

Freshly Made for You

SIT AND STAY A WHILE OR TAKE TO GO

CAFÉ

Available hot or iced

DRIP	3.75
ESPRESSO	3.50
DOUBLE ESPRESSO	4.00
AMERICANO	4.25
CAFE AU LAIT	
8 OZ	4.50
12 OZ	5.25
LATTE	
8 OZ	4.50
12 OZ	5.25
ICED LATTE	
16 OZ	5.25
CAPPUCCINO	
8 OZ	4.50
12 OZ	5.00
HOT TEA	4.25
SEASONAL SYRUPS.....	+0.75
MILK	
Whole, 2%, Skim, Oat, Almond, Coconut	

BREAKFAST

Plated and brought to your table

SEASONAL QUICHE	5.50
YOGURT PARFAIT	7.50
Copain granola, berries	
HAM, EGG, CHEESE CROISSANT	8.00
BACON, EGG, CHEESE BISCUIT	6.00
FRENCH TOAST CASSEROLE	6.00

BOULANGERIE



COPAIN LOAF
 PAIN AU LEVAIN
 COPAIN RYE
 SEEDED COPAIN
 BAGUETTE
 PAIN AU LAIT
 CIABATTA
 BRIOCHE
 COPAIN BUNS (8 PK.)

Viennoiserie & Pâtisserie

BOULANGERIE SUCRÉE

Sweet bakery

Brioche Donut
 Éclairs & Cream Puffs
 Hand Pies
 Cinnamon Roll
 Sticky Bun
 Brownies
 Tarts
 Oatmeal Cream Pie
 Biscotti
 Macarons
 Sugar Cookies
 Entremets
 Seasonal
 Cobbler, Financier, Muffin, Scone,
 Breakfast Bread, Verrines
 Cookies
 (frozen dough and fresh baked)
 Cakes & Pies

BOULANGERIE SALÉE

Savory bakery

Galette
 Scone
 Biscuits
 Quiche

VIENNOISERIE

Pastry

Specialty Pastry
 Fruit Danish
 Butter Croissant
 Almond Croissant
 Chocolate Croissant
 Speck & Gruyere Croissant

Dejeuner

(LUNCH)

JARDIN

FAIR SHARE FARM LETTUCES Golden beet, chèvre, sherry vinaigrette, toasted seeds	13
LITTLE GEM CAESAR Parmigiano, crispy ficelle	13
KALE SALAD Napa cabbage, currants, manchego, toasted hazelnuts, meyer lemon vinaigrette	15
FRISEE SALAD Bacon lardons, soft egg, mustard dressing	15
FARRO SALAD Greens, cucumber, roasted pepper, pickled onion, avocado dressing	15
QUINOA SALAD Arugula, feta, cucumber, cranberry, mint, benne, tahini dressing	15

Chicken \$8 Salmon \$12 Shrimp \$10

LES SANDWICHES

Served with pommes frites or local lettuces

JAMBON BAGUETTE Bayonne ham, brie, arugula	15
CHICKEN SALAD Roasted chicken salad, local lettuces, tomato, croissant	18
NICOISE Smoked tuna, farm egg, pickled vegetables, arugula, olive vinaigrette	19
CROQUE MONSIEUR Country ham, gruyere fondue, pain au lait	17
ROAST BEEF SANDWICH Gruyère, charred onion aioli, natural jus, arugula, baguette	22
CONFIT DUCK PANINI Brie, ruby onion marmalade, arugula, pain au lait	22

PETITES BOUCHÉES

NOBLE'S TOMATO BISQUE Chèvre, basil oil	8/12	TUNA RILLETES Smoked fish dip, crudites, pickles	14
SOUPE A L'OIGNON GRATINEE Sweet onion, gruyère, copain sourdough	16	ESCARGOTS Confit garlic, herb butter, copain bread	15
CROQUETTES Jambon, brie de meaux, dijonnaise	16	STEAK TARTARE* Filet mignon, black truffle, farm yolk	22
POMMES FRITES Fried in duck fat, aioli	12	MOULES FRITES Mussels, frites, n'duja, confit garlic, herbs	24

