

PREMIERE

FRIED MUSHROOMS 10

beer battered stuffed mushrooms, porcini crunch

ESCARGOT & BONE MARROW 13

pistou puff croissant, bone marrow butter, parsley aioli, walnut bacon crumble

TRUFFLE MAC & CHEESE 13

cavatappi pasta, tosca truffle cheese sauce

STEAK TARTARE* 13

sunnyside up quail egg, salt & malt vinegar chips, horseradish mousse

BISTRO BOARD 16

thomasville tomme, asher bleu cheese
salmon rillettes, smoked almonds, brown mustard
everything lavosh, grape marmalade, pickles

VEGETABLE CRUDITÉ (v) 16

baby carrots, radishes romanesco, beets, lentil pâté, vegan ranch

BRUSSELS SPROUTS 11

truffle honey, asher blue cheese

PEI MUSSELS 15

white wine, housemade butter, heavy cream
parisian gnocchi, focaccia bread

DUCK FRITES* 14

house fries, duck confit, truffle oil, scallions
pecorino, sunny side up duck egg, tomme aioli

SOUP & SALADS

FRENCH ONION SOUP 8

french bread, le superb gruyere

ISA'S SALAD 13

grilled artichokes, shaved red onion, fried green
tomato croutons, goat cheese, roasted pistachios
honey champagne vinaigrette

BOTTARGA CAESAR 12

baby gem lettuce, grated bottarga
bread & butter croutons, shaved celery & radishes

FALL SALAD (gf,v) 13

apple, pomegranate quinoa, shaved fennel,
pecan dust, charred onion vinaigrette

*** PLAT DU JOUR ***

WEDNESDAY

PETE'S BURGER* & BEER 15

two beef patties, american cheese, peppadew aioli
pickles, lettuce, tomato, onion, parmesan bun

THURSDAY

SCALLOP SPAETZLE 28

scallop infused spaetzle, seared new bedford
scallops, melted scallions, baby heirloom
tomatoes, brown butter, hazelnut aioli

FRIDAY & SATURDAY

12 oz PRIME RIB* 36

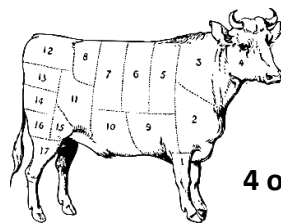
pommes puree, seasonal vegetables
ready at 5pm, limited availability

SUNDAY

SEAFOOD CREPES 15

salmon, scallops & carolina caught seafood
smoked tomato beurre blanc

STEAK FRITES



pommes frites
bistro steak sauce

8 oz FILET* 36

12 oz RIBEYE* 32

4 oz PETIT FILET* 20

COUNTRY CORDON BLEU 20

springer mountain farms chicken, gruyere cheese
benton's country ham, butter bean ragout

BEYOND SAUSAGE RATATOUILLE (gf,v) 21

plant-based sausage, tomato jam, fall squash
sweet potato, red onion, apple

SCALLOPS AU POIVRE 28

new bedford scallops, peppercorn sauce, grits aligot

LAMB CHOPS* 26

mint cilantro pistou marinated New Zealand lamb, fingerling potatoes
cremini mushrooms, fava beans, lavender demi-glace

CHICKEN CITRON 21

joyce farms chicken cutlets, citrus beurre blanc
capers, wilted greens, peppadew peppers, angel hair

CEDAR SALMON NIÇOISE* 24

cedar grilled 60 south salmon, roasted baby heirloom tomatoes
potatoes, snipped green beans, artichokes, niçoise olives

DUCK À L'ORANGE 25

orange duck confit, romanesco broccoli, french fried rice

DESSERTS

LE CHOCOLATE CHAUD 8

parisian drinking chocolate, luxuriously thick, smooth, creamy, french hot chocolate

MARQUISE AU CHOCOLAT (gf) 8

chocolat mousse cake, with a gluten free croquant

STRAWBERRY SHORTCAKE CRÈME BRÛLÉE 8

strawberry crème brulee, shortbread cookie

HOT APPLE TURNOVER 8

amarena cherry cordial ice cream

FRENCH COOKIE PLATE 8

madalines, palmiers, French butter cookie, orange dark chocolate

BREAD PUDDING WITH CUSTARD 8

luxardo, cranberry, orange pistachio and pieces of dark chocolate

WHITE & ROSÉ

| | | |
|---|----|----|
| Grenache Rosé, Domaine Houchart, Côtes de Provence, France 2018..... | 11 | 42 |
| Pinot Gris, Sokol Blosser, Willamette Valley, Oregon 2018..... | 10 | 38 |
| Sauvignon Blanc, Domaine Fournier, Vin de Pays de Loire, France 2019..... | 11 | 42 |
| Alsatian Blend, Meyer-Fonné 'Edelzwicker', Alsace, France 2016..... | 11 | 42 |
| Chardonnay, Valley of the Moon, Sonoma County, California 2018..... | 11 | 42 |
| Chardonnay, Henri Perrusset, Mâcon Villages, France 2018..... | 14 | 54 |
| Roussane Blend, Ferraton Samorens Blanc, Cotes du Rhone, France 2017..... | 9 | 34 |

SPARKLING

| | | |
|---|-------|----|
| Prosecco, Le' Dolci Colline, Castel Boglione, Italy..... | 11 | 42 |
| Charles Bove, Loire Valley, France..... | 11 | 42 |
| Pinot Noir, Lucien Albrecht Brut Rosé, Crémant d'Alsace, France NV..... | 14 | 54 |
| Tattinger Brut Champagne, Reims, France NV 375ML..... | for 2 | 30 |
| Palmer and Co. Brut Reserve Champagne..... | | 88 |

RED

| | | |
|--|----|----|
| Red Blend, 1448 Jeff Runquist, Amador County..... | 11 | 42 |
| Pinot Noir, King Estate Inscription, Willamette Valley, Oregon 2018..... | 12 | 46 |
| Gamay, Christophe Pacalet, Beaujolais, France, 2018..... | 15 | 58 |
| Malbec, Knom, Cahors, France 2018..... | 11 | 42 |
| Cab Franc, Patrick Lambert Gourmandise, Cravant-les-Coteaux France 2017..... | 13 | 50 |
| Super-Tuscan, Querciabella 'Mongrana', Maremma, Tuscany, Italy 2015..... | 15 | 58 |
| Cabernet Sauvignon, Sean Minor, Paso Robles, California 2017..... | 9 | 34 |
| Merlot, Chateau de Parenchere Bordeaux Superieur, Bordeaux, France 2016..... | 10 | 38 |
| Pinot Noir, Joseph Drouhin, Gevrey-Chambertin, Burgundy, France 2014..... | | 99 |

COCKTAILS

Asheville Iced Tea our twist on the long island iced tea 13

Chef's Manhattan noilly rouge, courvoisier, grand marnier, stirred never shaken 13

Feu de Camp old overholt rye, maple syrup, burnt orange simple, chocolate bitters 13

Isa's Royale crème de cassis, lemon, lavender simple, topped with bubbles 12

Pear Mule gordon's gin, lime, ginger simple, muddled pear, ginger beer 13

La Vie En Rose tito's vodka, pama liqueur, lemon, demerara, rose water 14

Autumn Flip evan williams bourbon, lemon, rosemary simple, egg white, hint of cherry 13

Wassail delicious cider with choice of bourbon or rum