



décembre

prix fixe - \$35

Choose one line from each group:

Romaine, NC Apples, Blue Cheese, Hazelnuts, Lemon and Olive Oil

Roasted Beets, Orange, Pistachio, Chèvre

Cauliflower Velouté, Toasted Almonds, Brown Butter

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Merguez Sausage, Harissa Aioli, Pommes Frites

Jumbo Lump Crab, Celery Root, Watercress, Hazelnut Aioli

Chatham County Rabbit Paté, Pistachio, Bacon

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Sautéed NC Flounder, Haricots Verts, Olive Tapenade, Fennel, Caper Brown Butter

Blanquette de Veau, Pearl Onions, Mushrooms

Magret Duck Breast, Collard Greens, Pomegranate, Chesnuts, Red Wine Sauce

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
Country 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.