



Lunch Menu

Appetizers

- Organic Mesclun**, house vinaigrette 9.
Two Stock Onion Soup, garlic croûtons, Gruyère 10.
Red Beet Salad Xerxes, walnuts, shallots, goat cheese 9.
Butternut Socca Pancake, herb crème fraiche, chutney 12.
Parmesan Risotto Croquettes, Provençale sauce 12.
Frisée Salad, natural bacon lardons, poached egg 15.
Escargots ala Bourguignonne parsley/garlic butter 14.
Roasted Marrow Bone, garlic butter, mushrooms, toasts 15.

Add on to Salads

- natural grilled chicken 9. wild shrimp 12.
6 oz. grass-fed n.y. steak 12. organic salmon 18.

Homemade Charcuterie

- Country Pâté**, onion confit, traditional condiments 12.
Charcuterie Plate: prepared, smoked, cured meats 18.
Hudson Valley Foie Gras Terrine house chutney 22
L'Assiette Campagnarde: Charcuterie & Cheeses 23.

Main Courses

- Omelette Your Way** 14.
choose any 2 of the following: shallot, tomato, spinach,
mushrooms, herbs, gruyère, goat's cheese, ham, bacon
Spinach and Goat Cheese Quiche 16.
organic mixed greens & red pepper coulis
Chez Vous Veggie Burger 15.
mirepoix vegetables, mushrooms, quinoa
and squash simmered with olive oil, then shaped
Fall Mushroom and Spinach Pasta 15.
olive oil, garlic, shallot, chablis wine, vegetable stock, parmesan
Wild Shrimp Provençale & Angel Hair Pasta 19.
olive oil, garlic, shallot, tomato, parsley, pastis
Grilled Organic Salmon Fillet 25.
your choice of mixed baby greens or pommes-frites
Sole Meuniere 25.
wild-caught Atlantic fillets, lemon butter sauce, ratatouille
Herbes de Provence-Grilled Chicken Breast 16.
your choice of mixed baby greens or pommes-frites
The French Burger 17.
grilled 8 oz. grass-fed blend of beef short rib, brisket, sirloin
and shoulder, brioche bun, gruyere, tomato, house steak sauce
Le Petit New York Steak 21.
grilled 8 oz. grass-fed beef strip, pommes-frites, jalapeno aioli
we source only the most local, natural sustainable ingredients

Executive Chef~ Erik James Erlichson

<The thorough cooking of proteins reduces the risk of food-borne illness>

{20% gratuity billed to parties of 6 or more}
{groups of 10 or more will have an abbreviated menu}

Main Course Salads

- Cold-Poached Salmon** 25.
cucumber salad made with fresh dill & apple cider vinegar
Chef's Salad 16.
ham, salami, gruyère, brie, greens, vine-tomato, dressing
Chicken Milanese 18.
panko-breaded natural chicken breast cooked in the iron
skillet with olive oil; mixed baby greens, spiced tomato jam
Grass-fed N.Y. Steak Salad 21.
8 oz. strip, organic mesclun greens, house vinaigrette

Sandwiches

(served with your choice of mesclun or pommes-frites)

- Le Jambon Beurre** ham, butter, cornichons, dijon 9.
Le Croque Monsieur warm ham & gruyere melt 12.
Le Croque Madame same melt with sunny-side egg 14.
California Baguette chicken, bacon, tomato 15.
Chez Vous B.L.T. natural bacon, jalapeno aioli 12.
Grass-fed N.Y. Steak Sandwich gruyere, tomato 16.
Pâté Sandwich cornichons & dijon mustard 12.

Prix-Fixe Lunch \$15

1 appetizer & 1 main or 1 course & a glass of house wine
Monday-Friday from 11:30-2:30 P.M. except holidays/special days
This price is per person. There are no shares, splits or modifications

Appetizers

- Mesclun Greens / Red Beet Salad / Soup du Jour
Three Cheese Plate / French Green Lentils

Main Courses

- Spinach & Goat Cheese Omelette
Twisted Pasta with Spinach & Mushrooms
Shrimp Scampi with Angel Hair Pasta (gluten-free)
Herb-Grilled Chicken, mixed baby greens, remoulade
Le Croque Monsieur (warm ham and gruyere melt)
French Shepherd's Pie

Desserts

- Nougat Glacé** 10.
a semifreddo of meringue and walnut nougatine
Warm Apple Walnut Tart 12.
flambéed with Calvados
Crème Brulée Surprise 9.
made with real cream, raw sugar and vanilla bean
Crêpes Suzette 12.
whole unbleached flour crepes flambéed with Grand Marnier
Dark Chocolate Mousse 10.
made with Belgian dark chocolate and whole eggs
Frangelico Cheesecake 9.
ladyfinger crust, white chocolate ganache, berry coulis
Gelatos/Sorbets 9.
artisanal flavors made without preservatives or stabilizers

