

La Parisienne Lunch Menu

*Lunch Menu begins at 11am and ends at 3pm
Order your Dinner-to-Go by 3pm and pick up by 5pm!*

Charcuterie Board: Caña de Cabra (aged goat cheese), Brie, Gruyère, Prosciutto di Parma, Lomo (cured pork loin) and Pork Pistachio Terrine (homemade!) – served with selection of berries & fruit, honey, dates, mustard and baguette
\$18

La Salade Niçoise \$14

Seared Yellowfin tuna, kalamata olives, boiled farm eggs, crisp veggies, poached potatoes & legumes, Champagne-lemon vinaigrette

Poached Salmon Salad \$14

Sushi-grade salmon gently poached in white wine and lemon, mixed greens seasonal vegetables, Champagne-lemon vinaigrette

La Salade Normande \$12

Mixed greens, buttermilk roasted chicken, Brie, tomato, onion, kalamata olives, dijon vinaigrette

Caprese Salad \$12

Burrata, Mozzarella, tomato, basil, mixed greens, balsamic, extra virgin olive oil, sea salt and fresh cracked pepper

Arugula with Chèvre & Fruit \$10

Fresh arugula, goat cheese, seasonal fruit, toasted pecans, balsamic and extra virgin olive oil

Honey-Herb Beet Salad \$10

Mixed greens, pepitas, goat cheese, fresh herbs, tender red beets, balsamic and extra virgin olive oil

Add to any salad: hard boiled farm egg \$2 Bacon \$4 Roasted Chicken \$5
Smoked Salmon \$8 Grade A tuna steak \$12 Sushi Grade Poached Salmon \$12

Sandwiches

All sandwiches are served with your choice of side

Croque Monsieur \$12

A traditional French sandwich with Mornay cheese sauce, ham, dijon, sourdough toasted to cheesy, melty perfection!

Croque Madame \$13.50

Just like a Croque Monsieur... but with a sunny-side up farm egg on top!

Add goat cheese or brie for \$2

Chicken Salad on Croissant \$10

Delightfully simple, yet amazing! Our chicken salad has mayonnaise, pecans and celery.

French Dip \$14

Roast beef, onions, Swiss cheese, baguette, au jus

Smoked Salmon on Croissant \$12

*Smoked salmon, mayonnaise, Swiss cheese, capers, mixed greens
(you can also substitute smoked salmon for roasted chicken instead!)*

Toasted Goat Cheese and Tomato Croissant \$10

Goat cheese & tomato gently toasted and topped with black pepper and honey

Toasted Brie and Ham Croissant \$ 10

Classic combo! Bubbly brie and smoky ham on a croissant

Le Bastia \$12

Prosciutto di Parma, olive oil, fresh tomato, mozzarella, olive oil on baguette

Le Panini Complet \$12

Roasted buttermilk chicken, tomato, mozzarella, pesto on baguette

Le Panini Savoureux \$12

Prosciutto di Parma, tomato, mozzarella, pesto on baguette

Sides—Your sandwich comes with your choice of a side! Additional sides are \$4.

- Seasonal Fruit & Berries
- Dijon Potato Salad (potatoes, olives, spinach, carrots)
- Buttery Herb-de-Provence Home Fries
- Seasonal Vegetable Medley
- 2 Slices of Brie/ 2 slices of bacon/ two hard boiled egg
- Small Mixed Greens Salad

****Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

Les Quiches

- *We use farm fresh chicken and duck eggs to create the perfect, light & fluffy savory custard.*
- *All of our quiches are gluten-free! (no crust!)*
- *We prefer our quiche slightly warmed... but not too hot!*
- *Order a whole quiche to go! (Give us a heads up and call ahead!)*

Quiche Lorraine \$12

A classic quiche with bacon, smoked ham and Swiss cheese

Served with your choice of side

Single slice \$8

Whole quiche: \$40

Quiche Végétarienne \$12

A celebration of our seasonal produce and a crispy layer of grated Swiss cheese

Single slice \$8

Whole quiche: \$35

Quiche Parisienne \$12

Smoked salmon, dill, capers and spinach topped with grated Swiss cheese

(We like it cold, too!)

Single slice \$8

Whole quiche: \$40

Dinner-to-Go

Allyssa makes all of your meals herself... Please give her enough time to prepare your meal! Order by 3pm and pick up by 5pm.

Chicken Hélène \$50

Inspired by the staff's favorite kid movie: Madeline! The perfect, wholesome & healthy roast chicken–buttermilk, butter, garlic, lemon and fresh herb roasted bird served on a bed of roasted root vegetables and sautéed greens. This meal comes with 1 baguette, a side salad for up to 2-4 people and vanilla spice bread pudding for dessert.

Add a bottle of Maison Nicolas Chardonnay or Pinot Noir for \$25 (both are simply delicious with roasted chicken!)

Whole Quiche Meal \$50

We're not trying to brag... but our quiche is the best in town! We'll give you your choice of quiche, a mixed greens & veggie salad for 6 people and a baguette.

Add vanilla spice bread pudding for 6 people: \$15

Add a bottle of Réserve Delsol Picpoul: \$30 (light, tart and crisp: this wine is perfect with quiche! Lemon, green apple, slate— one of Allyssa's favorites!)

Seared Salmon for 4 \$75

Elegant and sublime— Sushi grade salmon seared medium rare and served with rosemary–parmesan roasted potatoes, garlic green beans and a chilled beet salad.

Add a bottle of Rosé for \$45 —currently serving a beautiful Côte de Provence rosé Château Minuty (take advantage of this deal while it lasts! If you know, you know... Minuty is one of the gold standards in France for Rosé! Perfectly suited for salmon and buttery potatoes— it's bright, fresh with undertones of limestone, lemon, lychée. Grenache grapes... one of the last vineyards in Provence that picks grapes by hand!)

Appetizers

Single slice of quiche \$8

choose vegetarian, Lorraine or smoked salmon (choose to have it warmed or served chilled)

French Onion Soup \$4

Classic beef based onion soup topped with baguette crouton, swiss cheese & parsley

Beets and Brie \$10

Thinly sliced beets, lemon vinaigrette, fresh herbs, brie and piece of baguette

Escargot \$15

Snails served with butter, garlic, fresh herbs, toasted baguette and extra virgin olive oil.

Charcuterie Board \$18

Prosciutto di Parma, chef's selection of cheese (just ask!) + more surprises! Served with fresh baguette, spicy mustard, honey, jam, seasonal fruit, cornichon pickles and radishes.

(I recommend a glass of Picpoul or Rosé to go with it! C'est parfait!)

To-Go for the Barn! (or lunch for the office :)

Chicken Salad for 4 \$30

This meal comes with a salad for 4 people, 1 large baguette or 4 pinched croissants

La Nicoise for 4 \$30

Large to-go salad loaded with crispy vegetables, white albacore tuna, poached potatoes and beans and perfect hard boiled farm eggs. Served with lemon vinaigrette on the side

Mimosa to go \$

