

SMALL PLATES

van gogh's crabcake - braised leeks - celery root - grain mustard beurre blanc 16
tuna tartare* - ginger vinaigrette - tobiko caviar 14
sauteed chicken livers* - plum-shallot jam 9
charred mediterranean octopus - smashed olive oil potatoes - smoked paprika eggplant - harissa 15
grilled lamb lollipops* - tuscan kale - pine nut - currant relish 13
classic steak tartare* - garlic-crisp baguette 12
goat cheese ravioli - sweet tomato sauce 12
white truffle parmesan frites - rosemary aioli 8
country pâté - mustard - butter lettuce - toast 10
gnocchi - smoked bacon lardon - melted morbier - onion fondue 10
salt & pepper fried calamari 10
brick oven roasted oysters - melted leeks - pancetta - pernod creme 14

SOUPE

soup du jour 7
white bean soup - truffle oil - brioche croutons 6

FROMAGE

choose one for 5 - three for 14 - five for 20
gorgonzola Italy, cow, creamy, assertive
humbolt fog California, goat, vegetable ash, creamy
manchego Spain mild, slightly briny, nutty
morbier France, sheep/goat, fresh hay aroma, nutty
robiola Italy, cow, brie like, mellow, creamy
cypress grove truffle tremor goat, earthy, velvety
comte France, cow, firm, apricot, hazelnut, toffee
dry aged gouda cow's milk, firm, nutty, aged 1 year

CHARCUTERIE

choose one for 5 - three for 14 - five for 20
serrano - prosciutto - coppa - soppressata - speck - hot coppa - dry spanish chorizo

SALADES

tuscan kale - roasted brussels sprout leaves - pistachio-lemon vinaigrette 9
butter lettuce salad - red onion - herb-mustard vinaigrette 8
oven roasted baby beets - cashew butter - crisp sunchokes 9
baby gem salad - garlic - dijon dressing - buttermilk fried onion rings 9
simple arugula salad - red onion - lemon - parmesan 8

WOOD FIRED PIZZA, PASTAS et CASSE CROUTE

margherita pizza 12
pancetta pizza caramelized mushroom - ricotta - spring vidalia - herb salad 14
spinach - fontina - prosciutto - caramelized onion pizza 15
vinny's ricotta lasagna - sweet italian sausage - tomato sauce - mushrooms - parmesan 18
p.e.i. mussels - garlic - white wine - saffron - frites 16
bucatini pasta - littleneck clams - tomato - olive - caper - spanish chorizo 19
bistro burger* - bacon - braised onions - grilled portobello - gruyere cheese - frites 14

MEAT, SEAFOOD et POULTRY

new zealand rack of lamb - french lentils - grilled spring vidalia - broccoli rabe pesto 28
steak frites* - caramelized onion jus - herb butter 19
filet mignon* - black truffle butter - whipped potatoes - buttered spinach 28
meyer ranch braised short ribs - spicy macaroni & cheese 19
pork belly cassoulet - duck confit - cannellini beans - merguez sausage 25
grilled double cut pork chop* - farro risotto - charred brussels sprouts - bacon - medjool dates 26
hanger steak* - caramelized cauliflower - chimichurri 19
mixed seafood bouillabaisse - fregola - saffron aioli 27
north carolina mountain trout almondine - parsnip purée - frenched beans - spring peas 21
seared atlantic salmon* - organic quinoa - shaved brussels sprouts - kale chimichurri 23
george's bank scallops - rock shrimp risotto - hen of the woods mushrooms - peppercorn sauce - lobster oil 30
moroccan spiced seared duck breast & confit* - red lentils - hen of the woods mushrooms 25
springer mt. simple roast chicken - warm roast red onion-shiitake mushroom salad - potato puree 19

SIDES

broccoli rabe - garlic - chili 7
red lentils - hen of the wood mushrooms 7
cauliflower - gruyere gratin 7
frites 6
pomme purée 6
spanish potatoes 6

PÂTISSERIES

fromage three for 14
crepes du jour 8
brown butter tart du jour 8
tiramisu 8
warm beignets - chocolate pots de creme - orange marmalade 8
flourless chocolate torte - chocolate mousse - espresso bean ice cream - hazelnut toffee 8