEW YORK FARM CHEESE SELECTION ASSORTED SOFT AND HARD LOCAL CHEESES JOSEPHINE'S FEAST ORGANIC PLUM PRESERVES SCENTED WITH ROSEMARY	
\$20 FOR 3 CHEESES AND \$32 FOR 5 CHEESES	



BARCLAY
BAR & GRILL

LE TOUR DE FRANCE

\$37
INCLUDES SMALL HOUSE SALAD
DESSERT DU JOUR

MONDAY

MIDI PYRENEES

TOULOUSE CASSOULET
FRENCH WHITE BEAN STEW, TOULOUSE SAUSAGE
DUCK LEG CONFIT, GARLIC SAUSAGE
SMOKED PORK BELLY

TUESDAY

BURGUNDY

BEEF BOURGUIGNON
BRAISED PAINTED HILLS SHORT RIBS
MUSHROOMS, PEARL ONIONS

WEDNESDAY

ILE DE FRANCE

COQ AU VIN
TRADITIONAL CHICKEN FRICASSEE

THURSDAY

RHONE

VEAL BLANQUETTE
UPSTATE NY MILK FED VEAL SHOULDER
WHITE WINE VELOUTE

FRIDAY

MARSEILLE

BOUILLABAISSA
CLASSIC PROVENCAL SHELLFISH AND FISH STEW
BRONZINO, RED SNAPPER, MONKFISH, EEL, SHRIMP
MUSSELS, CLAMS, ROUILLE, GARLIC CROSTINI, PARMESAN

Executive Chef Serge Devesa

MEAT	
ROASTED HALF AMISH CHICKEN WILD MUSHROOMS, GRAPES, TARRAGON JUS	22
BRAISED LAMB SHANK ROOT VEGETABLES SOFIA GOAT CHEESE WITH SOFT POLENTA	29
GRASS-FED BLACK ANGUS Tournedos Rossini 8 OZ, GRILLED ASPARAGUS, FOIE GRAS MOREL & TRUFFLE PORT SAUCE	45
PAINTED HILLS BLACK ANGUS "STEAK FRITES" 12 OZ, SHALLOT CONFIT, BORDELAISE SAUCE PARMESAN FRIES	28
LONG ISLAND DUCK LEG CONFIT POMME SARLADAISE, TRUFFLE, MIXED GREENS	27
PAINTED HILLS	
BRAISED BEEF SHORT RIBS WITH PAPPARDELLE WHOLE WHEAT PASTA, FRESH CHANTERELLE MUSHROOM RAGOUT PEARL ONION	24
TAGLIATELLE CARBONARA PANCETTA, PARMESAN, CREAM	19
FISH	
PAN SEARED WILD BRANZINO CAMELIZED FENNEL COMPOTE, SAUTÉED ORGANIC VEGETABLES	32
SEA SCALLOPS FOIE GRAS, TRUFFLE MASHED POTATOES, CABERNET REDUCTION	29
CAMBRIDGE ATLANTIC SALMON GRILLED, ASPARAGUS, SAFFRON RISOTTO LOBSTER CREAM	26
VEGETARIAN	
ORGANIC GRILLED VEGETABLES TZATSIKI, PITA BREAD	19
PASTA PRIMAVERA WHOLE WHEAT PASTA, ASPARAGUS, OVEN ROASTED TOMATOES MUSHROOMS, CARROTS, ROASTED GARLIC, BASIL, PARMESAN	21

SIDE DISHES

8

SAUTÉED ASPARAGUS
BUTTERMILK MASHED POTATOES, PARMESAN FRIES
JASMINE STEAMED RICE, SPINACH WITH GARLIC AND BUTTER
SAUTÉED FINGERLING POTATOES

3 FOR \$20