



juin

prix fixe - \$35

*Choose one line from each group:*

Beet and Cucumber Salad, Niçoise Olives, French Feta Cheese

Tomato, Crouton, 24 Month Comte, Lemon and Garlic Oil

Tomato Basil Soup

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Jumbo Lump Crab Tartine, Leek Fondue

NC Shrimp Provençal

Chicken Liver Pâté, Blackberry

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Yellowfin Tuna, Leeks, Tomato and Picholine Olive Vinaigrette

Coq au Vin, Potatoes, Carrots, Mushrooms, Pearl Onions

Petite Osso Bucco, Sweet and Sour Baby Carrots, Kale, Creamy Polenta, Veal Jus

## à la carte

### Hors d'Oeuvres

Soupes et Salades  
Soupe à 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 Pâté - 10  
Duck & Pork Country Pâté - 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\*  
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.