CAFÉ

Available hot or iced

DRIP	3.75	CAPPUCCINO	
ESPRESSO	3.50	8 OZ	4.50
DOUBLE ESPRESSO	4.00	12 OZ.....	5.25
AMERICANO	4.25	ICED LATTE	
CAFE AU LAIT		16 OZ.....	5.75
8 OZ	4.50	HOT TEA	4.25
12 OZ	5.25	SEASONAL SYRUPS.....	+.75
LATTE		MILK	
8 OZ	4.50	Whole, 2%, Skim, Oat, Almond,	
12 OZ.....	5.25	Coconut	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

◆ Midday Menu ◆

JARDIN

FAIR SHARE FARM LETTUCES 13
Golden beet, chèvre, sherry vinaigrette,
toasted seeds

LITTLE GEM CAESAR 13
Parmigiano, crispy ficelle

FRISÉE SALAD 15
Bacon lardons, soft egg, mustard dressing

Chicken \$8 Salmon \$12 Shrimp \$10

LES SANDWICHES

Served with pommes frites or local lettuces

JAMBON BAGUETTE 16
Bayonne ham, brie, arugula, jam

CHICKEN SALAD 18
Roasted chicken salad, local lettuces,
tomato, croissant

ROAST BEEF SANDWICH 22
Gruyère, charred onion aioli, natural jus,
baguette

STEAK ET FRITES

Bearnaise butter, veal jus, pommes frites

HANGER STEAK* 48 FILET MIGNON* 79

CREEKSTONE NY STRIP* 52 DRY AGED CÔTE DE BOEUF* 120
Bone in Creekstone farms ribeye

PETITES BOUCHÉES

SOUPE A L'OIGNON GRATINEE 16 ESCARGOTS 15
Sweet onion, gruyère, copain sourdough
Confit garlic, herb butter, copain bread

CROQUETTES 16 STEAK TARTARE* 22
Jamon, brie de meaux, dijonnaise
Filet mignon, black truffle, farm yolk

POMMES FRITES 12 MOULES FRITES 24
Fried in duck fat, aioli
Mussels, frites, n'duja, confit garlic, herbs

CAFÉ

Available hot or iced

DRIP3.75

ESPRESSO3.50

DOUBLE ESPRESSO4.00

AMERICANO4.25

CAFE AU LAIT

8 OZ4.50

12 OZ5.25

LATTE

8 OZ4.50

12 OZ5.25

CAPPUCCINO

8 OZ4.50

12 OZ5.25

ICED LATTE

16 OZ5.75

HOT TEA4.25

SEASONAL SYRUPS.....+.75

MILK

Whole, 2%, Skim, Oat, Almond,
Coconut

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◆ Brunch Menu ◆

JARDIN

FAIR SHARE FARM LETTUCES	12
Golden beet, chèvre, sherry vinaigrette, toasted seeds	
LITTLE GEM CAESAR	12
Parmigiano, crispy ficelle	
KALE SALAD	15
Nappa cabbage, currants, manchego, toasted hazelnuts, meyer lemon vinaigrette	
FRISEE SALAD	14
Bacon lardons, soft egg, mustard dressing	
FARRO SALAD	17
Greens, cucumber, roasted pepper, avocado, pickled onion, green goddess	
QUINOA SALAD	15
Arugula, feta, cucumber, cranberry, mint, benne, tahini dressing	

Chicken \$8 Salmon \$12 Shrimp \$10

LES SANDWICHS

Served with pommes frites or local lettuces

JAMBON BAGUETTE	16
Bayonne ham, brie, arugula, jam	
CHICKEN SALAD	18
Roasted chicken salad, local lettuces, tomato, croissant	
NICOISE	20
Smoked tuna, farm egg, pickled vegetables, arugula, olive vinaigrette	
CROQUE MONSIEUR	17
Country ham, gruyere fondue, pain de mie	
ROAST BEEF SANDWICH	22
Gruyère, charred onion aioli, natural jus, baguette	
CONFIT DUCK PANINI	22
Brie, ruby onion marmalade, arugula, pain de mie	

PETITES BOUCHEES

NOBLE'S TOMATO BISQUE	8/12	TUNA RILLETES	12
Chèvre, basil oil		Smoked fish dip, crudites, pickles	
SOUPE A L'OIGNON GRATINEE	16	ESCARGOTS	15
Sweet onion, gruyère, copain sourdough		Confit garlic, herb butter, copain bread	
CROQUETTES	16	STEAK TARTARE*	22
Jamon, brie de meaux, dijonnaise		Filet mignon, black truffle, farm yolk	
POMMES FRITES	12	MOULES FRITES	24
Fried in duck fat, aioli		Mussels, frites, n'duja, confit garlic, herbs	

