

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 Vertes 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 Provençale, 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

HURRICANE

Aged Rum & Cognac,
Mandarine Napoleon, citrus,
passion fruit, grenadine

16

GREAT JONES SPRITZ

Pellehaut Blanche d'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