



mars

prix fixe - \$35

Choose one line from each group:

Romaine, NC Apples, Blue Cheese, Hazelnuts, Lemon and Olive Oil
Local Spinach, Niçoise Olives, French Feta Cheese, Sesame Vinaigrette
Butternut Squash Velouté, Pumpkin Seed Oil



Pork and Duck Country Pâté
Marinated Clams, Calamari and Mussels, Tomato-Caper Vinaigrette, Shallot Mayonnaise
Risotto, Mushroom, 30 mo. Parmigiano di Bufala



N.C. Mountain Trout, Fennel, Olives, Crispy Fingerlings, Roasted Green Beans, Chermoula Aioli
Braised Lamb Shank, White Beans, Sautéed Greens, Sesame Gremolata
Shallot Bavette: Marinated Sirloin, Red Wine Shallots, Lentils, Mushrooms

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
Chatham Co. Rabbit Pâté - 12
Pork and Duck Country Pâté - 10
Duck Confit & Foie Gras Terrine - 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.