



Hors D'oeuvres

Escargot

*Garlic parsley butter/ puff pastry /
French baguette \$16*

Tomato Bruschetta (Veg/Veg)

*Frech tomato / garlic / olive oil / French
baguette \$11*

Ceviche

*Cod / lime / red onion / tomatoes / jalapeno /
cilantro / corn tortillas chips \$18*

Cheese and Charcuterie Platter \$27

*Served with grapes, Dijon, French baguette
Manchego (Spain / Cow)
Pont L'Eveque (France / Cow)
Sandy Creek Goat Cheese (N.C. / Goat)
Mortadella (Italy)
Coppa (Italy)
Sopressata (Italy)*

Mussels

*Shallot / garlic / white wine / butter / thyme /
parsley / French baguette \$16*

Grilled Artichokes Hummus (Veg)

*Artichoke heart / chickpeas / tahini / lemon /
garlic / olive oil / pita bread \$13*

Beef Wellington Tarts

*Puff pastry / tenderloin / mushrooms /
garlic / onion /
tangy horseradish cream \$19*

Wrapped Warm Brie (Veg)

Shaved almonds / local honey / baguette \$16

Garlic Shrimp

*Garlic / red pepper flakes / butter / olive oil /
white wine / French baguette \$16*

Truffled Deviled Eggs (GF)

*Stuffed eggs / truffle oil / crostini /
duck confit \$16*

Salmon and Crab Sliders

*Served with Lemon Aioli and fresh
mix green salad
Garlic / Onion/ Soy Sauce / Olive Oil \$18*

Soup & Salads –

(Add to your salad Chicken + \$10, Salmon + \$14, Shrimp +\$12, Hanger \$15)

Grand Cru French Onion Soup

Caramelized onion / beef broth / crostini / Gruyere \$12

Classic Caesar Salad

Romaine hearts / Caesar dressing / Parmesan crisp \$12

Warm Brussel Sprout Salad (GF)

*Apples / dried apricots / shaved almonds
crispy bacon / aged sherry dressing \$14*

Beets Salad (GF/ Veg)

Pecans / dry cranberries /blue cheese / mix greens / balsamic- cranberry vinaigrette \$14

Cucumber Feta and Mint (GF/ Veg)

English cucumber / feta cheese / red onion / olive oil / mint \$12