



août

prix fixe - \$35

Choose one line from each group:

Watermelon Salad, Pickled Banana Peppers, French Feta Cheese, Cucumber
Tomato, Roasted Eggplant, Creamy Buttermilk, Boxcarr Cheesemakers' "Rocket's Robiola" Crouton
Tomato Soup, Pistou

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Roasted Potato Salad, Soft Boiled Egg, Salmon Roe, Crème Fraîche
Jambon de Bayonne, 14 Month Comté, Peach, Brown Butter
Duck and Pork Country Pâté

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NC Trout, Haricots Vert, Cherry Tomato, Yellow Pepper Coulis
Coq au Vin, Potatoes, Carrots, Mushrooms, Pearl Onions
Roasted Leg of Lamb, Merguez, Moroccan Spiced Field Peas, Braised Summer Squash

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 Fraîche, 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.