






CAFÉ **des** ARCHITECTES

Fall Lunch Collection

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| STARTERS | PARMESAN CONSOMMÉ  | 10 |
| | duck confit, white beans, baby spinach | |
| | BABY BEET & WINTER SQUASH SALAD  | 14 |
| | farmer cheese, caramelized milk vinaigrette, olive toast | |
| | CRISPY SWEETBREAD SALAD | 14 |
| charred fennel, orange, celery root purée | | |
| HUDSON VALLEY FOIE GRAS | 18 | |
| coconut cream, blood orange, pumpernickel | | |
| MARYLAND STYLE CRAB CAKES  | 18 | |
| chipotle aioli, radish, avocado purée | | |
| MIXED GREENS SALAD   | 10 | |
| candied walnuts, charred apple, pomegranate vinaigrette | | |

LE GOÛTER

This French alternative to English high tea was traditionally composed of a slice of bread with butter and jam or a piece of chocolate served as an afternoon snack for children returning from school. Le goûter has now become a refined cultural experience to share with friends, family and even colleagues - 17

LE GOÛTER INCLUDES

One hot beverage (tea, coffee, hot chocolate)
Vanilla cremeux
Fresh Berries
Brioche Bostock
Nutella
Brie cheese and Berry compote
French macaron

CHESTNUT PROVISIONS TASTING

A selection of cured meats and cheeses crafted by our chefs from our very own cheese and charcuterie cave. Accompanied by housemade preserves, pickles, and jams.

One - 15 Two - 28 Four - 39



Chestnut Provisions is an artisanally-driven kitchen to table concept created by our executive chef, Greg Biggers, featuring an assortment of cave aged cheeses, charcuterie, jams and preserves utilized throughout our menus.



Gluten free dishes



DeLight dishes

Many of our dishes can contain gluten, nut and dairy. Please alert your server if you have any food allergy.
18% gratuity will be added to parties of 6 and more

EXECUTIVE EXPRESS LUNCH

24

Includes an appetizer, soup, entrée and a tasting of mini desserts all served at one time. Items are changing on a daily basis allowing you to enjoy a unique four course meal. Ask our server for the daily selections.

ENTRÉE SALADS

CLASSIC CAESAR 14

parmesan, garlic croutons, romaine hearts, anchovies
add chicken or shrimp ~ 4

CHILI LIME SALMON   19

red wine vinaigrette, baby spinach, candied walnuts

MARINATED SKIRT STEAK   21

baby arugula, parmesan, citrus segments, red wine jus

BRAISED LAMB LYONNAISE SALAD 17

poached egg, arugula, frisée, dijon vinaigrette

TURKEY CLUB 14

chipotle aioli, Boston bibb lettuce, roma tomato, herb ciabatta, cheese

BUFFALO CHICKEN THIGH SANDWICH 14

blue cheese, brioche bun, tomato, red cabbage slaw

CRISPY WHITEFISH SANDWICH 13

tomato relish, celery rémoulade, hoagie roll

SANDWICHES & SPECIALTIES

BERSHIRE PORK BELLY SANDWICH 15

kale, pickled onion, brie, sourdough bread

CDA SIGNATURE CHEESEBURGER 16

boursin aioli, crispy onions, cheddar, applewood smoked bacon

ROASTED OCEAN TROUT  28

chive purée, crawfish, pearl pasta, riesling sauce

LOCAL RABBIT LOIN  32

cèpes, baby turnips, violet mustard jus, applewood smoked bacon

MUSHROOM PAPPARDELLE 26

matcha tea pasta, seasonal mushrooms, brown butter cream



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