EXECUTIVE CHEF: JEFF SEIZER



200 EAST MARTIN STREET RALEIGH, NC 27601

Small Plates

BOULTED BAGUETTE, COMPOUND BUTTER
BABY BEET, TARRAGON, CHERVIL HOUSE MADE CREME FRAICHE10
ORANGES, HAZELNUTS, FETA, MINT
FRISÉE AUX LARDONS 63° EGG10
CHARRED RADICCHIO, ENDIVE, GOAT CHEESE11
POTATO CROQUETTES
GARLIC SOUP BRÛLÉE



OYSTERS half or dozen 18/36 BAKED CLAMS

MOULES FRITES
15

PRAWNS A LA PLANCHA 10

CHARCUTERIE

CHICKEN SAUSAGE

LAMB SAUSAGE

PORK GARLIC SAUSAGE

CAPICOLA

CHICKEN LIVER MOUSSE



TUESDAY

GREEN BUTTON FARMS PORK CHOPS

roasted apples, parsnips, whole grain mustard jus

WEDNESDAY

SALT BAKED WHOLE FISH

duck fat roasted potatoes, fennel herb salad MP

THURSDAY

LAMB SHANK

gremolata, stewed white beans 27

FRIDAY

LOBSTER NEWBERG
MP

SATURDAY

IMPERIAL WAGYU RIBEYE FOR TWO

charred green onion, béarnaise or au poivre sauce MP

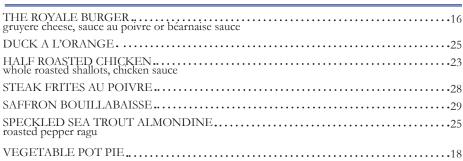


PASTA

IRANIAN SAFFRON RISOTTO
14

PASTA OF THE DAY daily

Entrees



Potatoes 6

STEAK FRIES//POMME PURÉE//SWEET POTATO MASH//DUCK FAT CONFIT YUKON POTATOES //POTATO PIE

Desserts

ASK ABOUT OUR Vegetable of the day

PEANUT BUTTER CHOCOLATE TART. 8
SALTED CARAMEL APPLE PIE, for two
BANANA SPLIT11
MILK AND COOKIES
HOMEMADE ICE CREAM, three flavors

