



septembre

prix fixe - \$35

Choose one line from each group:

Romaine, NC Apples, Blue Cheese, Hazelnuts, Lemon and Olive Oil
Field Pea and Marinated Tomato Salad, Arugula, Parmigiano Reggiano
Late Summer Gazpacho, Crab and Cucumber Timbale

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Moroccan Chick Pea Stew, Merguez, Smoked Eggplant, French Feta
Gravlax Tartine, Pickled Beets, Horseradish, Herbed Crème Fraiche
Risotto, Prosciutto, Parmigiano Reggiano, Cherry Tomatoes

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Sautéed NC Flounder, Haricots Verts, Tomato and Olive Confiture
Red Wine Braised Beef Short Rib, Potatoes, Carrots, Mushrooms, Pearl Onions
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

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

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

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.