



## août

prix fixe - \$35

*Choose one line from each group:*

Romaine, Lardons, Cherry Tomatoes, Red Onion, Danish Blue Cheese, Croutons, Creamy Buttermilk Dressing

Summer Salad: Tomatoes, Cucumbers, Bell Peppers, French Feta, Basil Oil

Shrimp Bisque with Crab and Tomato Timbale

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Jambon de Bayonne and Cantaloupe

NC Shrimp, Roasted Eggplant and Peppers, Picholine Olives, Aioli

Risotto, Prosciutto, Parmigiano Reggiano, Cherry Tomatoes

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Sautéed NC Tuna, Ratatouille, Orange and Fennel Vinaigrette

Rabbit Basquaise, Roasted Peppers, Tomatoes, Manzanilla Olives

Roasted Lamb Sirloin, Summer Squash Gratin, White Acre Peas, Lamb Jus

## à la carte

### Hors d'Oeuvres

#### Soupes et Salades

Soupe a l'Oignon Gratinée - 8  
Salade Verte - 6  
Salade Frisée - 9\*  
Salade Niçoise - 12

#### Plateau de Fromages - 14

Ratatouille, Fried Egg, Goat Cheese - 8  
Beets, Crème Fraiche, Blue Cheese - 6  
Asparagus, Fried Egg, Béarnaise - 8\*  
Savory Beignets - 8

#### Charcuterie

House Made Sausage - 10  
Jambon de Bayonne - 10  
Chicken Liver Paté - 10  
Pork & Duck Country Style Paté - 10  
Pork Rillettes  
All the Meats - 28

### Entrées

Steak Frites: 12 oz NY Strip - 32

6 oz Skirt Steak - 20

Poulet Rôti (allow 25 minutes) - 19

l'Escalope de Saumon - 19\*

Coq au Vin - 16

Moules Frites - 12\*

Vegetarian Crêpe - 12

### Assiettes

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

### 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.