

# LUNCH

## One

**Homemade Granola** coconut kale yogurt, almonds, honey, mixed berries /13

**Roasted Beets** fromage blanc, endive, citrus vinaigrette, pistachio /15

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

**French Country Salad** roast chicken, wild arugula, lentils, cherry tomato, mustard vinaigrette, chèvre crouton /19

**Mussels Provençal** cherry tomato, garlic croutons, parsley /15

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

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

## Two

**Frittata** roasted mushrooms, leek fondue, gruyère /16

**Ratatouille Sandwich** grilled summer vegetables, chèvre, arugula aioli, 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 /19

**Steelhead Trout** heirloom cucumbers, yogurt, dill, pistachio /28

**Steak Frites** grilled hanger steak, sauce au poivre /27

**Veal Schnitzel** sauce vert, bitter greens, lemon, poached egg /30

## Hors d'oeuvres

**Oysters** /19  
sorrel granita,  
house hot sauce

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

**Market Radish** /10  
housemade butter

**Housemade Boursin** /13  
baguette

**Assiette de Charcuterie** /24  
Saucisson Sec  
Prosciutto di Parma  
Country Ham

**Assiette de Fromage** /22  
Epoisses  
Meule du Jura  
Fourme d'Ambert

## Accompagnements

**Pommes Frites** /9  
**Avec Sauces** /11

**Seasonal Berries** /9

**Petite Salade** /9  
lemon vinaigrette

**Grilled Summer Beans** /10  
amandine vinaigrette

**Charred Peppers -  
A la Basque** /10  
pickled shallot

# Yves

# BRUNCH

## One

**Homemade Granola** coconut kale yogurt, almonds, honey, mixed berries /13

**Roasted Beets** fromage blanc, endive, citrus vinaigrette, pistachio /15

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

**French Country Salad** roast chicken, wild arugula, lentils, cherry tomato, mustard vinaigrette, chèvre crouton /19

**Mussels Provençal** cherry tomato, garlic croutons, parsley /15

**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 dijon vinaigrette /15

**Croque-Madame** ham, gruyere, bechamel, sunny-side up egg, frites /16

**Frittata** roasted mushrooms, leek fondue, gruyère /16

**Pancakes** chocolate chip/blueberry, à la mode /17

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

**Tuna Niçoise Sandwich** confit tuna, tapenade, cucumber, radish, baguette, frites /17

**Yves Cheeseburger** jambon de paris, alpine cheeses, house pickles, frites /19

**Steak Frites** grilled hanger steak, sauce au poivre, sunny side up eggs /27

## Hors d'oeuvres

**Oysters** /16  
sorrel granita,  
house hot sauce

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

**Market Radish** /10  
house made butter

**Housemade Boursin** /13  
baguette

**Assiette de Charcuterie** /24  
Saucisson Sec  
Prosciutto di Parma  
Country Ham

**Assiette de Fromage** /22  
Epoisses  
Meule du Jura  
Fourme d'ambert

## Accompagnements

**Bacon** /8

**Pork Sausage** /8

**Pommes Frites** /9

**Seasonal Berries** /9

**Petite Salade** /9

# Yves

# DINNER

## One

**Roasted Beets** fromage blanc, endive, citrus vinaigrette, pistachio /15

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

**Mussels Provençal** cherry tomato, garlic croutons, parsley /15

**Leeks Vinaigrette** crispy faro, soft egg, mustard, chervil /14

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

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

## Two

**Pasta Niçoise** linguini noire, cherry tomato, olive, arugula /24

**Steelhead Trout** heirloom cucumbers, yogurt, dill, pistachio /28

**Grilled Whole Fish** seasonal accoutrements /MP

**Roasted Half Chicken** dijon crust, jus, fines herbes /30

**Summer Cassoulet** braised pork shoulder, white beans, stone fruit /26

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

**Steak Frites** dry aged bone-in NY strip, sauce au poivre /48

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

## Hors d'oeuvres

**Oysters** /19

sorrel granita,  
house hot sauce

**Assortment d'olives** /8

house cured mixed olives

**Market Radish** /10

house made butter

**Housemade Boursin** /13

baguette

**Assiette de Fromage** /22

Epoisses

Meule du Jura

Fourme d'Ambert

**Assiette de Charcuterie** /24

Saucisson Sec

Prosciutto di Parma

Country Ham

## Accompagnements

**Pommes Frites** /9

Avec Sauces /11

**Petite Salade** /9

lemon vinaigrette

**Grilled Summer Beans** /10

amandine vinaigrette

**Charred Peppers-**

**A La Basque** /10

pickled shallot

# Yves