



## mai

prix fixe - \$35

*Choose one line from each group:*

Roasted Baby Beets, Blue d'Auvergne, Hazelnuts, Strawberry Vinaigrette, Herb Crème Fraîche

Bibb Lettuce, Tomato, Cucumber, Radish, Parmigiano-Reggiano, Dijon Vinaigrette

Tomato and Fennel Soup with Crab Timbale



Asparagus and Prosciutto Risotto

Marinated Shrimp, Mussels and Calamari, Tomato and Caper Vinaigrette, Saffron Aioli, Crostini

Pork and Duck Country Style Paté



Sautéed NC Yellowfin Tuna, Pipérade, Basque Style Potatoes

Duck Leg Confit, Sautéed Spinach, Honey Roasted Turnips and Beets, Sweet Onion Gastrique

Red Wine Braised Lamb Shank, Goat Cheese Polenta, Braised Greens, Tomato and Black Olives Confit

## à la carte

### Charcuterie

Hors d'Oeuvres  
Plateau de Fromages - 12  
Savory Beignets - 8  
Asparagus & Fried Egg - 8\*

Pork Rillettes - 10  
Prosciutto di Parma - 10  
Chicken Liver Paté - 10  
Chatham County Rabbit Paté - 12  
All the Meats - 28

Fresh Beignets  
Half Dozen - 5  
Full Dozen - 8

### Entrées

Soupes et Salades  
Soupe a l'Oignon Gratinée - 6  
Salade Verte - 6  
Salade Frisée - 9\*  
Salade Niçoise - 12

Steak Frites, Sauce Béarnaise - 32\*  
Poulet Rôti (allow 25 minutes) - 19  
Vegetarian Crêpe - 12  
Moules Frites - 12\*  
Coq au Vin - 16  
l'Escalope de Saumon - 19\*

### Assiettes

Gratin Dauphinois - 6  
Pommes Frites - 5  
Sautéed Greens - 5  
Sautéed Asparagus - 6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.