

*Freshly Made for You*

SIT AND STAY A WHILE OR TAKE TO GO

**CAFÉ**

*Available hot or iced*

DRIP .....	4.25
ESPRESSO .....	3.75
DOUBLE ESPRESSO .....	4.75
AMERICANO .....	4.25
CAFE AU LAIT	
8 OZ .....	4.75
12 OZ .....	5.50
LATTE	
8 OZ .....	4.75
12 OZ .....	5.50
ICED LATTE	
16 OZ .....	5.75
CAPPUCCINO	
8 OZ .....	4.75
12 OZ .....	5.50
HOT TEA .....	4.50
SEASONAL SYRUPS.....	+0.75
MILK	
Whole, 2%, Skim, Oat, Almond, Coconut	

**BREAKFAST**

*Plated and brought to your table*

SEASONAL QUICHE .....	6.00
YOGURT PARFAIT .....	8.50
Copain granola, berries	
HAM, EGG, CHEESE CROISSANT .....	9.00
BACON, EGG, CHEESE BISCUIT .....	7.00
FRENCH TOAST CASSEROLE .....	6.50

**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

# ◆ Brunch Menu ◆

## JARDIN

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

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

## LES SANDWICHES

*Served with pommes frites or local lettuces*

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

## PETITES BOUCHEES

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

## CAFÉ

*Available hot or iced*

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

# ◆ Midday Menu ◆

## JARDIN

FAIR SHARE FARM LETTUCES 14  
 NC strawberry, chèvre, sherry vinaigrette,  
 toasted seeds

LITTLE GEM CAESAR 15  
 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 19  
 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\* 49 FILET MIGNON\* 79

PRIME NY STRIP\* 52 DRY AGED CÔTE DE BOEUF\* 125  
 Bone in Creekstone farms ribeye

## PETITES BOUCHÉES

SOUPE A L'OIGNON GRATINEE 16  
 Sweet onion, gruyère, copain sourdough

ESCARGOTS 16  
 Confit garlic, herb butter, copain bread

CROQUETTES 16  
 Jamon, brie de meaux, dijonnaise

STEAK TARTARE\* 22  
 Filet mignon, black truffle, farm yolk

POMMES FRITES 14  
 Fried in duck fat, aioli

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

## CAFÉ

*Available hot or iced*

DRIP .....4.25

ESPRESSO .....3.75

DOUBLE ESPRESSO .....4.75

AMERICANO .....4.25

CAFE AU LAIT

8 OZ .....4.75

12 OZ .....5.50

LATTE

8 OZ .....4.75

12 OZ .....5.50

CAPPUCCINO

8 OZ .....4.75

12 OZ.....5.50

ICED LATTE

16 OZ.....5.75

HOT TEA .....4.50

SEASONAL SYRUPS.....+.75

MILK

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

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

# Dejeuner

(LUNCH)

## JARDIN

FAIR SHARE FARM LETTUCES NC strawberry, chèvre, sherry vinaigrette, toasted seeds	14
LITTLE GEM CAESAR Parmigiano, crispy ficelle	15
KALE SALAD Napa cabbage, currants, manchego, toasted hazelnuts, meyer lemon vinaigrette	16
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	16
CHICKEN SALAD Roasted chicken salad, local lettuces, tomato, croissant	19
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	9/13	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	16
CROQUETTES Jambon, brie de meaux, dijonnaise	16	STEAK TARTARE* Filet mignon, black truffle, farm yolk	22
POMMES FRITES Fried in duck fat, aioli	14	MOULES FRITES Mussels, frites, n'duja, confit garlic, herbs	25

## CAFÉ

*Available hot or iced*

DRIP .....	4.25	CAPPUCCINO 8 OZ .....	4.75
ESPRESSO .....	3.75	12 OZ.....	5.50
DOUBLE ESPRESSO .....	4.75	ICED LATTE 16 OZ.....	5.75
AMERICANO .....	4.25	HOT TEA .....	4.50
CAFE AU LAIT 8 OZ .....	4.75	SEASONAL SYRUPS.....	+.75
12 OZ .....	5.50	MILK Whole, 2%, Skim, Oat, Almond, Coconut	
LATTE 8 OZ .....	4.75		
12 OZ.....	5.50		

\*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.

# Diner

## JARDIN

PETITE SALADE 14  
NC strawberry, local lettuces, chèvre, toasted seeds

GEMME CESAR 15  
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 16  
Confit garlic, herbs, copain bread

CROQUETTES 16  
Jambon, brie de meaux, dijonnaise

TUNA CRUDO\* 18  
Orange, fennel, castelvetrano 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

JAMBON DE BAYONNE - FRANCE

N'DUJA- SPOTTED TROTTER, GA

SPECK HAM- SALUMERIA BIELLESE, NY

LADY EDISON HAM - BOONE, NC

## PLATS PRINCIPAUX

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

COQUILLES SAINT-JACQUES 44  
Seared scallops, vadouvan, cauliflower soubise

COQ AU VIN\* 29  
Roasted chicken, beech mushrooms, little onions & carrots, sauce coq au vin

SAUMON\* 36  
Grilled salmon, mustard nage, mache

POISSON 36  
NC trout, ver jus butter, marcona almonds, fine herbs

FILET D'AGNEAU\* 39  
Lamb sirloin, preserved lemon, mint verte

CANARD A L'ORANGE  
Heritage duck breast\* 36 Confit 24  
Quince - blood orange jus, benne

## STEAK ET FRITES

CHATEL FARMS ALL NATURAL BEEF  
Bearnaise butter, veal jus, pommes frites

HANGER STEAK\* 49

PRIME NY STRIP\* 52

FILET MIGNON\* 79

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

## ACCOMPAGNEMENT

POMMES FRITES 14  
Fried in duck fat, aioli, herbs

HARICOT VERT ALMONDINE 16  
Fair Share farm green beans, shallot, marcona almond

CHAMPIGNONS 18  
Urban gourmet farms mushrooms, barrel aged vinegar, chive oil

ASPERGE 14  
Grilled asparagus, sauce mousseline, toasted hazelnut

POMMES PUREE 10  
Confit garlic, laurel

~ *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.

# 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 BOILLLOT 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, '23		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	17	68
		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
	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*	
DESSERT	43. ROYAL OPORTO 10 YR TAWNY NV		15	
	44. CHATEAU LES JUSTICES, Sauternes, '22		13	
	45. DOMAINE LA TOUR VIELLE, Banyuls, '21		26	