



prix fixe

\$39 per person

Choose one option from each group

Winter Chicories, Bagna Cauda, Lemon, Hazelnuts
Mixed Lettuce, Black Radish, Boxcarr Cheesemakers Rockets Robiola, Buttermilk Vin.
Roasted Beets, Ricotta, Sesamé, Jambon de Bayonne



Smoked Trout Rillettes, Horseradish Mustard
Duck and Pork Country Pâté, Violette Mustard, Crostini
Duck and Mushroom Sugo, Tagliatelle, Fontina



Lamb Sirloin, Goat Cheese Polenta, Taggiasche Olives, Capers*
Milk Braised Pork Cheeks, Pommes Purée, Collards
NC Flounder, Buttery Cabbage, Cremini Mushroom, Pumpkin Velouté*

à la carte

Soupes et Salades

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

Hors d'Oeuvres

Plateau de Fromages - 14
Beets, Crème Fraîche, Blue Cheese - 6
Asparagus, Fried Local Egg, Béarnaise - 9*
Escargots, Sherry-Mushroom Butter - 14
Savory Beignets - 8

Charcuterie

House Made Sausage - 14
Jambon de Bayonne - 10
Duck Rillettes - 12
Country Pâté - 12
Chicken Liver Pâté - 10
All the Meats - 28

Entrées

Poussin Rouge Rôti - 21
*Roast Heirloom Chicken,
Sautéed Greens, Gratin Dauphinois, Pan Jus*

Steak Frites:
12 oz NY Strip - 32*
6 oz Skirt Steak - 20*
Pommes Frites, Béarnaise

l'Escalope de Saumon - 19*
*Salmon Filet, Haricot Verts,
Roasted Potato, Béarnaise*

Coq au Vin - 18
*Braised Chicken, Mushroom, Carrot,
Pearl Onion, Red Wine Jus*

Vegetarian Crêpe du Jour - 15
Farmers Market Vegetables

Moules Marinières - 15*
*Mussels, White Wine, Shallots,
Pommes Frites*

Assiettes

Gratin Dauphinois - 6
Sautéed Asparagus - 6

Pommes Frites - 5
Mushroom & Cauliflower Gratin - 10

Sautéed Greens - 5
Sautéed Haricot Verts - 5

*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%