

STARTERS

SALMON TOAST* 11

cured | toasted marble rye cream cheese | everything spice

FROG LEG TARTE 13

puff pastry | garden vegetables béchamel sauce | greens

ARTICHOKE GRATIN 15

gruyere cheese | bread crumbs toast points | herb salad

RABBIT RILLET, FOIE GRAS MOUSSE 18

herbs | lemon juice
fleur de sel | toast points

SALADS

CHICKEN 13

seasonal greens | pistachios golden raisins | shallots

CHOPPED 11

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

FINES HERB 10

butter lettuce | chive | tarragon chervil | Asian pear | parmesan champagne herb vinaigrette

DUCK PROSCIUTTO* 13

lamb's leaf | frisee
cured duck breast | poached egg | pomegranate vinaigrette

ENTRÉE

BRAISED TRIGGERFISH 28

black lentils | fennel salad | orange segments
lunch box peppers | braised leek | evoo | fumet

SKILLET HANGER STEAK* 24

7oz | potatoes, red onion, celery root hash | watercress salad
fried celery root | bordelaise | horseradish crème fraîche

CHEF'S BOUILLABAISSSE 29

crab | mussels | shrimp | triggerfish | lobster
gremolata | garlic toast | sofrito base

ROASTED N.C. CHICKEN SUPREME 21

roasted romanesco | cauliflower | oyster mushrooms
cauliflower puree brown chicken jus | radish | celery leaves

THE 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 | fried onions | baguette | jus

SIDES

FRENCH FRIES 5

FRIED ONIONS 5

CAULIFLOWER PURÉE 6

CELERY ROOT HASH 6

*Consuming raw or under-cooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness.