



## février

prix fixe - \$35

*Choose one line from each group:*

Romaine, NC Apples, Blue Cheese, Hazelnuts, Lemon and Olive Oil  
Marinated Mushroom Tartine, Arugula, Boxcarr Cheesemakers' 'Weanling'  
Roasted Butternut Squash Velouté, Marcona Almond, Pumpkin Seed Oil

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Duck and Pork Country Paté  
Oeuf en Mayonnaise: Crab, Shallot Mayonnaise, Boiled Egg, Watercress  
Risotto, House Made Cotechino, Lentils, 30 mo. Parmigiano di Bufala

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N.C. Mountain Trout, Fennel, Olives, Roasted Green Beans, Saffron Jus  
Braised Lamb Shank, White Beans, Sautéed Greens, Sesame Gremolata  
Red Wine Braised Beef Short Rib, Parsnip Purée, Apple-Horse Radish

## 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  
Duck Confit & Foie Gras Terrine - 12  
Chatham Co. Rabbit Paté - 12  
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.