



avril

prix fixe - \$35

Choose one line from each group:

Asparagus, Crème Fraiche, Oeufs Mimosa, Boxcarr Cheesemaker's "Weanling"

Local Spinach, Niçoise Olives, French Feta Cheese, Sesame Vinaigrette

Cauliflower Velouté

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Duck Liver Mousse, Pickled Mushrooms, Frisée

Gravlax Tartine, Red Onions, Capers, Crème Fraiche

Mushroom Risotto, 30 mo. Parmigiano di Bufala

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N.C. Mountain Trout, Parsnip Coulis, Crispy Fingerling Potatoes, Cipolline Onions, Marcona Almonds

Braised Lamb Shank, White Beans, Sautéed Greens, Anchovies, Sauce Verte

Braised Veal, Celery Root Purée, Cognac, Leek and Mushroom Fondue

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 Pate - 10

Pork, Veal & Duck Country Pâté - 10

All the Meats - 28

Entrées

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

Assiettes

Gratin Dauphinois - 6

Pommes Frites - 5

Sautéed Greens - 5

Sautéed Asparagus - 6

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.