

Lunch

Brasserie du Soleil

BRASSERIE SALAD

MADE TO YOUR DESIGN—
CHOOSE FROM OVER 30 FRESH INGREDIENTS
\$8.95

GREENS

CHOPPED ROMAINE
BABY SPINACH
MIXED GREENS

VEGETABLES

HEARTS OF PALM
KALAMATA OLIVES
RED ONIONS
SHAVED FENNEL
MUSHROOMS
CUCUMBERS
TOMATOES
ARTICHOKE HEARTS
POACHED PEARS
HARICOTS VERTS
RADISHES
ROASTED BEET
AVOCADO \$1.50

TOPPINGS

CRISPY POTATOES
TOASTED PINE NUTS
SUNFLOWER SEEDS
CANDIED PECANS
CROUTONS

CHEESES

FRESH MOZZARELLA
GOAT CHEESE
REGGIANO
ROQUEFORT

PROTEINS

BENTON'S BACON
HARD BOILED EGG
SLICED TURKEY 2.00
SLICED HAM \$2.00

DRESSINGS

LEMON VINAIGRETTE
BLUE CHEESE DRESSING
SHERRY VINAIGRETTE
CAESAR DRESSING

ADDITIONAL OPTIONS

CHICKEN BREAST \$5.00
SALMON \$7.00
SHRIMP SALAD \$5.00
TUNA STEAK \$8.00
STEAK \$7.00
WHITE ANCHOVY \$1.50

LE DEJEUNER EXPRESS

CHOOSE TWO SIDES

GRILL

NC SHRIMP
\$13.95

CHICKEN BREAST
\$12.95

TUNA
\$15.95

PETIT STEAK
\$15.95

SCOTTISH SALMON
\$14.95

SIDES

PASTA

POMMES FRITES

MACARONI & CHEESE

HARICOTS VERTS

SAUTÉED SPINACH

VEGETABLE RISOTTO

BOULANGERIE POTATOES

CARROT CONFIT

CHILLED CUCUMBER

ONION SOUP GRATINÉE \$7.75

LOCAL CRAB BISQUE \$8.50

JUMBO SHRIMP COCKTAIL \$8.50

COUNTRY PÂTÉ WITH CORNICHONS, MUSTARD & BAGUETTE \$8.95

PLAT DU FROMAGES SELECTION OF ARTISANAL CHEESE \$12.95

PLAT DU CHARCUTERIE SELECTION OF ARTISANAL CURED MEATS WITH PICKLED VEGETABLES AND MUSTARD \$13.95

ENTRÉES

FISH & CHIPS STELLA ARTOIS BATTERED HADDOCK WITH POMMES FRITES \$11.95

QUICHE DU JOUR \$9.50

SAUTÉED FLOUNDER WITH BROWN BUTTER, CAPERS AND LEMON \$15.95

RIGATONI BOLOGNESE WITH TRADITIONAL MEAT SAUCE \$12.95

ROASTED ORGANIC CHICKEN \$12.95

MUSSELS AND FRITES CHOICE OF MARINERE, SAFFRON OR DIABLE \$12.95

SPINACH & BRIE CRÊPE WITH MUSHROOMS AND CREAMED SPINACH \$12.95

LOCAL SHRIMP & CRAB CRÊPE SHERRY CRAB BISQUE \$14.95

SANDWICHES

ALL SANDWICHES SERVED WITH POMMES FRITES

ASHLEY FARM'S CHICKEN SALAD ON CROISSANT \$9.50

CHICKEN "BLT" WITH BENTON'S BACON AND AVOCADO \$10.95

GRILLED VEGETABLE GOAT CHEESE AND PISTOU \$8.95

LE CLUB SHRIMP SALAD ON A CROISSANT \$10.50

HAM & BRIE NIMAN RANCH HAM, HONEY DIJON, ARUGULA \$9.95

GIACOMO'S PASTRAMI ON RYE WITH CHOU CROUTE AND GRUYÈRE \$9.95

TURKEY & SWISS LETTUCE, TOMATO, LEMON AIOLI \$8.95

TUNA NICOISE MEDIUM RARE TUNA, OLIVE TAPENADE, OVEN ROASTED TOMATOES, RED ONION, ARUGULA \$11.95

SLIDERS

SALMON BURGERS BREAD CRUMB ENCRUSTED WITH SWEET PEPPER AIOLI \$9.95

MINI "MERGUEZ" LAMB BURGERS CHILLED CUCUMBER SALAD, TOMATO CONFIT AND GOAT CHEESE \$10.95

NC SMOKED PORK WITH CHILLI VINEGAR AND TRUFFLED COLE SLAW \$9.95

BRAISED BEEF SHORT RIB MUSHROOMS AND REGGIANO CHEESE \$10.95

BRASSERIE BURGERS NATURAL GROUND BRISKET WITH ROQUEFORT OR GRUYÈRE,
CAMELIZED ONION, & ROASTED TOMATO CONFIT \$10.95

Dinner



Brasserie du Soleil



APPETIZERS

ONION SOUP GRATINÉE \$9.00

SOUP DU JOUR

COUNTRY PÂTÉ \$10.00
WITH CORNICHONS, MUSTARD & BAGUETTE

YELLOWFIN TUNA TARTARE \$12.95
SHALLOT, CAPERS & OLIVE OIL,
BLACK PEPPER CRACKER

ESCARGOT VOL-AU-VENT \$9.50
PERNOD & GARLIC, HERBS

CRISPY CALAMARI \$8.50
