



PREMIERE

FRIED MUSHROOMS 10

beer battered stuffed mushrooms, porcini crunch

ESCARGOT & BONE MARROW 12

pistou puff pastry, bone marrow butter, parsley aioli

TRUFFLE MAC 13

macaroni & cheese, toska truffle

STEAK TARTARE* 13

Sunny side up 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)

Roasted mushroom & black lentil, 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, pistachios, fried green tomato
croutons, goat cheese, honey champagne vinaigrette

BOTTARGA CAESAR 12

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

PEACH SALAD 13

Grilled peaches, baby heirloom tomatoes, hazelnuts
Bibb lettuce, charred onion vin

salad additions:

chicken 5, 60 south salmon* 10, scallops 12, vegan sausage 6

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.

LUNCH

sandwich sides: fries, side salad, potato salad
truffle mac & cheese+2, french onion soup+2

FRENCH DIP 15

brasstown beef, le superb gruyere
horseradish tzatziki, french roll

CORDON BLEU SANDWICH 13

fried jf chicken breast, thomastown tomme, pit smoked ham
shredded lettuces, house bun, whole grain honey mustard

PETE'S BURGER* 14

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

COUNTRY CLUB 13

North Carolina turkey breast, aged cheddar, sliced bacon
Lettuce, tomatoes, bean sprouts, pecan aioli, french batard roll

CROISSANT MADAME* 14

pit smoked ham, gruyere mornay
topped with a sunny side egg

GALLETE SAUCISSE (v, gf) 12

Grilled plant-based sausage, chickpea flour crepes
Dijon mustard and caramelized onions

CHICKEN CITRON 21

joyce farms chicken cutlets, citrus beurre blanc
capers, wilted greens, peppadew peppers, angel hair

QUICHE DU JOUR 12

Fresh and seasonal ingredients

STEAK FRITES pommes frites, bistro steak sauce

8 oz FILET* 36
12 oz RIBEYE* 32
PETIT 4 oz FILET* 20

DESSERT

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 CRÉME BRÛLÉE 8

Strawberry crème brulee, Shortbread cookie

HOT PLUM TURNOVER 8

amarena cherry cordial ice cream

PISTACHIO "ESCARGOT" PASTRY 8

Chocolate and pistachio croissant spiral

Grenache Gris Rosé, Domaine de Fontsaite '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 cantón, peach puree, honey simple, sparkling wine 11
- Bourbon on Battery** evan Williams, st. germain, lemon, ginger beer 13