



Chez Amis Café
Summer 2017 Lunch Menu

SOUPS

Classic French Onion Soup. 12

Soupe du Jour. 8

SALADS

Organic mixed greens and vegetables. 10

*Organic spinach with strawberries
and goat cheese. 10*

*Salad Niçoise with wild albacore tuna,
haricot verts and Dijon dressing. 15*

CREPES

*Tender free-range chicken with
mushrooms topped with white wine
and gouda cheese sauce. 12*

*Grass-grazed beef tenderloin with red
wine and bleu cheese sauce. 15*

*Seasonal vegetables with cheddar cheese
sauce. 10*

QUICHE

*Classic Quiche Lorraine with organic
farm fresh eggs, savory house cured
bacon and gruyere cheese. 12*

SANDWICHES

*Traditional Croque Monsieur with house
cured ham and gouda cheese. 12*

*French style BBQ pulled pork with
caramelized onions. 12*

*Wild Alaskan salmon burger with
organic greens and house made tartar
sauce. 12*

DESSERTS

Crème brûlée. 8

Chocolate mousse. 8

Wines by the Glass

~white~

Augusta Vidal Blanc. 7

Well-rounded with citrus notes & fresh pear flavors.

Bin 162. Augusta Region, Missouri

Domaine Delauney Sauvignon Blanc.

8.50

Light aromas of almond & cream lead into a well-balanced finish.

Bin 170. Loire Valley, France

~red~

Cachette Cotes du Rhône. 8

Fruit forward with baking spice notes and food-friendly tannins.

Bin 137. Southern Rhone Valley, France

Montelle Chambourcin. 7

Dark cherry & fresh herbal aromas; blackberry & spice.

Bin 100. Augusta Region, Missouri

~sparkling~

Maison Louis Picamelot Blanc de Blanc.

9

A perfect summer bubbly with refreshing lemongrass & apple notes.

Bin 175. Burgundy, France

~rosé~

Dry Rosé of the Week. 8.50

Chosen for the archetypical qualities of fresh watermelon, herbal characters, notes of green apple and lemon cream. Bin 84.

Pamplune Rosé (sweet). 6

All the rage in France, this rose has been infused with grapefruit and peach juices. Bin 138.

Beers

Boulevard Pale Ale. 5

Stella. 5

Bud Light. 3

Michelob Ultra. 3

Specialty Coffee

Regular or decaf. 2

Espresso Shot. 4

Café Latté or Cappuccino. 5