
AMELIE LUNCH PRIX FIXE \$24

Appetizer du jour + Plat du jour + Wine of the day
or

Plat du jour + Dessert du jour + Wine of the day

ASK YOUR SERVER ABOUT TODAY'S SPECIALS

SMALL PLATES

Burgundy Escargots Gratinée

Red wine reduction, vegetable brunoise,
garlic, parsley, bread crumbs \$8.00

Warm pistachio crusted goat cheese ball

Honey, confiture d'oignons and toast \$7.00

Hand cut Filet Mignon tartare

Shallots, capers, cornichons, harissa sauce,
quail egg, toasted baguette \$14.00

Zucchini Flatbread

Green and yellow zucchini, caramelized onion,
confit tomato and fresh herbs \$14.00

Chicken Liver Mousse

Pickled vegetables, confiture d'oignons,
grilled country bread \$9.00

SALADS

Salade Amélie

Romaine, raddichio, asparagus, haricots verts,
endive, frisée, radish, shaved fennel, avocado
and pecorino with truffle oil vinaigrette \$14.00

Smoked Salmon & Arugula Salad

Cherry tomatoes, cucumber, crispy capers, Espelette
pepper, hard boiled egg, lemon dressing \$14.00

*Amelie uses local, organic produces whenever possible.
18 % gratuity added for parties of 6 or more.*

SANDWICHES

Croque-monsieur

Warm ham and gruyere sandwich served with mixed
greens \$8.00

Croque-madame

Warm ham and gruyere sandwich served with egg on top
and mixed greens \$9.00

Amelie burger

Tomato, red onion, lettuce and French fries \$9.00
Add \$2.00 for each: cheese, bacon, egg

Grilled chicken sandwich

Lettuce, tomato, avocado, gruyere,
Mayonnaise, served with mixed greens \$9.00

Merguez sandwich

Sauteed onions, arugula,
roasted peppers & harissa sauce \$12.00

PLATES

Omelette Parisienne

Ham, gruyere, Mushrooms
served with mixed greens \$10.00

Moules frites

Mussels steamed with white wine, cream, shallots, leeks,
garlic, served with French fries \$18.00

Duck leg confit

Soupe du Jour

Please Ask us

Onion Soup

Gratinée

\$8.00

Marined mixed

Fingerling potatoes, wild
mushrooms and frisée salad
\$24.00

Grilled Hanger steak

House made French fries,

Cheese &
Charcuterie Plate

Customize your plate!

1 item (cheese or charcuterie) \$7.00
Choice of 3 cheeses \$18.00
Mixed plate of cheese and charcuterie (choice of 3 items total) \$18.00
Charcuterie only (5 items) \$18.00

CHEESES

Grayson

Raw cow – Virginia
semi-soft, pungent aroma and a rich, beefy taste and nuttyness

Pont l'Évêque

Pasteurized cow – Normandy
very rich and soft cheese with a creamy and full-bodied flavor

Kunik

Pasteurized goat and cow – NY
tangy, buttery flavor, and a thick, smooth, creamy texture

Bleu d'Auvergne

Pasteurized cow – Auvergne, France
soft paste with a grassy, herbaceous, peppery, salty, pungent taste

Tête De Moine

Pasteurized cow –Switzerland
semi-hard, spicy, fruity aroma

Humbolt Fog

Pasteurized goat - California
creamy, light, stronger flavor near the rind

Manchego

Pasteurized sheep - Spain
fruity, grass, hay with a tangy note

.Camembert

Raw cow – Normandy
soft, rich, buttery flavor

Brillat Savarin

Pasteurized cow – Normandy
semi-soft, butter, salt and cream
with hints of mushroom, nuts and truffles

Humble Pie

Pasteurized cow and sheep – Vermont
soft, mildly pungent, meaty flavor with grassy aroma

CHARCUTERIES

Jambon de Bayonne cured pork ham
Coppa cured pork shoulder sausage
Duck rillettes shredded duck leg
Chorizo Iberico acorn-fed, mildly spicy, pork sausage cured with pimentón
Pate de champagne pork meat and liver with black pepper
Rosette de Lyon dry French pork sausage
Smoked duck breast cured and Hickory smoked
Sopressatta soft pork sausage

Please notify your waiter if you have any food allergies