



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.
Mushroom Socca Pancake, herb crème fraîche, chutney 12.
Parmesan Risotto Croquettes, Provençale sauce 12.
Escargots ala Bourguignonne parsley/garlic butter 14.
Roasted Marrow Bone, garlic butter, baguette toasts 15.

Add on to Salads

- natural grilled chicken 9. wild shrimp 12.
6 oz. grass-fed new york strip steak 12.

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

Sole Meuniere 25.

wild-caught Atlantic filets, lemon butter sauce, ratatouille

Herbes de Provence-Grilled Chicken Breast 16

organic mixed baby greens and creole remoulade

Chicken Vol au Vent 18.

puff pastry of tender chicken in creamy mushroom velouté

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}

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

- Warm Apple Walnut Tart** 12.
flambeed with Calvados
Classic Crème Brulée 9.
made with real cream, raw sugar and vanilla bean
Crêpes Suzette 12.
whole unbleached flour crepes flambeed with Grand Marnier
Dark Chocolate Mousse 10.
made with Belgian dark chocolate and whole eggs
Tiramisu du Chef 12.
ladyfinger crust, mascarpone, chestnut cream, coffee liqueur
Gelatos/Sorbets 9.
artisanal flavors made without preservatives or stabilizers

Theme Nights

Mussel Mondays

1 quart of "Moules Marinières" \$18

Tartare Tuesdays

Steak Tartare of grass-fed beef \$21
(your choice of organic greens or pommes-frites)

Whiskey Wednesdays

\$5 shots \$8 snifters
(maker's mark, old grand-dad, bank note, four roses)

Fondue Thursdays

classic cheese fondue \$12.50 p. p. 2-person minimum
(served with paris ham, sausage, potato & vegetable)

Soufflé Saturdays

grand-marnier/chocolate/raspberry \$12
to be ordered upon arrival; 20 min. cooking time
from 11:30 A.M. to 2:30 P.M. only

[theme items not available holidays or event days]

