

LUNCH

To Share

Oysters house hot sauce /MP

Assortment d'Olives house-cured mixed olives /8

Fromage Mimolette, Blue D'Auvergne, Vermont Creamery Bijou, accoutrements /22

Charcuterie Saucisson Sec, Country Ham, Prosciutto, accoutrements /24

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

Seasonal Quiche market vegetables, gruyère, petite salade /17

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

Sides

Pommes Frites /10 with sauces /11

Fresh Fruits /11

Petite Salade lemon vinaigrette /11

Roasted Caulilini amandine vinaigrette /12

Yves

BRUNCH

To Share

Oysters house hot sauce /MP

Assortment d'Olives house-cured mixed olives /8

Fromage Mimolette, Blue D'Auvergne, Vermont Creamery Bijou, accoutrements /22

Charcuterie Saucisson Sec, Country Ham, Prosciutto, accoutrements /24

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

Steak Tartare puffed farro, castelfranco, caeser 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, herbs, toasted baguette/16

Soft Scramble Egg Tartine mixed baby lettuces, lemon vinaigrette /16

Housemade Bagel Sandwich beet cured arctic char, vegetable cream cheese, everything spice /15

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

Pancakes chocolate chip/blueberry, à la mode /18

Seasonal Quiche market vegetables, gruyère, petite salade /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

Sides

French Crullers vanilla glaze /6

Bacon /10

Pork Sausage /11

Fresh Fruits /11

Pommes Frites /10 avec sauces /11

Yves

DINNER

To Share

Oysters house hot sauce /MP

Assortment d'Olives house-cured mixed olives /8

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

Assiette de Charcuterie Saucisson Sec, Country Ham, Prosciutto /24

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

Brandade salt cod, garlic cream, toast /16

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

Two

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

Pistachio Crusted Salmon dijon mustard, lemon, fennel salad /28

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, house pickles, frites /21

Sides

Pommes Frites /10 avec sauces /11

Petite Salade lemon vinaigrette /11

Roasted Caulilini amandine vinaigrette /12

Bone Broth gently simmered chicken stock, fines herbs /11

Yves

Brasserie Menu

Monday-Friday 3pm-5:30pm

Oysters east coast, house hot sauce /MP

Spice Mixed Nuts /7

Assortment d'Olives house cured olives /8

Pomme Frites assorted sauces /11

Bone Broth chicken stock, fines herbs /11

Housemade Boursin garlic, herbs, baguette /15

Brandade salt cod, garlic cream, toast /16

Escargot á l'Ail garlic, parsley, butter /17

Steak Tartare puffed farro, castelfranco, caeser dressing, pecorino /18

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

Market Lettuce quinoa, avocado, oranges, citrus yogurt, lemon vinaigrette /17
smoked salmon /6 chicken /7

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

Apéritif Board chef selection of snacks /21

Fromage Mimolette, Blue D'Auvergne, Vermont Creamery Bijou, Accouttrements /22

Charcuterie Saucisson Sec, Country Ham, Prosciutto, Accouttrements /24

Yves