

LUNCH

One

Homemade Granola greek yogurt, almonds, stone fruit, honey /14

Roasted Beets blue d'auvergne, endive, candied pecans, black pepper vinaigrette /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

Clams Meunière brown butter, white wine, lemon, toast /18

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 /21

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
house hot sauce

Assortment d'olives /8
house cured mixed olives

Fried Pork Rillettes/12
mustard, pickles

Housemade Boursin/14
baguette

Assiette de Charcuterie /24
Saucisson Sec
Bayonne Ham
Country Ham

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

Accompagnements

Pommes Frites /9
Avec Sauces /11

Fresh Fruits / 10

Petite Salade /10
lemon vinaigrette

Roasted Caulilini /11
amandine vinaigrette

**Charred Peppers -
à la Basquaise /11**
pickled shallot

Yves

BRUNCH

One

Homemade Granola greek yogurt, almonds, stone fruit, honey /14

Roasted Beets blue d'auvergne, endive, candied pecans, black pepper vinaigrette /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

Clams Meunière brown butter, white wine, lemon, toast /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 /15

Croque-Madame ham, gruyère, bechamel, sunny-side up egg, frites /17

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

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

Steak Frites grilled hanger steak, sauce au poivre, sunny side up eggs /28

Hors d'oeuvres

Oysters /16
house hot sauce

Assortment d'olives /8
house cured mixed olives

Fried Pork Rillettes/12
mustard, pickles

Housemade Boursin /14
baguette

Assiette de Charcuterie /24
Saucisson Sec
Bayonne Ham
Country Ham

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

Accompagnements

Bacon /8

Pork Sausage /9

Pommes Frites /9

Fresh Fruits /10

Petite Salade /10

Yves

DINNER

One

Roasted Beets blue d'auvergne, endive, candied pecans, black pepper viniagrette /15

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

Heirloom Tomato Salad haricot verts, white anchovy /15

Clams Meunière brown butter, white wine, lemon, toast /18

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 Monkfish sauce amèricaine, celery, baby leeks, cress, lime /34

Roasted Half Chicken dijon crust, jus, fines herbes /31

Long Island Duck pan seared breast, confit leg, cherry, mustard /32

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
house hot sauce

Assortment d'olives /8
house cured mixed olives

Fried Pork Rillettes /12
mustard, pickles

Housemade Boursin /14
baguette

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

Assiette de Charcuterie /24
Saucisson Sec
Bayonne Ham
Country Ham

Accompagnements

Pommes Frites /9
Avec Sauces /11

Petite Salade /10
lemon vinaigrette

Roasted Caulilini /11
amandine vinaigrette

**Charred Peppers-
à la Basquaise /11**
pickled shallot

Yves