

# LUNCH

## Starter

**Bone Broth** gently simmered chicken stock, fines herbs /11

**Housemade Boursin** whipped goat cheese, garlic, herbs, baguette /15

**Beet Salad** citrus, almond, tardivo, horseradish, poppy seed /16

**Market Lettuce** quinoa, avocado, citrus yogurt, lemon vinaigrette /17  
smoked salmon /6 chicken /7 hanger steak /9

**Steak Tartare** puffed farro, castelfranco, caesar dressing, pecorino /18

**Escargot à l'Ail** garlic, parsley, butter /17

**Braised Chicken Meatballs "Coq au Vin"** red wine, parsnip, mirepoix /16

## Sandwich

**Grilled Cheese Sandwich** brie, apple, fig, honey-dijon, brioche, frites /16

**Chicken Salad Sandwich** grapes, almonds, baguette, frites /17

**French Ham Sandwich** surry farm country ham, house made butter, baguette, cornichon, frites /17

**Yves Cheeseburger** jambon de paris, alpine cheeses, house pickles, frites /21

## Entrée

**Frittata** roasted mushrooms, leek fondue, gruyère /18

**Branzino** charred tendersweet cabbage, ginger beurre blanc, lime /30

**Steak Frites** grilled hanger steak, sauce au poivre /32

**Veal Schnitzel** sauce vert, bitter greens, lemon, poached egg /34

## To Share

**1/2 Dozen Oysters /MP**  
house hot sauce

**Assortment d'olives /8**  
house-cured mixed olives

**Assiette de Fromage /22**  
Mimolette  
Blue D'Auvergne  
Vermont Creamery Bijou

**Assiette de Charcuterie /24**  
Jambon de Bayonne  
Saucisson Sec  
Country Ham

## Sides

**Pomme Frites /10**  
Avec Sauces /11

**Fresh Fruits /10**

**Petite Salade /11**  
lemon vinaigrette

**Roasted Caulilini /12**  
amandine vinaigrette

# Yves

# BRUNCH

## One

**Homemade Granola** greek yogurt, almonds, apple, pear, honey /14

**Housemade Boursin** whipped goat cheese, garlic herbs, baguette /15

**Beet Salad** citrus, almond, tardivo, horseradish, poppy seed /16

**Market Lettuce** quinoa, avocado, citrus yogurt, lemon vinaigrette /17  
smoked salmon /6 chicken /7 hanger steak /9

**Steak Tartare** puffed farro, castelfranco, caesar dressing, pecorino /18

**Escargot à l'Ail** garlic, parsley, butter /17

**Braised Chicken Meatballs** "Coq au Vin" red wine, parsnip, mirepoix /16

## Two

**Eggs en Cocotte** baked farm eggs, garlic herb crumbs, toasted baguette /16

**Soft Scrambled Egg Tartine** mixed baby lettuces, lemon vinaigrette /16

**Croque-Madame** ham, gruyère, bechamel, sunny-side up egg, frites /18

**Frittata** roasted mushrooms, leek fondue, gruyère /18

**Pancakes** chocolate chip/blueberry, à la mode /18

**French Ham Sandwich** surry farm country ham, house made butter, baguette, cornichon, frites /17

**Yves Cheeseburger** jambon de paris, alpine cheeses, house pickles, frites /21

**Steak Frites** grilled hanger steak, sauce au poivre, sunny side up eggs /32

## To Share

**1/2 Dozen Oysters** /MP  
house hot sauce

**Assortment d'olives** /8  
house cured mixed olives

**Assiette de Charcuterie** /24  
Jambon de Bayonne  
Saucisson Sec  
Country Ham

**Assiette de Fromage** /22  
Mimolette  
Blue D'Auvergne  
Vermont Creamery Bijou

## Sides

**Bacon** /10

**Pork Sausage** /11

**Pommes Frites** /10

**Fresh Fruits** /10

**Petite Salade** /11  
lemon vinaigrette

# Yves

# DINNER

## One

**Housemade Boursin** whipped goat cheese, garlic herbs, baguette /15

**Beet Salad** citrus, almond, tardivo, horseradish, poppy seed /16

**Market Lettuce** quinoa, avocado, citrus yogurt, lemon vinaigrette /17

**Steak Tartare** puffed farro, castelfranco, caesar dressing, pecorino /18

**Escargot à l'Ail** garlic, parsley, butter /17

**Braised Chicken Meatballs "Coq au Vin"** red wine, parsnip, mirepoix /16

## Two

**Tortellini** delicata squash, smoked pistachio, ricotta, mushroom dashi /24

**Branzino** charred tendersweet cabbage, ginger beurre blanc, lime /30

**Roasted Half Chicken** crispy fingerling potatoes, schmaltz toast, broth /31

**Veal Schnitzel** sauce verte, bitter greens, lemon, poached egg /34

**Steak Frites** dry aged bone-in NY strip, sauce au poivre /49

**Yves Cheeseburger** jambon de paris, alpine cheeses, pickles, frites /21

## To Share

**1/2 Dozen Oysters /MP**  
house hot sauce

**Assortment d'olives /8**  
house cured mixed olives

**Assiette de Fromage /22**  
Mimolette  
Blue D'Auvergne  
Vermont Creamery Bijou

**Assiette de Charcuterie /24**  
Saucisson Sec  
Bayonne Ham  
Country Ham

## Sides

**Pommes Frites /10**  
**Avec Sauces /11**

**Petite Salade /11**  
lemon vinaigrette

**Roasted Caulilini /12**  
amandine vinaigrette

**Bone Broth /11**  
gently simmered chicken  
stock, fines herbs

# Yves