

PURLIEU

P237

SHARED PLATE

STARTERS

SALMON TOAST* 11
cured | marble rye | everything spice
crème fraîche cream cheese

FROG LEG TARTE 13
pastry | garden vegetables
béchamel sauce | greens

ARTICHOKE AU GRATIN 15
gruyere | parmesan panko
herb salad | toast points

**RABBIT RILLETTE,
FOIE GRAS MOUSSE 18**
herb salad | preserved walnuts
fleur de sel | crostini

SALADS

FRIED CHICKEN CONFIT 13
seasonal greens | pistachios
raisins | golden beet | feta
white balsamic-basil vinaigrette

CHOPPED 11
iceberg | salami | provolone
cucumber | tomato | red onion
green goddess

FINE HERB 10
baby gem | chive | tarragon
chervil | Asian pear | parmesan
champagne herb vinaigrette

DUCK PROSCIUTTO* 13
lamb's leaf | frisee | watercress
cured duck breast | poached egg
black truffle vinaigrette

ENTRÉE

CITRUS BRAISED BLACK BASS 28
lentils | fennel salad | orange supremes
lunch box peppers | braised leek | fumet | evoo

SKILLET HANGER STEAK* 24
7oz | potato, red onion, celery root hash
bordelaise | horseradish crème fraîche | fried celery root

CHEF'S BOUILLABAISSSE 29
crab | mussels | shrimp | black bass | lobster
gremolata | garlic toast

ROASTED N.C. CHICKEN SUPREME 21
romanesco | cauliflower | oyster mushrooms
cauliflower pomme puree | brown chicken jus | radish

P237 BURGER

single 10 | double 15

American cheese | Brown's Court bun | dijon | mayo | iceberg
caramelized shallots | pickled lunch box pepper | french fries

FRENCH DIP 12

slow braised brisket | tabacco onions | baguette | jus

SIDES

FRENCH FRIES 5
TABACCO ONIONS 5

CAULIFLOWER POMME PURÉE 6
CELERY ROOT HASH 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.