



juin

prix fixe - \$39

Choose one line from each group:

NC Shrimp Bisque, Tarragon Crème Fraîche*

Heirloom Tomatoes, Fried Cauliflower, French Feta, Oil Cured Olives, Yogurt
Local Lettuces, Blueberry, Cucumbers, Goat Cheese, Violette Mustard Vinaigrette

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Duck Rillettes, Cornichon, Pickled Sweet Onion

Escargots, Sherry - Mushroom Butter*

NC Shrimp, Watercress, Peach, Crème Fraîche*

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Chicken Tagine, Picholine Olives, Preserved Lemon, Couscous

Beef en Daube Provençal; Red Wine, Fennel, Orange, Olives, New Potatoes

Tuna Loin, Summer Squash, Cherry Tomato, Sauce Vierge*

à la carte

Hors d'Oeuvres

Soupes et Salades

- Soupe à l'Oignon Gratinée - 8
- Salade Verte - 6
- Salade Frisée - 10*
- Salade Niçoise - 12

Plateau de Fromages - 14

- Mushroom & Cauliflower Gratin - 10
- Beets, Crème Fraîche, Blue Cheese - 6
- Asparagus, Fried Local Egg, Béarnaise - 9*
- Savory Beignets - 8

Charcuterie

- House Made Sausage - 14
- Jambon de Bayonne - 10
- Chicken Liver 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*
- Poussin Rouge Rôti - 21
- l'Escalope de Saumon - 19*
- Coq au Vin - 18
- 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.

~Parties of 6+ are subject to an automatic gratuity of 20%