



## juin

prix fixe - \$35

*Choose one line from each group:*

Veggies à la Grecque: Marinated Cauliflower, Mushrooms, Haricots Verts, Baby Carrots, French Sheep's Milk Feta

Bibb Lettuce, Tomato, Cucumber, Comté, Dijon Vinaigrette

Chilled Cucumber Soup with Crab Timbale

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Mushroom and Duck Confit Tart

Smoked NC Trout Brandade, Creamy Potatoes, Pea Shoot Salad

Pork Rillettes, House Made Pickles, Whole Grain Mustard

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Sautéed NC Yellowfin Tuna, Pipérade, Basque Style Potatoes

Spicy Lamb Meatball Tagine, Cous Cous, Summer Squash, Dates, Almonds, Oil Cured Olives, Goat Cheese

Beef Short Rib Pot au Feu, Cabbage, Potato, Carrots, Beef Marrow, Cornichon

## à la carte

### Hors d'Oeuvres

#### Charcuterie

Cervelas de Lyon (with Lentils) - 10

Prosciutto di Parma - 10

Chicken Liver Paté - 10

Pork & Duck Country Style Paté - 10

All the Meats - 28

Plateau de Fromages - 14

Savory Beignets - 8

Rainbow Cauliflower & Mornay - 8

Beets, Crème Fraiche, Blue Cheese - 6

Asparagus, Fried Egg, Béarnaise - 8\*

#### Assiettes

Gratin Dauphinois - 6

Pommes Frites - 5

Sautéed Greens - 5

Sautéed Asparagus - 6

### Entrées

Steak Frites, Sauce Béarnaise - 32\*

Poulet Rôti (allow 25 minutes) - 19

l'Escalope de Saumon - 19\*

Coq au Vin - 16

Moules Frites - 12\*

Vegetarian Crêpe - 12

### Soupes et Salades

Soupe à l'Oignon Gratinée - 6

Salade Verte - 6

Salade Frisée - 9\*

Salade Niçoise - 12

### Fresh Beignets

Half Dozen - 5

Full Dozen - 8

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