CAFÉ

Available hot or iced

DRIP	3.75	CAPPUCCINO	
ESPRESSO	3.50	8 OZ	4.50
DOUBLE ESPRESSO	4.00	12 OZ.....	5.25
AMERICANO	4.25	ICED LATTE	
CAFE AU LAIT		16 OZ.....	5.75
8 OZ	4.50	HOT TEA	4.25
12 OZ	5.25	SEASONAL SYRUPS	+ .75
LATTE		MILK	
8 OZ	4.50	Whole, 2%, Skim, Oat, Almond,	
12 OZ.....	5.25	Coconut	

Diner

JARDIN

PETITE SALADE	13
Local lettuces, golden beet, chèvre, toasted seeds	
GEMME CESAR	13
Little gem lettuce, parmigiano, crispy ficelle	
SALADE FRISEE	15
Frisee salad, lardons, soft egg, dijon dressing	

PETITES BOUCHÉES

HUITRES	4
NC oysters*	
Champagne mignonette, cocktail	
SOUPE A L'OIGNON GRATINEE	16
Sweet onion, gruyère, sourdough	
STEAK TARTARE*	22
Filet mignon, black truffle, confit yolk	
ESCARGOTS	15
Confit garlic, herbs, copain bread	
CROQUETTES	16
Jambon, brie de meaux, dijonnaise	
TUNA CRUDO*	18
Orange, fennel, castelvetro olive, chili oil	

FROMAGE

1 oz, 3 oz, 5 oz 9/24/35

THOMASVILLE TOMME - COWS MILK, SWEETGRASS DAIRY, GA
SNOW CAMP - GOATS & COWS MILK, GOAT LADY DAIRY, NC
ROCKETS ROBIOLA - COWS MILK, BOXCARR, NC
CAROLINA MOON - COWS MILK, CHAPEL HILL CREAMERY, NC
ASHER BLEU - COWS MILK, SWEETGRASS DAIRY, GA
MANCHEGO EL TRIGAL DOP - SHEEPS MILK, SPAIN
TETE DE MOINE AOP - COWS MILK, SWITZERLAND
MOLITERNO AL TARTUFO - SHEEPS MILK, ITALY

CHARCUTERIE

1 oz, 3 oz, 5 oz 9/24/35

COPPA - SALUMERIA BIELLESE, NY
SORGHUM PEPPER SALAME - SPOTTED TROTTER, GA
PATE DE CAMPAGNE - COPAIN, NC
COUNTRY HAM - JOYCE FARMS, NC
N'DUJA - SPOTTED TROTTER, GA
SPECK HAM - SALUMERIA BIELLESE, NY
JAMBON DE BAYONNE - BAYONNE, FRANCE

PLATS PRINCIPAUX

MOULES FRITES	24
Mussels, frites, n'duja, confit garlic, herbs	
COQUILLES SAINT-JACQUES	39
Seared scallops, vadouvan, cauliflower soubise	
COQ AU VIN	29
Roasted chicken, beech mushrooms, little onions & carrots, sauce coq au vin	
SAUMON*	34
Grilled salmon, mustard nage, mache	
POISSON	38
Wild striped bass, ver jus butter, marcona almond, soft herbs	
CARRE D'AGNEAU*	59
Rack of lamb, preserved lemon, mint verte	
CANARD A L'ORANGE	
Heritage duck breast*	36
Confit	24
Quince - blood orange jus, benne	

STEAK ET FRITES

Bearnaise butter, veal jus, pommes frites	
HANGER STEAK*	48
CREEKSTONE NY STRIP*	52
FILET MIGNON*	79
CÔTE DE BOEUF*	120
Dry aged bone in ribeye for two	

ACCOMPAGNEMENT

POMMES FRITES	12
Fried in duck fat, aioli, herbs	
CAROTTES	15
Fair Share farm carrots, crème fraîche, spiced local honey, toasted seeds	
CHAMPIGNONS	18
Urban gourmet farms mushrooms, barrel aged vinegar, chive oil	
ASPERGE	14
Grilled asparagus, sauce gribiche	
POMMES PUREE	10
Confit garlic, laurel	

