



Brunch Menu

Appetizers

- Organic Mesclun Greens house vinaigrette 9 **VE**
Red Beet Salad *xeras, walnut, shallot, goat cheese* 11 **LPV**
Two Stock Onion Soup, garlic croûtons, gruyère 10
Leek Socca Pancake, herb crème fraîche, 14 **LPV**
Parmesan Risotto Croquettes, provençale sauce 12 **LPV**
Organic Salmon Gravlax pickled fennel, wonton crisps 16 **LPV**
Escargots ala Bourguignonne parsley/garlic butter 15
Oven-Roasted Beef Marrow Bone 16

stuffed with "escargot butter;" baguette toasts

Add on to Salads

- natural grilled chicken 9 wild shrimp 12
organic salmon fillet 16.
8 oz. strip steak 14 10 oz. hangar steak 19

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. **LPV**
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. **LPV**
2 jumbo shrimp, spinach, pain-de-mie, poached eggs
Leek and Goat Cheese Quiche 18 **LPV**
served with organic mixed baby greens
Chez Vous Veggie Burger 16. **VE except for bun**
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 **LPV**
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 23.
grilled 8 oz. grass-fed beef strip, pommes-frites, jalapeno aioli
Duck Confit and Eggs 28. **LPV**
crispy hudson valley duck leg, 2 poached eggs, hollandaise

we source only the most local, natural sustainable ingredients
{over 90 % of the menu is gluten-free}
V vegetarian **LV** lactovegetarian **VE** vegan
LPV vegetarian eating eggs, cheese, seafood, fowl

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.
Tuna Sandwich tomato, cornichons, vinaigrette & 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, tap beer, 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)
all prix-fixe main courses served with greens only

Desserts

- Classic Crème Brulée 9 **LPV**
made with real cream, raw sugar and vanilla bean
Frangelico Cheesecake 9 **LPV**
served with wild raspberry coulis
Crêpes Suzette 12 **LPV**
whole unbleached flour crepes flambéed with Grand Marnier
Warm Red Wine Pear Tart 12 **LPV**
walnut cream-filled short crust pastry
Dark Chocolate Mousse 10 **LPV**
made with Belgian dark chocolate, eggs & cream
Gelatos/Sorbets 9 **LPV**
artisanal flavors made without preservatives or stabilizers
served at lunch only; must be ordered at start of meal
[theme items not available holidays or event days]

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)

Wine Wednesdays

white wine flights 21 red wine flights 23

Soufflé Saturdays 12

Grand Marnier or Chocolate **LPV**
served at lunch only; must be ordered at start of meal

