



novembre

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, Parmiggiano Reggiano
Cauliflower Velouté, Toasted Almonds, Brown Butter

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Roquefort, Bayonne Ham, Poached NC Pears
Fried Oysters, Watercress, Creamy Lemon Vinaigrette
Pork Rilette

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Sautéed NC Flounder, Haricots Verts, Olive Tapenade, Braised Fennel, Caper Berry Brown Butter
Roasted Leg of Lamb, Field Peas, Roasted Broccoli, Lamb Jus
Red Wine Wild Boar Stew, Polenta, Apples, Chestnuts

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 - 10
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.