



## octobre

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  
Cauliflower Velouté, Toasted Almonds, Brown Butter

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Roquefort, Bayonne Ham, Poached NC Pears  
Fried Oysters, Watercress, Creamy Lemon Vinaigrette  
Country Pâté

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Sautéed NC Flounder, Haricots Verts, Olives, Braised Fennel, Caper Berry Brown Butter  
Roasted Leg of Lamb, White Acre Peas, Roasted Broccoli, Lamb Jus  
Duck Confit, Honey Polenta, Orange-Green Peppercorn Sauce, Picholine Olives

## 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  
Mushroom & Cauliflower Gratin - 8  
Beets, Crème Fraiche, Blue Cheese - 6  
Asparagus, Fried Egg, Béarnaise - 8\*  
Savory Beignets - 8

Charcuterie  
House Made Sausage - 14  
Jambon de Bayonne - 10  
Chicken Liver Paté - 10  
Pork & Duck Country Style Paté - 10  
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.