WITH LEMON & REMOULADE

PLATEAUX DE FROMAGES \$13.00
SELECTION OF ARTISANAL CHEESE

PLATEAUX DE CHARCUTERIE \$14.00
SELECTION OF ARTISANAL CURED MEATS
WITH PICKLED VEGETABLES

MUSSELS \$12.50
MARINIÈRE—WHITE WINE-SHALLOT
SAFFRON—LIGHT SAFFRON CREAM
DIABLE—SPICY TOMATO BROTH

LES PLATS DU JOUR

MONDAY

POULET AU VIN \$18.50

*FREE RANGE CHICKEN BRAISED IN RED WINE WITH
VEGETABLES AND ROSEMARY ROASTED POTATOES*

TUESDAY

PASTA DU JOUR

MARKET PRICE

WEDNESDAY

STEAK FRITES SALAD \$19.95

*PAN ROASTED SHELL STEAK
WITH RED WINE BÉARNAISE, MESCULUN AND
SHERRY VINAIGRETTE*

THURSDAY

BEEF SHORT RIBS \$24.50

*BRAISED IN RED WINE WITH MUSHROOMS, SPINACH
AND GUILFORD GRITS*

FRIDAY

SURF AND TURF

MARKET PRICE

SATURDAY

CÔTES DU BOEUF \$26.00

*ANGUS PRIME RIB WITH NATURAL JUS,
POTATO GRATIN AND SEASONAL VEGETABLES*

SUNDAY

BOEUF BORGUIGNON \$19.95

SHORT RIBS, STEWED IN RED WINE, CARROTS, SHALLOT

RAW BAR

MARKET VARIETY OYSTERS

JUMBO SHRIMP COCKTAIL \$2/PIECE

SNEAD'S FERRY CLAMS \$.95/PIECE

**ALASKAN KING CRAB
CLAW COCKTAIL \$7.00/PIECE**

PLATEAUX DE FRUITS DE MER

*GENEROUS SELECTION OF RAW BAR
SPECIALTIES OVER ICE WITH MIGNONETTE,
COCKTAIL AND MUSTARD MAYONNAISE
SAUCES FOR DIPPING*

LE GRAND (SERVES 2)

2 OF EACH OYSTER, 6 CLAMS, 6 SHRIMP
AND CRAB COCKTAIL
\$34.95

LA BRASSERIE (SERVES 4)

4 OF EACH OYSTER, 12 CLAMS, 10 SHRIMP
AND CRAB COCKTAIL
\$54.95

BRASSERIE SALAD \$8.95

*MADE TO YOUR DESIGN—
CHOOSE FROM OVER 30 FRESH INGREDIENTS*

ENTRÉES

SCOTTISH SALMON EN CROÛTE SERVED MEDIUM RARE WITH MUSTARD, CHIVES AND SPINACH **\$22.95**

SAUTÉED FLOUNDER BROWN BUTTER, CAPERS AND LEMON WITH HARICOTS VERTS AND BOULANGÈRE POTATOES **\$21.95**

BOUILLABAISSSE SHRIMP, MUSSELS, CALAMARI, CLAMS, & SEASONAL FISH IN SAFFRON BROTH **\$21.95**

SAUTÉED SEA SCALLOPS CREAMED LEEKS, PORT WINE SAUCE **\$24.50**

SEARED FRESH YELLOWFIN TUNA "ORIENT EXPRESS" EGGPLANT, CAROLINA RICE AND SAGE-GARLIC JUS **\$24.50**

FREE RANGE ROASTED CHICKEN WITH BOULANGÈRE POTATOES **\$18.00**

ESCALOPES DE VEAU THIN SLICED AND SAUTEED VEAL LOIN WITH RISOTTO, SPINACH AND LEMON HERB BUTTER **\$22.95**

STEAKS

ALL SERVED WITH POMMES FRITES
\$25.95

STEAK FRITES
MAÎTRE D'HÔTEL BUTTER

STEAK AU POIVRE
BRANDIED PEPPERCORN SAUCE

STEAK BORDELAISE
SHALLOT CONFIT, RED WINE SAUCE

STEAK ROQUEFORT
BLUE CHEESE

FILET MIGNON (ADD \$2.00)
WILD MUSHROOM GLAZE

BRASSERIE BURGERS

GROUND BRISKET
WITH GORGONZOLA OR GRUYÈRE,
CARMELIZED ONIONS AND ROASTED TOMATO

\$11.95

ADD BENTON'S BACON \$1.50

SIDE DISHES

FRESH PAPERDELLE PASTA
POMMES FRITES
MACARONI & CHEESE
HARICOTS VERTS
SAUTÉED SPINACH
POTATO GRATIN
BOULANGÈRE POTATOES
CARROT CONFIT
CHILLED CUCUMBER SALAD

\$4.50

PASTA

RIGATONI BOLOGNESE \$15.95
TRADITIONAL MEAT RAGÔUT

CAROLINA SHRIMP RAVIOLI \$18.50
FRESH OREGANO, MUSHROOM DUXELLE,
"FRA DIAVOLO" SAUCE, CHORIZO

CRÊPES

JAMBON \$14.50

HAM, GRUYERE, HERB SALAD
AND MORNAY SAUCE

SPINACH, MUSHROOM & BRIE \$15.95
WITH SPINACH CREAM SAUCE

CRAB AND CAROLINA SHRIMP \$18.95
SHERRY SHRIMP BISQUE,
FRESH OUTERBANKS CRABMEAT

LUMINA STATION

256-2226