

PREMIERE

FRIED MUSHROOMS 10

beer battered stuffed mushrooms, porcini crunch

ESCARGOT & BONE MARROW 13

pistou puff pastry, bone marrow butter, parsley aioli

TRUFFLE MAC & CHEESE 13

cavatappi pasta, toska truffle cheese sauce

STEAK TARTARE* 13

fried quail egg, salt & malt vinegar chips, horseradish mousse

BISTRO BOARD (for two) 22

rabbit terrine, house sausage, smoked almonds, brown mustard
salmon rillettes, everything lavosh, grape marmalade, pickles

"FAUX GRAS" PATE (gf,v) 13

Roasted mushroom & black lentil pate, socca flat bread

BRUSSELS SPROUTS 11

truffle honey, asher blue cheese

PEI MUSSELS 15

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

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

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

PEACH & BIBB (gf,v) 13

Grilled peaches, baby heirloom tomatoes, pecans
pickled red onions, bibb lettuce, charred onion vin

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.

DINNER

* **PLATS DU JOUR** *

MARKET CATCH

Carolina caught, daily market price

TUESDAY

PETE'S BURGER* & BEER 15

two beef patties, american cheese, peppadew aioli
shaved red onions, tomatoes, pickles
shredded lettuces, parmesan bun

WEDNESDAY

DUCK FRITES* 14

House fries, duck confit, truffle oil, scallions
pecorino, fried egg, tomme aioli

THURSDAY

SEAFOOD CREPES 15

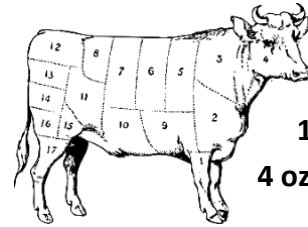
salmon & scallops, smoked tomato beurre blanc

FRIDAY & SATURDAY

12 oz PRIME RIB* 36

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

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, succotash, corn emulsion

BEYOND SAUSAGE RATATOUILLE (gf,v) 21

plant-based sausage, tomato jam, zucchini
summer squash, red onion, candied eggplant

SCALLOPS AU POIVRE 28

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 glazed duck confit, charred bok choi
french fried rice, apricot sauce

DESSERTS

BRIOCHE & SORBET 8

House made brioche bundt, mango sorbet, ginger lime sorbet

MARQUISE AU CHOCOLAT (gf) 8

Chocolat mousse cake, with a gluten free croquant

STRAWBERRY SHORTCAKE CRÈME BRÛLÉE 8

Strawberry crème brulee, Shortbread cookie

HOT PEACH TURNOVER 8

amarena cherry cordial ice cream

PISTACHIO "ESCARGOT" PASTRY 8

Chocolate and pistachio croissant spiral

WHITE & ROSÉ

Grenache Gris Rosé, Domaine de Fontaine 'Gris de Gris', Corbières, France 2018	10	38
Pinot Gris, Hess Select, Napa Valley, California 2018	8	30
Sauvignon Blanc, Domaine du Salvard, Cheverny, Loire Valley, France 2017	11	42
Rose, Essence French Riveria, Mediterranee France 2017	10	38
Chenin Blanc, Champalou, Vouvray, Loire Valley, France 2018	13	50
Alsatian Blend, Meyer-Fonné 'Edelzwicker', Alsace, France 2016	11	42
Chardonnay, Stillman St., Sonoma County, California, 2016	10	38
Chardonnay, Bourgogne, Cuvee Reserve, Buxy, France	14	54
Roussane Blend, Ferraton Samorens Blanc, Cotes du Rhone, France 2017	9	34

SPARKLING

Glera, Bisol 'Jeio' Prosecco, Valdobbiadene, Veneto, Italy	10	38
Charles Bove, Loire Valley, France	11	42
Antech Emotion, Cremant de Limoux, France	10	38
Tattinger Brut Champagne, Reims, France NV 375ML	16	30
Palmer and Co. Brut Reserve Champagne	88	

RED

Red Blend, 1448 Jeff Runquist, Amador County	11	42
Pinot Noir, La Closerie des Lys, Languedoc France	10	38
Beaujolais, Pascal Aufranc Les Cerisiers, Julienas, France	12	46
Malbec, Knom, Cahors, France 2018	11	42
Cab Franc, Patrick Lambert Gourmandise, Cravant-les-Coteaux France 2017	12	46
Super-Tuscan, Querciabella 'Mongrana', Maremma, Tuscany, Italy 2015	14	54
Cabernet Sauvignon, Sean Minor, Paso Robles, California 2017	9	34
Merlot, Chateau de Parenchere Bordeaux Superieur, Bordeaux, France 2016	9	34
Pinot Noir, Joseph Drouhin, Gevrey-Chambertin, Burgundy, France 2014	99	

COCKTAILS

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

Isa's 75 gordon's gin, burnt orange simple, lemon, topped with prosecco 12

Hillside Car christian bros, triple sec, lemon, blackberry puree 12

Hibiscus Gimlet gordon's gin, lime, hibiscus 14

Cucumber Cooler titos, lillet, ruby grapefruit, honey simple, cucumber 14

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

Peach Coupe domaine de canton, peach puree, honey simple, sparkling wine 11

Bourbon on Battery evan Williams, st. germain, lemon, ginger beer 13