

# Lafayette

## BOULANGERIE

### BAKERY

Croissant 3 ½

Almond Croissant 5

Pain au Chocolat 4

Danish du Jour 5

Whole Wheat Carrot Muffin  
4

Banana Seed Muffin  
4

### GRAND FROMAGE

Cremont  
goat & cow, VT

Brebis Pyrénées  
sheep, France

Hudson Flower  
cow, NY

Alpha Tolman  
raw cow, VT

Tomme de Crayeuse  
raw cow, France

Fourme d'Ambert  
cow, France

THREE FOR 16  
FIVE FOR 24



Selection of assorted pastries and bread from our bakery  
served with *confiture* & Vermont butter

18

## HORS D'OEUVRES

Les Olives Verts 6

½ Dozen Oysters du Jour MP

Roasted Beets, *fourme d'Ambert*, endive, hazelnut vinaigrette 18

Gem Lettuce Salad, avocado, poppy seed dressing, manchego cheese 17

Salad Verte, shaved vegetables, vinaigrette provençale 16

Prime Beef Tartare "New Orleans", tabasco aioli, quail egg 23

Frisée Salad, bacon *maison*, poached organic egg 22

## BRUNCH

Fresh Fruit Salad 14

Yogurt, Granola *Maison*, mixed berries 16

Anson Mills Oatmeal, fruit stewed in cognac, toasted almonds 13

Croque Madame, house-cured ham, fried egg 22

Omelette Provençal, tomato *confit*, *pistou*, robiolina 21

Soft Scramble Eggs, *chèvre*, leeks, truffle vinaigrette 22

Egg White Frittata, sweet pepper *Basquaise* 20

Smoked Salmon Benedict, *brioche*, *sauce choron* 25

Lemon Pancakes with fresh berries 20

French Toast 'Tropique,' grilled pineapple 22

*Niçoise Salad*, rare tuna, anchovy, egg 28

Brisket Burger *au Poivre*, mushroom *duxelles*, *comté* 24

Dry-Aged Strip Steak and Eggs, *sauce verte* 41

## COCKTAILS

### BLOODY MARIE

Vodka, old bay, dijon,  
*herbes de provence*, horseradish

16

### RUM MINT FIZZ

Plantation Three Star rum,  
*creme de menthe*, lime, egg white

15

### GREAT JONES SPRITZ

Pellehaut Blanche a'Armagnac,  
Byrrh, sparkling wine, honey

15

### OAXACAN GARDEN

Del Maguey Vida mezcal,  
Pueblo Viejo tequila, lime,  
Jardin Vert green juice

15



## GARNITURES

Bagel 3 ½

Smoked Salmon 12

*Pommes de Rôtisserie* 8

*Pommes Frites* 11

Bacon *Maison* 8

Sausage *Maison* 8

## JUS FRAIS

JARDIN VERT 11  
green apple, kale,  
ginger, cucumber

FRENCH ROSE 10  
carrot, beet, navel orange

HYPER C 10  
blood orange, yuzu,  
grapefruit

*Fresh-Pressed In-House*

All of our organic eggs come from Feather Ridge Farms, NY

Chef & Owner Andrew Carmellini

Chef de Cuisine Brian Nasworthy

GRAND CAFÉ