

LUNCH

Monday - Friday, 11:30AM-3:30PM

APPETIZERS

- SOUPE À L' OIGNON GRATINÉE

aged Gruyère, crouton

15
- CHOPPED SALAD

tomato, cucumber, avocado, haricot vert, niçoise olives, basil, sherry-shallot vinaigrette

17
- FARMER' S MARKET BEET SALAD

red & golden beets, creamy goat cheese, chives, aged balsamic

17
- CLASSIC STEAK TARTARE ^

chopped New York strip, cracked black pepper, shallots, dijon mustard

23
- ENTRÉE PORTION WITH FRIES 34

ARTISANAL COUNTRY BOARD

prosciutto, Jambon de Paris, Rosette de Lyon, duck terrine, Valençay, Gruyère, Roquefort, herb olives, country bread

32

= ARTISAN SAUSAGES =

two for \$22 / three for \$26/ all six for \$45
with roasted potatoes, sauerkraut, and mustards

- HICKORY SMOKED PORK

12
- CHEDDAR PORK

12
- BAUERNWURST

(beef, pork)

12
- BOUDIN BLANC

(veal, pork)

12
- MERGUEZ

(spicy lamb)

12
- HUDSON VALLEY DUCK

14

PETIT BRUNCH

- OMELETTE MAISON

herb goat cheese, spinach, roasted tomatoes, French fries, mixed greens

21
- MEDITERRANEAN SANDWICH

grilled eggplant, roasted tomatoes, red bell pepper, pesto, goat cheese, raisin-walnut bread, French Fries, mixed greens

24
- CROQUE MADAME ^

Parisian ham, aged Gruyère, organic sunny side up egg, leafy greens, French fries

24
- SMOKED SALMON BOARD

two 6 minute organic eggs, lemony dill cream, red onions, capers, grilled country bread

26
- GRILLED CHICKEN CLUB

Applewood smoked bacon, Vermont Cheddar, romaine, tomato, aioli, country bread, French fries, mixed greens

25
- ADD AN ORGANIC EGG \$2

BURGER D' ALSACE ^

brioche, aioli, caramelized onions, lettuce, tomato, French fries

25
- CHOICE OF CHEDDAR, GRUYÈRE, ROQUEFORT, OR ALSATIAN MUNSTER

= SALADS =

- FRISÉE AUX LARDONS ^

double smoked bacon, two poached eggs, garlic croutons, sherry-shallot vinaigrette

22
- SALADE FERMIÈRE

grilled chicken breast, avocado, tomatoes, arugula, Parmesan Reggiano, sherry-shallot vinaigrette

25

ENTRÉES

- MOULES FRITES "POULETTE"

Prince Edward Island mussels, Pinot Blanc, leeks, cream, shallots, parsley, French fries

26
- PAN-ROASTED CHICKEN MILANESE

baby arugula, Parmesan Reggiano, Dijon mustard sauce

24
- TAGLIATELLE PROVENÇAL

artichoke, roasted tomato, Niçoise olives, roasted garlic, pesto, pine nuts, Parmigiano Reggiano

25
- PETITE CHOUCROUTE GARNIE

smoked pork & boudin blanc sausages, smoked pork belly, Riesling-braised sauerkraut, juniper berries, steamed potatoes, Dijon mustard

25
- GRILLED SCOTTISH SALMON

French lentils, seasonal vegetables, fresh lemon vinaigrette

34
- FARMHOUSE CHICKEN

pan roasted free-range chicken, seasonal vegetables, roasted potatoes, chicken jus

34
- STEAK FRITES ^

Certified Prime hanger steak, red wine-shallot sauce, watercress, French fries

44

VEGETABLES & SIDES

HARICOT VERT 10 CREAMED SPINACH 12 MIXED VEGETABLES 10 ASPARAGUS 12
SAUERKRAUT 8 BASKET OF FRENCH FRIES 8

3 COURSE PRIX FIXE

- 30 -

APPETIZERS

- SOUPE DU JOUR

seasonal produce, fresh herbs
- SALADE DU BISTRO

baby arugula, Parmesan Reggiano, herb vinaigrette, truffle oil

ENTRÉES

- MONDAY

PETITE DUCK CHOUCROUTE

duck confit and homemade duck sausage, Riesling-braised sauerkraut, steamed Yukon potatoes, and duck jus
- TUESDAY

PAN SEARED SKATE FISH GRENOBLOISE

medley of rice, seasonal vegetables, lemon-butter-caper sauce
- WEDNESDAY

BASS ANTIBOISE

seasonal vegetables, fingerling potatoes, avocado, tomato, lemon juice, Tuscan olive oil, coriander
- THURSDAY

PAN-ROASTED CHICKEN MILANESE

baby arugula salad, Parmesan Reggiano, Dijon mustard sauce
- FRIDAY

PETITE MOULES FRITES PROVENÇAL

pinot blanc, tomato, basil, garlic, shallots, french fries

DESSERT

- HOMEMADE ICE CREAM & SORBET

choice of vanilla ice cream or mango sorbet served with a freshly baked cookie

EXECUTIVE CHEF: PHILIPPE ROUSSEL

BREAD IS AVAILABLE UPON REQUEST.
PLEASE ALERT YOUR SERVER OF ANY SPECIAL DIETARY RESTRICTIONS.
^THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.