

## *Appetizers and Salads*

*Soupe du Jour 7*

*Onion Soup Gratinée, Façon des Halles 7*

*Lobster & Tomato Bisque with Saffron Aioli 7*

*Escargots Baked in Garlic, Tomato, Herbs & Pastis 8*

*Escargots Baked in Roquefort 9*

*Pâté de Foie de Poulet 9*

*Chicken Liver Pâté with Caramelized Onion Chutney*

*Seared Sea Scallops\* 12*

*Served over oven-fried Tomato topped with a Concassé of Tomato, Shallots, and Basil  
Drizzled with Truffle Oil*

*Fromages - Assorted Cheese Platter 15*

*Manchego, Stilton, Roquefort, Brie, Chèvre*

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*Radicchio and Berry Salad 12*

*Radicchio, Spinach, Strawberries, Blackberries, and Chèvre with Raspberry Vinaigrette*

*Salade Bergère 7*

*Mixed Greens with Tomato and Roquefort or Chèvre*

*Spinach and Mint Salad 8*

*Chèvre, Pear Vinaigrette and Candied Pecans*

*Salade de Provence 9*

*Roasted Tomato, Caramelized Onion, Black Olives and Chèvre  
served over Mixed Greens with Dijon Vinaigrette*

*We accept all major credit cards and North Carolina personal checks  
18% gratuity added to parties of 5 or more*

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

## *Les Viandes*

### *Tagine d'Agneau 24*

*Middle Eastern Spiced Lamb Tagine with Raisins, Dates and Figs  
Couscous, Squash and Moroccan Carrots*

### *Canard a l'Espagnole 24*

*Pan Seared Duck Breast\* served with Orange Demi Glace  
Garlic Whipped Potatoes and Broccoli Sautéed in Garlic*

### *Carré d'Agneau 2 or 3 bones 32 - 43*

*Roasted Cedar Springs Colorado Rack of Lamb\*  
served with a Juniper & Red Wine Reduction  
Haricots Verts, Roasted Heirloom Tomato & Scalloped Potatoes*

### *Tournedos au Sauce Poivre Vert 27*

*All natural Grilled Filet Mignon\* wrapped in Prosciutto  
served over Sautéed Spinach & Garlic Whipped Potatoes  
Broccoli and Roasted Tomato*

### *Grilled Heluka Double Pork Chop 26*

*All Natural Beeler Farm Pork Chop\*, double bone-in  
Wilted Kale, Sweet Potato Gnocchi & Shiitake Cream Sauce*

## *Végétarien*

### *Jardinière de Légume 22*

*Chef's Daily Fresh Vegetable Selection*

### *Risotto d'Eté 19*

*Risotto with Summer Vegetables and Parmesan*

***We proudly source our vegetables from local farms and the  
Carrboro Farmers Market***

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## *Les Poissons*

### *Sole Meunière 25*

*A French Classic: Thin Flounder Filet, Pan Seared and served with Lemon Meunière Sauce  
Broccolini and Rice Pilaf*

### *Sole Amandine 27*

*Like the Sole Meunière, though topped with Toasted Almonds*

### *Saumon a la Plancha 24*

*Filet of Salmon\*, Seared on the Grill, crusted with Sumac  
Squash and Rice Pilaf*

### *Pan Seared North Carolina Mountain Trout 25*

*Dill Beurre Rouge  
Grilled Asparagus and Rice Pilaf*

### *Les Poissons du Jour 29*

*Chef's selection of four fish\*  
Roasted Tomato, Zucchini, Mushrooms and Rice*

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### *Spécialité de Provence market price*

*Whole Fish baked in Rock Salt served with Sauce Hollandaise and Herb infused Olive Oil*

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