

HORS D'OEUVRES

CALAMARI 11

fried calamari, pickled peppers, remoulade

OYSTERS ON THE HALF SHELL* 14

half dozen, mignonette, crackers, cocktail, lemon

FRENCH BISTRO BOARD 13

warm baguette, local cheese, artisanal meat,
pickled vegetables, house compote, fresh fruit

MUSSELS OF THE DAY 16

pei mussels, chef's daily preparation

POMMES FRITES 7

house cut french fries, black pepper béchamel

ISA'S FRENCH ONION SOUP 8

crostinis, bruleed gruyere cheese

SALADS

SUMMER SALAD 12

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

SALAD LYONNAISE* 12

pulled duck confit, snipped green beans, poached farm egg,
dijon bacon vinaigrette

BISTRO SALAD 8

baby heirloom tomatoes, cucumber, shaved red onion, olives,
champagne vinaigrette

VEGAN NIÇOISE SALAD 12

seasoned chickpeas, potatoes, beets, green beans, olives,
baby heirloom tomatoes

add; trout* 10, chicken 5, 60 south salmon* 10, vegan sausage 7

BRUNCH

NC CHICKEN & FRENCH TOAST 16

sweet tea brined chicken, local cinnamon chip french toast, sorghum butter

SWEET CREPES 12

fresh made crepes, seasonal fruit, whipped cream

SEAFOOD CREPES 16

stuffed with shrimp, scallops, salmon, seasonal vegetables

SHRIMP & GRITS ÉTOUFFÉE 14

old mill grits, gulf shrimp, classic etouffee

SURF AND TURF WITH EGGS* 25

sliced 8oz prime grade sirloin, gulf shrimp, two eggs your way, steak sauce

EGGS BENEDICT DU JOUR* 12

chefs selection

BISCUITS & GRAVY* 11

buttermilk biscuits, hickory nut gap sausage gravy, two eggs your way

BISTRO HASH SKILLET* 16

duck confit & potato hash, old mill grits, two eggs your way, hollandaise

VEGAN BREAKFAST BOWL 17

beyond sausage, seasonal vegetables, crispy potatoes, cashew cream sauce

Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your risk of foodborne illness.

*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.