



novembre

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

NC Shrimp Bisque



Pumpkin Risotto, 30 Month 'Red Cow' Parmigiano Reggiano, Sage

Jambon de Bayonne, Hazelnut, Brown Butter

Duck Rillettes



NC Trout, Cauliflower Purée, Sautéed Mushroom, Caper, Beurre Blanc

Duck Confit, Poached Pear, Turnip, Marcona Almonds, Pearl Onions

Roast Leg of Lamb, Garlic Confit, Mustard Greens, Tapenade, Yukon Gold Potatoes, 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

Pork & Duck Country Pâté - 10

Duck Rillettes - 12

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 - 18

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.