



Lunch Menu

Appetizers

- Two Stock Onion Soup**, garlic croûtons, Gruyère 10.
Spring Pea Socca Pancake, herb crème fraîche, chutney 12.
Asparagus au Gratin with parmesan cheese 15
Parmesan Risotto Croquettes, Provençale sauce 12.
Organic Salmon Gravlax radishes, wonton crisps 16.
Escargots ala Bourguignonne parsley/garlic butter 15.

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.

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 16.

mirepoix vegetables, mushrooms, quinoa and squash simmered with olive oil, then shaped

Twisted Pasta with Spinach and Mushrooms 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, Amandine 25.

wild-caught fillets, almonds, lemon butter sauce, ratatouille

Herbes de Provence-Grilled Chicken Breast 16

organic mixed baby greens and creole remoulade

Chicken Milanese 18.

herb-panko-breaded chicken breast, spiced tomato jam

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>

Salads

- Organic Mesclun**, house vinaigrette 9.
Red Beet Salad Xeres, almond, shallot, goat cheese 11.
Baby Kale Caesar homemade anchovy vinaigrette 12.
Spinach Salad gorgonzola dolce, natural bacon 12.
Oriental Salmon Salad sesame-crust, soy/ginger vinaigrette 25.

Add on to Salads

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

- 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]*

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

