

DINNER MENU

Appetizers

Soup du Jour 8/ Onion Soup Gratinee 10

Empanadas 8 *Pork-Cumin or Mushroom-Chilies*

House Greens with Mustard Shallot Vinaigrette 8
(add goat cheese croutons 12)

Alsation Tarte Flambé 13 (*Traditional, Gratinee*
Or Forsestier)

Salmon Tartare, Cucumber, Shiitake, Ginger 12

Calamari, Chorizo, Tomato, Cilantro 11

Organic Poached Egg, Lardons, Frisee, 14

House Cured Gravlax, Spicy Cucumbers, Toast 12

Crabmeat Salad, , Roasted Tomatoes, Scapes 14

Escargot, Parsley -Garlic Coulis 12

Duck, Pistachio & Jalapeno Pate, Cranberries 14

Foie Gras Terrine, Fruit Chutney, Toast Points 17

Spaetzle, Lardons, Mushrooms, Gruyere 11

Main Course

Lightly Smoked Salmon Filet, Escarole, Bacon,
Black Rice Pilaf 24

PanFried Trout, Kale, Carrots, Couscous 22

Spice Dusted Diver Scallops, Red & Green Peppers,
Tomatoes, Green Olives, Sherry, & Rice Pilaf 29

Roasted Chicken, Veg Medley, Mashed Potatoes 21

Coq au Vin, Bacon, Mushroom, Mashed Potato 24

Duck Breast, Spaetzle, Kale, Red Cabbage, 30

Duck Confit, Frisee, Spinach, Lardons, Citrus 24

Filet Mignon Frites or Mashed, Spinach/Kale, 35

Steak au Poivre, Frites, Green Salad 22

Rack of Lamb, Potato Gratin, Ratatouille 30

Vegetarian Lasagna, Pesto, Green Salad 19

Cheese Soufflé with Comte, Gruyere, Green Salad 22

Picnic Market & Cafe is an Upper West Side Alsatian Bistro serving what Chef Proprietaire Jean Luc Kieffer calls "nostalgically French cuisine with a twist." Alsatian Classics like Choucroute, Tarte Flambe & Spaetzle, reflect Kieffer's roots as well as many French Classics - Cassoulet, Duck Confit, Beef Bourguignon, Coq au Vin and Cheese Souffle. Chef Kieffer presents these dishes with a modern elegance. He is very selective in the ingredients he uses and works closely with many of the farmers from the Greenmarket. The menu encompasses seasonal ingredients with weekly deliveries from Bradley Farms (organic) in New Paltz New York. The wine list is composed of small boutique vineyards with some organic offerings and a large selection of by the glass.

**We serve Breakfast, Lunch,
Brunch & Dinner**

EVERYDAY SPECIALS AT PICNIC...

**3 COURSE PRIX FIXE \$19
SERVED DAILY: 11:30 AM- 6:30 PM**

**HAPPY HOUR 4:00 PM -7:00 PM
½ Price Drinks, \$5 wine
Bar Menu**

Picnic is open 7 days a week As you enter Picnic you will find a small market where you will see Artisanal Cheeses, Silver Moon Bakery bread, small selection of charcuterie and Parisian style sandwiches, cookies, sweets and daily prepared foods for take-out.

Credit Cards Accepted - Delivery Available

**Telephone 212-222-8222.
2665 Broadway (101 & 102 - West Side)**

Picnic

BISTRO D'ALSACE

2665 BROADWAY (101/ 102)

212-222-8222

WWW.PICNICMARKET.COM

*" A Little Bit of Alsace on Upper
Broadway . . .
Serious Eats for Francophiles . . .
Zagat*

Michelin Recommended

*Lonely Planet "Top 5 Eats on the Upper
West Side"*

*We carefully select our meats to be
hormone and antibiotic-free, &
organic where possible*

*Chef/Owner Jean Luc Kieffer works
closely with local greenmarkets*

BREAKFAST MENU

Parisian Breakfast 5.75

Choice of Croissant, Chocolate Croissant, Brioche,
Scone or Tartine, with Butter and Jam,
Coffee, Café au Lait or Tea.
Cappuccino, Latte, Hot Chocolate add 1.00

American Breakfast

Scrambled Egg & Cheddar Sandwich 5.00

*Add Bacon or Frites 2.00 Each/Homemade Curried
Breakfast Sausage Patties 3.50*

Eggs Any Style, With Toast 5.50

*Add Bacon or Frites 2.00 Each/Homemade Curried
Breakfast Sausage Patties 3.50*

"Croissandwich" 7.00

Egg, French Ham, Gruyere

Croque Monsieur or Croque Madame \$8.00

Add Sunny Side Egg on Top \$2.00

Jambon Beurre \$7.50

French Ham, Sweet Butter, Baguette

Omelettes with Toast 8.75

Ham & Gruyere or Goat Cheese & Spinach

Quiche with Fruit 8.50

Choice of Alsatian Tart, or Quiche Lorraine

Crepes 8.00

Nutella or Apple & Crème Fraiche

Pancakes or French Toast 12.00

With Caramelized Apples & Crème Fraiche

Picnic's Granola with Organic Yogurt 7.00

Oatmeal, with Raisins & Cinnamon 7.00

***KIDS MENU AVAILABLE ALL DAY
JUST ASK YOUR SERVER!***

LUNCH MENU

Soup & Salads

Soup du Jour 8

Nicoise Salade 15

Grilled or Breaded Chicken Paillard 14
Marinated, Beets, Celery Remoulade, Greens

Goat Cheese Salad with Roasted Beets 14

Grilled Steak Salad with Roquefort 16
Over Large Green Salad

Lyon Salade 14

Poached Eggs, Lardons, Frisee, Spinach

Sandwiches & Burgers

Parisian Style Sandwiches 12

Jambon Beurre, Turkey & Cheddar, Roast Beef,
Pate w/Cornichons, Grilled Veg & Mozzarella

Beer Battered Fish Sandwich, 13

Croque Madame or Croque Monsieur 13

Soup & ½ Sandwich 11

Grass Fed Organic Beef Burger 15

All Sandwiches served with frites or salad

Entrees

Steak Frites, Garlic Herb Butter, Salad 19

Roast Chicken, Mashed Potato, Spinach 18

Grilled Salmon, Couscous, Spinach 19

Grilled Lamb Chops, Couscous, Ratatouille 22

Vegetarian Lasagna, Salad 17

BRUNCH MENU

Eggs & More

French Toast or Pancakes 14

With Caramelized Apples and Crème Fraiche

Omelettes with Frites or Green Salad 15

Goat Cheese & Spinach - French Ham & Gruyere -
Mushroom & Herb

Quiche & Salad 14

Alsatian Tarte, Quiche Lorraine or
Quiche du Jour

Breakfast "Cassoulet" 18

2 Eggs, Chorizo Sausage over Stewed Beans

Steak, Eggs & Frites 19

Spinach/Goat Cheese Frittata, Salad 14

Eggs "Benedict" 19

Poached Eggs, Gravlax or Ham
w/ Hollandaise over English Muffins

"Fallen" Three Cheese Souffle 17
with Tomato Sauce & Green Salad

Crepe du Jour with Green Salad 16

We also serve

*Soups, Sandwiches, Salads, & many
daily specials.*

***\$7.00 MIMOSAS, BLOODY MARY'S
& DRINK SPECIALS***

***SUNDAY'S BEATLES BRUNCH!!
LIVE MUSIC 2:00 -5:00
FUN FOR THE WHOLE FAMILY***