

FIRST COURSE

French Onion Gratinee	\$6
Caramelized Onions/Beef Broth/Swiss Cap	
Soup of the Day	\$6
Calamari	\$9
Flash Fried/Roasted Red Pepper/Lemon/Herbs	
Duck Confit	\$9
Goat Cheese Mousse/Roasted Grapes	
Fried Green Tomatoes	\$7
Crumbled Goat Cheese/Roasted Red Pepper Sauce	
Pork Rilette	\$9
Pickled Quail Eggs/Pickled Seasonal Vegetables	

SALADS

Seckel Pear	\$8
Local Baby Lettuces/Hazelnuts/Honey/Gorgonzola Vinaigrette	
Caesar	\$6
Charred Red Onion/Lemon/Crouton/Roasted Garlic	
Add Calamari, Salmon, or Chicken \$6	
Roasted Beet	\$6
Red Beets/Arugula/Pine Nuts/Goat/Orange Vinaigrette	
House Wedge	\$6
Mustard Peppercorn Dressing	
Flatiron Steak	\$13
Fingerling Potato/Smoked Bacon/Mixed Greens	
Roasted Tomato/ Red Wine Vinaigrette/Bleu Cheese	
Duck Confit Salad	\$12
Mixed Greens/Goat Cheese/Roasted Grapes	
Salmon	\$13
Mixed Greens/Carrots/Roasted Corn/Red Cabbage/Lime Ginger	

SIDES \$6

Macaroni and Cheese	Frites
Haricot Verts	Grilled Asparagus
Spiced Cheese Grits	Sauteed Spinach

SANDWICHES

Bistro Burger	\$9
Garlic Aioli/Red Onion Jam/Oven Dried Tomato/ Sourdough Bun	
Grilled Flat Iron Steak	\$12
Garlic Aioli/Arugula/Horseradish Havarti/Toasted Hoagie	
Seared Chicken	\$9
Avocado/Bacon/Chipotle Sauce/Tobacco Onions/ Sourdough Bun	
Artisan Grilled Cheese	\$8
Chef Daily Creation	
Peasant BLGT	\$8
Smoked Bacon/Lettuce/Fried Green Tomato/ Red Pepper Spread/Montrachet/ Loaf Bread	
Tuna Loin	\$13
Fire Roasted Eggplant/Tomato Confiture/Pea Tendril/ Spice French Beans/Grilled Naan	
Roasted Pork	\$9
Romesco/Braised Rainbow Chard/Pickled Red Onion/ Grilled Baguette	
Fresh Vegetable	\$8
Avocado/Cucumber/Pickled Red Onion/Tomato/Arugula/ Black Pepper Mayo/Toasted Hoagie	
ENTREES	
Shrimp and Grits	\$14
Prawns/Cheese Grits/Andouille Sausage/ Spiced Tomato Cream	
Quiche du Chef	\$11
Chefs Daily Creations/Side Salad	
Steak Frites	\$16
Flat Iron/Maitre D'Hôtel Butter/Frites	
Seared Salmon	\$13
Coconut Jasmine Rice/Mild Curry/Tamarind Eggplant/Asparagus	
Seared Georgia Trout	\$13
Almonds/Haricots Verts/Apple/Herbs/Lemon/Sherry Noisette	
Crab Cakes	\$14
Lump Crab/Tomato Cream/Frisee Salad	
Tomato Basil Chicken Pasta	\$12
Orecchiette/Haricot Verts/Fried Capers/Goat Cheese	

Chef Michael Patria

**Consuming raw or undercooked meats, eggs or shellfish may increase your risk of food borne illness*