



Brunch Menu

Appetizers

- Organic Mesclun**, house vinaigrette 9.
Two Stock Onion Soup, garlic croûtons, Gruyère 10.
Red Beet Salad *Xeos*, walnuts, shallots, goat cheese 9.
Spring Pea Socca Pancake, herb crème fraîche, chutney 12.
Parmesan Risotto Croquettes, Provençale sauce 12.
Organic Salmon Gravlax radishes, wonton crisps 16.
Escargots ala Bourguignonne parsley/garlic butter 15.

Add on to Salads

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

Main Courses

- Buttermilk Pancakes with Real Maple Syrup** 12.
made with natural, unbleached flour and whole egg
Omelette Your Way 14.
choose any 2 of the following:
shallot, tomato, spinach, button mushrooms,
herbs, gruyère, goat's cheese, ham, bacon
Eggs Florentine 14.
2 poached eggs & spinach, pain-de-mie, hollandaise
Eggs Benedict 16.
2 poached eggs & paris ham on pain-de-mie, hollandaise
Wild Shrimp Benedict 18.
2 jumbo shrimp, spinach, pain-de-mie, poached eggs
Spinach and Goat Cheese Quiche 16.
organic mixed greens & red pepper coulis
Chez Vous Veggie Burger 16.
mirepoix vegetables, mushrooms, quinoa
and squash simmered with olive oil, then shaped
French Shepherd's Pie 16.
chopped natural beef, mirepoix, mushrooms, mashed, gruyere
Wild Shrimp Provençale & Angel Hair Pasta 19.
olive oil, garlic, shallot, tomato, parsley, pastis
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, truffle aioli
Le Petit New York Steak 21.
grilled 8 oz. grass-fed beef strip, pommes-frites, jalapeno aioli
Duck Confit and Eggs 28.
crispy hudson valley duck leg, 2 poached eggs, hollandaise

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}*

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.

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 Brunch \$20

Includes 1 beverage + 1 course

Saturday 11:30-2:30 P.M. Sunday 11-3 except holidays/special days
Price is per person; no shares, splits or modifications

Prix-Fixe Beverages

(bloody mary, mimosa, house wine, orange juice, apple juice)

Prix-Fixe Main Courses

- Spinach & Goat Cheese Quiche**
Veggie Burger (mirepoix, zucchini, mushrooms, quinoa)
Seasonal Mushroom and Gruyère Cheese Omelette
Chez Vous Benedict (Paris Ham, Eggs, Hollandaise)
Herb-Grilled Chicken, baby greens, fries, remoulade
Steak and Eggs (grilled 6 oz. grass-fed beef, sunny-side)

Desserts

- Banana Brulé Tart** 12.
crème anglaise, salted caramel, fresh whipped cream
Classic Crème Brulée 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
Tiramisu du Chef 12.
ladyfinger crust, mascarpone, nutella 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)

Worker Wednesdays

\$5 shots \$5 beers
(selected labels for hospitality professionals)

Soufflé Saturdays \$12

Grand Marnier or Chocolate

served at lunch only; must be ordered at start of meal
[theme items not available holidays or event days]

