

PREMIERE

FRIED MUSHROOMS 10

beer battered stuffed mushrooms, porcini crunch

ESCARGOT & BONE MARROW 13

pistou puff pastry, bone marrow butter, parsley aioli, walnut bacon crumble

TRUFFLE MAC & CHEESE 13

cavatappi pasta, toska truffle cheese sauce

STEAK TARTARE* 13

sunnyside up quail egg, salt & malt vinegar chips, horseradish mousse

BISTRO BOARD 16

thomasville tomme, asher bleu cheese salmon rillettes, smoked almonds, brown mustard everything lavosh, grape marmalade, pickles

"FAUX GRAS" PATE (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

DUCK FRITES* 14

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

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

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

SUMMER SALAD (gf,v) 13

grilled peaches, baby heirloom tomatoes, pecans pickled red onions, 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.

*** PLAT DU JOUR ***

WEDNESDAY

PETE'S BURGER* & BEER 15

two beef patties, american cheese, peppadew aioli pickles, lettuce, tomato, onion, parmesan bun

THURSDAY

Scallop Spaetzle 28

Scallop infused spaetzle, seared New Bedford scallops, melted scallions, baby heirloom tomatoes, brown butter, hazelnut aioli

FRIDAY & SATURDAY

12 oz PRIME RIB* 36

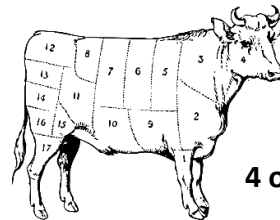
pommes puree, seasonal vegetables ready at 5pm, limited availability

SUNDAY

SEAFOOD CREPES 15

salmon, scallops & carolina caught seafood smoked tomato beurre blanc

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

new bedford scallops, 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 duck confit, romanesco broccoli, french fried rice

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 CHOCOLATE ROULADE 8

chocolate and pistachio croissant spiral

WHITE & ROSÉ

Grenache Rosé, Domaine Houchart, Côtes de Provence, France 2018.....	11	42
Pinot Gris, Sokol Blosser, Willamette Valley, Oregon 2018.....	10	38
Sauvignon Blanc, Domaine Fournier, Vin de Pays de Loire, France 2019.....	11	42
Chenin Blanc, Champalou, Vouvray, Loire Valley, France 2018.....	15	58
Alsatian Blend, Meyer-Fonné 'Edelzwicker', Alsace, France 2016.....	11	42
Chardonnay, Schug, Sonoma County, California 2017.....	13	50
Chardonnay, Henri Perras, Mâcon Villages, France 2018.....	14	54
Roussane Blend, Ferraton Samorens Blanc, Cotes du Rhone, France 2017.....	9	34

SPARKLING

Prosecco, Le' Dolci Colline, Castel Boglione, Italy.....	11	42
Charles Bove, Loire Valley, France.....	11	42
Pinot Noir, Lucien Albrecht Brut Rosé, Crémant d'Alsace, France NV.....	14	54
Tattinger Brut Champagne, Reims, France NV 375ML.....	for 2	30
Palmer and Co. Brut Reserve Champagne.....		88

RED

Red Blend, 1448 Jeff Runquist, Amador County.....	11	42
Pinot Noir, King Estate Inscription, Willamette Valley, Oregon.....	12	46
Gamay, Christophe Pacalet, Beaujolais, France, 2018.....	15	58
Malbec, Knom, Cahors, France 2018.....	11	42
Cab Franc, Patrick Lambert Gourmandise, Cravant-les-Coteaux France 2017.....	13	50
Super-Tuscan, Querciabella 'Mongrana', Maremma, Tuscany, Italy 2015.....	15	58
Cabernet Sauvignon, Sean Minor, Paso Robles, California 2017.....	9	34
Merlot, Chateau de Parenchere Bordeaux Superieur, Bordeaux, France 2016.....	10	38
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