



## Lunch Menu

### Appetizers

- 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 **IPV**
- Escargots ala Bourguignonne** parsley/garlic butter 15
- Oven-Roasted Beef Marrow Bone** 16

stuffed with "escargot butter;" baguette toasts

### 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
- Chez Vous Veggie Burger** 16. **VE** except the bun  
mirepoix vegetables, mushrooms, zucchini,  
quinoa, olive oil and gluten-free rice flour

### Main Courses

#### Omelette Your Way 14

choose any 2 of the following: shallot, tomato, spinach, mushrooms, herbs, gruyère, goat's cheese, ham, bacon

#### **Leek and Goat Cheese Quiche** 16. **LPV**

organic mixed greens & red pepper coulis

**Twisted Pasta with Spinach and Mushrooms** 15 **VE**  
olive oil, garlic, shallot, chablis wine, vegetable stock, parmesan

#### **Wild Shrimp Provençale & Angel Hair Pasta** 19 **LPV**

olive oil, garlic, shallot, tomato, parsley, pastis

#### **Five Spice Sole Tempura** 21 **LPV**

served with kaffir lime/wasabi aioli & pommes-frites

#### **Herbes de Provence-Grilled Chicken Breast** 16

organic mixed baby greens, frites, creole remoulade

#### **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** 23

grilled 8 oz. grass-fed beef strip, pommes-frites, jalapeno aioli

{over 90 % of the menu is gluten-free}

**V** vegetarian **LV** lactovegetarian **VE** vegan  
**LPV** vegetarian eating eggs, cheese, seafood, fowl

*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 **VE**
- Red Beet Salad** Xeres, walnuts, shallot, goat cheese 11 **LPV**
- Caesar Salad** homemade anchovy vinaigrette 12 **LPV**
- Spinach Salad** gorgonzola dolce, natural bacon 12
- Frisée Salad** lardons, poached egg, house vinaigrette 15
- Niçoise Salad** flaked tuna, greens & traditional condiments 18 **LPV**

### 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

### 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

- Leek & 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

- 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

### 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**

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

{**not all items may be split**; split charge 3}  
{corkage 25 cake charge 3 bag charge .25}

