

Dinner

JARDIN

PETITE SALADE 14
Local lettuces, SC peaches, chèvre, pistachio, vinaigrette

CESAR 15
Baby gem lettuce, parmigiano, crispy ficelle

HEIRLOOM TOMATO SALADE 18
Peaches, crispy chevre, honey vinaigrette

PETITES BOUCHÉES

NC OYSTERS* 4
Champagne mignonette, cocktail sauce

SHRIMP COCKTAIL 5
Lemon, cocktail sauce

SOUPE A L'OIGNON GRATINEE 17
Sweet onion, gruyère, sourdough

STEAK TARTARE* 22
Filet mignon, black truffle, confit yolk

ESCARGOTS 16
Confit garlic, herbs, copain bread

CROQUETTES 16
Jambon, brie de meaux, dijonnaise

FROMAGE

1 oz, 3 oz, 5 oz 9/26/39

THOMASVILLE TOMME - COWS MILK, SWEETGRASS DAIRY, GA

SNOW CAMP - GOATS & COWS MILK, GOAT LADY DAIRY, NC

ROCKETS ROBIOLA - COWS MILK, BOXCARR, NC

GREEN HILL - COWS MILK, SWEETGRASS DAIRY, GA

ASHER BLEU- COWS MILK, SWEETGRASS DAIRY, GA

MANCHEGO EL TRIGAL DOP- SHEEPS MILK, SPAIN

TETE DE MOINE AOP- COWS MILK, SWITZERLAND

BLACK TRUFFLE- GOATS MILK, CARR VALLEY, WI

7 YEAR CHEDDAR- COWS MILK, HOOKS CHEESE CO, WI

BRILLAT SAVARIN- COWS MILK, NORMANDY, FRANCE

CHARCUTERIE

1 oz , 3 oz, 5 oz 9/26/39

SAUCISSON SEC - OLYMPIA PROVISIONS, OR

COPPA - SALUMERIA BIELLESE, NY

SORGHUM PEPPER SALAME - SPOTTED TROTTER, GA

PATE DE CAMPAGNE - COPAIN, NC

JAMBON DE BAYONNE - FRANCE

N'DUJA- SPOTTED TROTTER, GA

SPECK HAM- SALUMERIA BIELLESE, NY

LADY EDISON HAM - BOONE, NC

PATE FOIE GRAS - COPAIN, NC

WAGYU BRESAOLA - TEMPESTA, IL

PLATS PRINCIPAUX

MOULES FRITES 25
Mussels, frites, n'duja, confit garlic, herbs

SEARED SCALLOPS* 44
Sweet corn puree, peach relish

COQ AU VIN 32
Roasted chicken, beech mushrooms, little onions & carrots, sauce coq au vin

CHESHIRE PORK LOIN* 29
Grilled peach, pickled mustard seeds

GRILLED SALMON* 29
Heirloom tomato vinaigrette, cucumber salade

NC TROUT 36
Panzanella, cherry plums, persillade

LAMB SIRLOIN* 42
preserved lemon, mint verte

HERITAGE DUCK breast* 36 Confit 26
blackberry jus, shaved fennel

STEAK ET FRITES

CHATEL FARMS ALL NATURAL BEEF
veal jus, pommes frites

HANGER STEAK* 59

PRIME NY STRIP* 52

CÔTE DE BOEUF* 125
Dry aged bone in ribeye for two

ACCOMPAGNEMENT

POMMES FRITES 14
Fried in duck fat, aïoli, herbs

CHARRED ZEPHYR SQUASH 15
Harissa, creme fraiche, espelette crumbs

URBAN GOURMET MUSHROOMS 18
Goat butter, fine herbs

GRILLED ASPARAGUS 15
Sauce mousseline, toasted hazelnut

POMMES PUREE 10
Confit garlic, chive

~ *Boulangerie-Pâtisserie Française* ~

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