



## octobre

prix fixe - \$35

*Choose one line from each group:*

Beet Salad, Pickled Red Onion, Pistachio, French Feta Cheese, Carolina Farmhouse Yogurt  
Romaine, Apple, Comté, Creamy Horseradish Vinaigrette  
Fennel & Saffron Broth, Broiled Shrimp, Garlic Crouton

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Gaufrette Potatoes, Oeufs Mimosa, Salmon Roe, Shallot Yuzu Mayonnaise  
Jambon de Bayonne, Hazelnut, Brown Butter  
Chicken Liver Pâté, Cornichon, Mustard, Crostini

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NC Vermillion Snapper, Mediterranean Chickpeas, Roasted Cauliflower Purée, Black Olive Tapenade  
Duck Confit, Poached Pear, Frisée, Marcona Almonds, Pearl Onions  
Braised Lamb Shank, Kale, Baked Polenta, Picholine Olives, Lamb 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 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\*  
Coq au Vin - 18  
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.