

LUNCH

Monday, [closed Tuesday], Wednesday–Friday 11 a.m.–2 p.m.

SALADE [salad]

add roasted chicken 4.00, add salmon 5.00

Spinach Salad 10.00

figs, radish, toasted almonds and Roquefort with sherry vinaigrette

Roasted Beet Salad 10.00

chèvre, fennel, and green apple with cider vinaigrette and a honey drizzle

Salade Lyonnaise 12.00

frisée, bacon, poached egg, and radish with warm lemon vinaigrette

French Country 12.00

arugula, spinach, asparagus, roasted beets, tomatoes, brie, and almonds with shallot vinaigrette

Tuna Niçoise Salad 12.00

lettuce, green beans, boiled egg, potatoes, olives, tuna, and tomatoes with lemon vinaigrette

SOUPE [soup]

All soups are served with a slice of baguette toast.

Creamy Red Potato & Leek 6.00

Tomato Bisque 6.50

CHEESE BOARD

choice 3 or 5, 13.00/15.00

Cheese varieties include: Camembert, Roquefort, Tomme de Savoie, Comte, Port Salut, Brie, Emmental, and Chèvre served with grapes, honeycombs, apricot paste, broken baguette

CHARCUTERIE BOARD 16.00

Assorted cured meats, 2 cheeses, fresh and dried fruit, broken baguette, Dijon, olive medley



616 S. ELM STREET • GREENSBORO, NC 27406
For special orders, please email info@chezgenese.com

PLAT DU JOUR

MON: Chicken Provençal with tomatoes, olives, anchovies, white wine, and garlic over rice 13.00

WED: Mussels & Fries with baguette toast 14.00

THU: Ratatouille with chèvre and basil over rice 12.00

FRI: Bouillabaisse 14.00

SAT/ SUN: Salmon with marinated sweet potato salad and chèvre 14.00

TARTES/SANDWICHES

Croque-Monsieur 11.00
hot ham and Gruyère on brioche

Jambon Beurre [ham & butter] 9.00
on baguette

Roasted Chicken on Rosemary Biscuit 8.50
served warm with herbed goat cheese + fried egg* 1.50

Smoked Salmon 13.00
open faced on multigrain toast with herbed goat cheese, fresh avocado and cucumber half 8.00

Vegetarian Croissant 8.00
herbed goat cheese spread with sliced fresh vegetables

Pan Bagnat 10.00
olive tapenade, tomato, herbed goat cheese, sliced chicken, pepperoncini, and arugula on baguette

Thin Crust Pizza 10.50
crème fraîche, bacon, green onions + fried egg* 1.50
and Emmental

Heirloom Tomato Tart 11.00
with herbed goat cheese and honey drizzle

Potato Tart 6.50
with thyme, Gruyère and red onions

Fig & Onion Galette 12.00
with ricotta, caramelized onions, and honey

Quiche du Jour* 6.50

SIDES

Side Green Salad	4.00	French Potato Salad	3.00
Side Beet Salad	5.00	Side Spinach Salad	5.00
Cucumber Salad	3.00	Hand Cut Fries	3.00
Fresh Fruit	3.50	Baguette	2.00
Potato Soup [cup]	3.50	Tomato Bisque [cup]	4.00

DRINKS

Bottled Sodas • Water • Coffee • Iced Tea [bottled]

Please see our Wine & Cocktails List

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

We are non-tipping! See back for our story.



THE PLACE OF NEW BEGINNINGS

At Chez Genèse we believe the desire to find meaning and fulfilling work is woven into basic human need and nature, and that every person has a skill set to contribute. It is our goal, as a team, to come alongside incredible individuals who (due to an intellectual or developmental disability) may oftentimes have the odds stacked against them in the workforce, to help develop and celebrate their own interests and potential.

IT IS OUR VISION TO:

- Create community, both inside and outside our walls
- Help fill the void and decrease the percentage of unemployed adults with intellectual and developmental disabilities (a rate that currently sits between 70–80%)
- Provide a basic education and understanding to the general public for those living with disabilities
- Affirm the worth of all staff members and cultivate a sense of pride in how and where they work
- Train and equip staff members to obtain and maintain a job in another work place or setting
- Slow down and enjoy the process of both meal preparation and consumption
- Remember that hospitality is a gift and to give it freely
- Create a culture that serves

The French people inspire us in the time they take to not only prepare their food, but also to eat it! We hope to emulate the French in the way we value the connection that occurs around the table. We believe that good food brings people together! We hope to create a shift in our culture and that you walk away with more than just a food and service experience, but that you also gain a life experience. Our time and hearts are yours!

Bon Appétit!!

NON-TIPPING

You have entered a tip-free zone! In sticking with French culture and tradition, we believe that service positions are filled with value and compensate accordingly. The responsibility of providing for our team is placed on the ownership, and not on you as our guest! If you enjoy your experience, a verbal thanks or a kind review is always appreciated.
