

LUNCH

Served Monday–Saturday 11 a.m. until 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

Asparagus Salad 11.00

ham, boiled egg, and tomatoes with shallot vinaigrette

Roasted Cauliflower Salad 11.00

tomatoes, feta, green onion and bacon with honey vinaigrette

Tuna Niçoise Salad 11.00

bibb 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 5.00

Soupe au Poulet [chicken soup] 6.00

CHEESE BOARD

choice 3 or 5, 12.00/14.00

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 & Mushrooms** with fingerling potatoes and green beans 12.00

TUE: **Sausage & Lentils** with Dijon 12.00

WED: **Mussels & Fries** 12.00

THU: **Beef Burgundy** over potatoes 12.00

FRI: **Bouillabaisse** 13.00

SAT: **Salmon** with warm sweet potato and Brussels sprout salad 13.00

TARTES/SANDWICHES

Jambon Beurre [ham & butter] on baguette 9.00

Roasted Chicken on Rosemary Biscuit 8.00
served warm with herbed goat cheese add a fried egg 1.50

Smoked Salmon 12.00
open faced on multigrain toast with herbed goat cheese, fresh avocado and cucumber

Vegetarian Croissant 8.00
goat cheese spread with garden fresh sliced vegetables

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

Thin Crust Pizza 10.00
crème fraîche, bacon, onions and cheese add a fried egg 1.50

Heirloom Tomato Tart 10.00
with herbed goat cheese and a honey drizzle

Potato Tart 6.50
with thyme, Gruyère and red onions

Fig & Onion Galette with honey ricotta 11.00

Quiche du Jour* 6.50

SIDES

Side Green Salad 3.00 French Potato Salad 3.00

Side Beet Salad 4.50 Side Spinach Salad 5.00

Carrot Salad 2.00 Hand Cut Fries 3.00

Fresh Fruit 3.00 Baguette 2.00

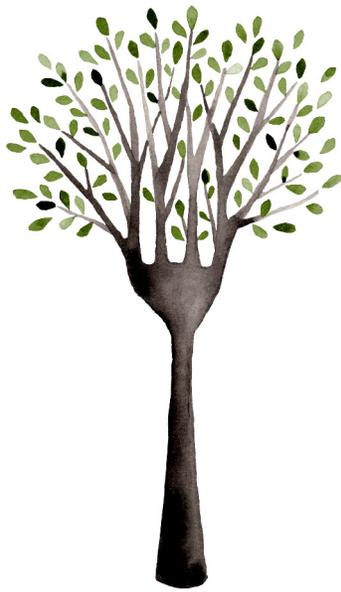
Cup of Potato Soup 3.00 Cup of Chicken Soup 3.50

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.



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.