~ *Boulangerie-Pâtisserie Française* ~

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◆ Carte Des Vins ◆

ALL WINES ARE AVAILABLE FOR RETAIL TO GO AT 50%

* SELECTION OF WINE BY ERIC SOLOMON

WHITES	BURGUNDY	1. SAINTE MADELEINE, VEZELAY CHARDONNAY, '22	17	68*
		2. JEAN-MARC BOILLOT MACON-VILLAGES, '23		90*
		3. LOUIS LATOUR POUILLY-FUISSE '23		95
		4. LOUIS LATOUR MONTAGNY IER CRU LA GRANDE ROCHE, '21		120
		5. DOMAINE JEAN PAUL AND BENOIT DROIN CHABLIS, '22		135*
		6. FAMILLE DESCOMBE CHABLIS, '23		120*
		7. SAINT BRIS SIMMONNET-FEBVRE SAUVIGNON BLANC, '22	15	60
	ALSACE	8. DOMAINE SICK-DREYER PINOT BLANC '24		65
		9. DOMAINE SPECHT RIESLING '23	13	52
	BORDEAUX	10. CHATEAU DES CEDRES SAUVIGNON BLANC/SEMILLON, '24	15	60
		11. CHATEAU COUHINS '23		80
	RHONE	12. ROGER SABON CHATEAUNEUF DU PAPE BLANC, '21		140*
	LOIRE	13. FAMILLE LIEUBEAU "BEL ABORD" MUSCADET, SEVRE-ET-MAINE, '24	16	64*
		14. DOMAINE PAUL CHERRIER SANCERRE, '23		100*
		15. ARMORICA SAUVIGNON BLANC '23	13	52*
PROVENCE	16. LE PARADOU, ROLLE (VERMENTINO), '23	12	48*	
REDS	BEAUJOLAIS	17. GRANITE PROJECT, GAMAY, '22	15	60*
	BURGUNDY	18. DOMAINE DUPRE PINOT NOIR, '23	17	68
		19. DOMAINE DE LA PERRIERE '23		55
		20. DOMAINE JEAN LUC JOILLOT Bourgogne Cote d'Or '22		90
		21. LOUIS LATOUR Marsannay '21		100
	BORDEAUX	22. CHATEAU BELLEVUE "CLARIBES", '22	15	60
		23. CHATEAU PHELAN SEGUR Saint Estephe, '23		155
		24. CHATEAU RESPIDE-MEDEVILLE Graves '22		90
		25. CHATEAU ST. GEORGES St. Emilion '18		125
		RHONE	26. DOMAINE DES BOSQUETS "RESERVE" "GIGONDAS" '21	
	27. DOMAINE DES BOSQUETS "LES BOSQUETS", '22		16	64*
	28. CHATEAU DE BEAUCASTEL "COUDOULET", '23			75
	29. DOMAINE DE LE JANASSE "TRADITION" Chateauneuf du Pape '21			160*
	30. DOMAINE LA GARRIGUE "ALBERT & CAMILLE", VAQUEYRAS '19			80*
	31. DOMAINE LAFAGE "LA RETRO",		11	55*
	LOIRE	32. DOMAINE DE LA BERGERIE, "CERISALE" CABERNET BLEND, ANJOU '23		65
		33. LES ATHLETES DU VIN, PINEAU D'AUNIS '23	14	56
	LANGUEDOC-ROUSSILLON	34. DOMAINE LAFAGE, "NARASSA" '20		80*
		35. CHATEAU SAINT ROCH, "MAURY SEC", '20		60*
		36. CLOS FANTINE, FAUGERES "CUVEE COURTIOL" '19		85
	SPARKLING	37. DOMAINE GUY DUMANGIN CHAMPAGNE "CARTE D'OR" IER .375 Cru NV	24	48
		38. BOCHET-LEMOINE BRUT CHAMPAGNE, Vallee de la Marne, NV		105
		39. LOUIS DE GRENELLE BRUT ROSE, Saumur, NV.	18	72*
	ROSE	40. BASTIDE DE LA CISELETTE Bandol '24	13	42
		41. DOMAINE LAFAGE "MIRAFLORS," Côtes du Roussillon '24	15	60*
42. DOMAINE PAUL CHERRIER Sancerre '22		13	52*	