

LUNCH / BRUNCH

PETIT DÉJEUNER

French Toast
fresh berries \$10

Eggs Benedict
The Classic with canadian bacon \$13
The Norwegian with smoked salmon \$15
The Florentine with spinach \$12

Eggs Meurette
eggs poached in red wine with pearl onions,
mushrooms and bacon on toasted brioche \$12

The Omelettes
Parisienne
ham, gruyere cheese, mushrooms \$12

San Francisco
goat cheese, portobello mushroom,
roasted peppers \$13

LES SANDWICHES

Croque-Monsieur \$11
Croque-Madame \$12
warm ham and gruyere sandwich (with an egg
on top for Madame) served with mixed greens

Grilled Chicken Sandwich
lettuce, tomato, avocado, gruyere, mayonnaise,
served with mixed greens \$10

Grilled Vegetable Sandwich
grilled zucchini, red onions, squash, roasted
bell peppers, goat cheese,
served with mixed greens \$10

Creekston Farm Hanger Steak Sandwich
caramelized onions, baby watercress,
pickled jalapeño, gruyere cheese
served with French fries \$18

LES PETITS PLATS

Burgundy Escargots Gratinés
red wine reduction, vegetable brunoise, garlic,
parsley, bread crumbs \$9

Warm Pistachio Crusted Goat Cheese Ball
honey, confiture d'oignons \$7

Hand Cut Filet Mignon Tartare
shallots, capers, cornichons, harissa sauce,
quail egg \$16

Garnitures

\$4 each
bacon
avocado

\$6 each
home fries
pommes frites
haricots verts
ratatouille
sautéed spinach
smoked salmon

COCKTAILS

BLOODY MARY \$9
homemade mix

MIMOSA \$9
*Blanc de blanc
sparkling, orange
juice*

BELLINI \$12
*Prosecco, peach
liquor, peach purée*

RAMOS FIZZ \$12
*Queens courage gin,
heavy cream, orange
liquor, lemon juice*

Soupe du Jour
please ask us

**Onion Soup
Gratinée**
\$8

**Marinated Mixed
Olives**
\$3

LES SALADES

Seasonal Mixed Greens
cherry tomatoes, shaved pear, lemon dressing
\$8

Salade Amélie
romaine, raddichio, asparagus, haricots verts,
endive, frisée, radish, shaved fennel, avocado
and pecorino with truffle oil vinaigrette \$14

Smoked Salmon Salad
arugula, cherry tomatoes, cucumber, crispy
capers, espelette pepper, hard-boiled egg,
lemon dressing \$14

Frisée Salad
warm bacon and shallots, brioche croutons,
poached egg, mustard vinaigrette \$14

Tuscan Kale Salad
quinoa, fresh apple, pomegranate, spicy pecan
nuts, red wine vinaigrette \$13

Add grilled chicken to your salad \$5

LES GRANDS PLATS

Amélie Burger
Pat Lafrieda brisket meat, tomato, red onion,
lettuce and French fries \$12
add \$2 for each: cheese, bacon, egg

Gratin de Ravioles du Royans
specialty of Valence in southern France
made of wheat flour stuffed with comet &
cottage cheese \$14
add shaved black truffle for \$3

Moules Frites
mussels steamed with white wine, cream,
leeks, shallots, garlic, served with French fries
\$18

Pan-roasted Filet of Atlantic Salmon
lentils du Puy, beets, radicchio, chicken jus \$22

Hudson Valley Duck Leg Confit
fingerling potatoes, wild mushrooms, frisée
salad \$24

*Amélie uses local, organic produces whenever possible.
18 % gratuity added for parties of 6 or more.
Amélie is not responsible for lost or stolen items*

Cheese & Charcuterie
on the back page