



## Lunch

*Served Wednesday through Sundays noon until 3 p.m.  
(reservations recommended)*

### First Courses

#### **Potato Cream Soup**

Garnished with Truffle Oil and Parmesan  
*cup \$6 bowl \$10*

#### **Chaumette Salad \$8**

Mixed Baby Greens, Bleu Cheese, Radishes, Grapes,  
and Walnuts House-made Norton Dressing

#### **Traminette-poached Pear \$10**

*(Traminette is a perfect choice)*

With Orange Vinaigrette, Baejte Fresh Goat Cheese,  
Toasted Almonds, and Romaine

#### **Winter Green Salad \$10**

Yukon Potato, Shave Red Onion, and warm  
Stonie's Bacon Vinaigrette

#### **Roasted Beet Salad \$10**

With Broccoli, Carrot Ribbons, Winter Greens,  
and Creamy Herb Vinaigrette

### Appetizers to Share

#### **Crispy Eggplant Fries \$12**

Lightly breaded julienne  
Eggplant with Lemon-scented Horseradish Crème

*lunch menu continued...*

**Fondue Maison \$18**

*( Great with Semi-Dry Chardone )*

The Chef's Mélange of Cheeses and Fresh Cream  
with Baguette, Toast points and Fresh Fruit

**Mushroom Pizzetta \$15**

Sauted Mushrooms, Shallots, Garlic,  
Parmesan, and Gruyere cheeses on grilled Pizza Bread

**Sandwiches**

**Croque Monsieur \$10**

*( A Classic French Sandwich )*

Shaved Ham, Gruyere Cheese on Sourdough  
with Dijon Mustard,  
(bathed in Egg and grilled)

**Bison Burger \$12**

Grilled Bison with our  
Red-pepper Ketchup, Iceberg Lettuce, and Vermont White Cheddar  
on a Brioche Roll

**Veggie Pannini \$9**

Grilled Portabello Mushrooms, Roasted Beets, Smoked Tofu Bacon,  
Swiss Chard, Creamed Bleu Cheese, and Garlic Aioli,  
on whole-wheat Bread

**Slow-braised Pork \$10**

With Caramelized Apples and Gruyere Cheese  
on toasted French Baguette

**Chaumette French Dip \$12**

Peppercorn-seasoned Roast Beef with Arugula and Boursin Cheese  
on a baguette with Norton au jus

*lunch menu continued...*

**Grilled Chicken Winter Club \$10**  
Grilled Chicken, Pumpkin Butter, Fall Greens  
on a Croissant

## UNIQUELY CHAUMETTE

**Roasted Salmon**  
**On a Charred Hickory Plank \$20**  
*( Try Assemblage with this )*  
Herb-crusted Salmon with grilled Asparagus  
and Horseradish-seasoned Tomatoes

**Chaumette Chicken \$20**  
(Our version of Coq au Vin, a French Classic)  
*We suggest our Estate Chardone*  
Half of a Chicken, braised in our  
Chambourcin Wine, Mushrooms, and Yukon Potatoes

**Grilled Sonoma Steak \$24**  
*( Norton is the perfect choice )*  
with Chaumette Pomme Frites  
and House-made Steak Sauce

**Pretzel Encrusted Tilapia \$20**  
*( Pairs well with Estate Chardone )*  
Lightly breaded Tilapia  
with Mustard-creamed Spinach

*..and*

Be sure to try one of  
our delicious house-made Desserts

Adam Lambay, Executive Chef