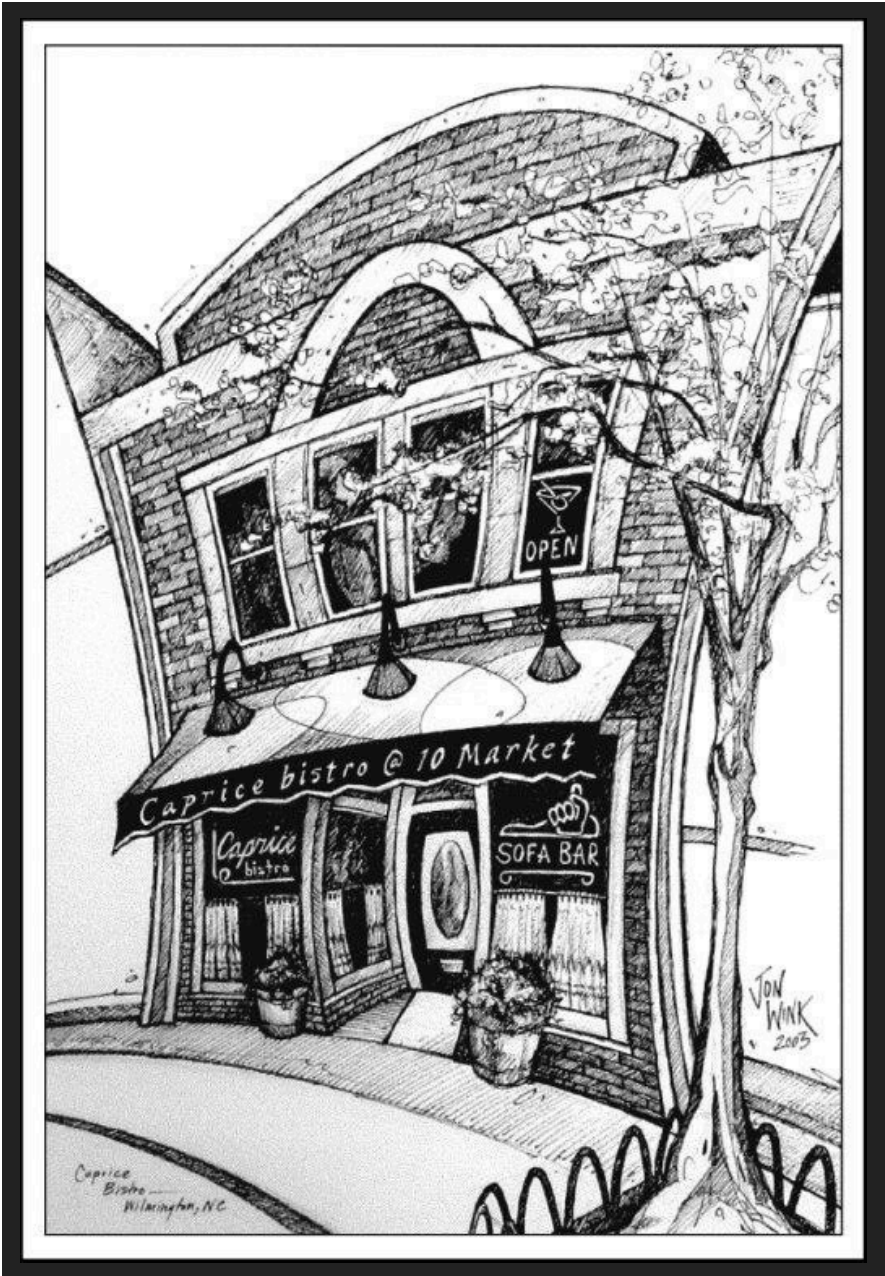


Caprice bistro



Caprice bistro

Pour Commencer



Escargot Petit Gris (gf) 15

Tender Escargot sautéed with Garlic in a Roquefort Cream Sauce

Saucisse Lapin 11

Seared Rabbit Sausage with Caramelized Onions Jus

Calamari Mandelieu 15

Fried Calamari tossed in Parmesan and Herbs served with Marinara Sauce

Crepe Caprice 16

Delicate Crepes filled with Spinach, Gruyere, Parmesan, and Brie topped with a Mushroom Sauce

Soup du Moment (gf) 9

Based on seasonal availability; please ask your server

French Onion Soup 12

Sliced Onions stewed in Chicken Broth topped with Crouton and Melted Gruyere

Salad Meli Melo (gf) 9

Artisan Lettuces tossed in a Verjus Vinaigrette with Parmesan and Cherry Tomatoes

Salad Cou Rouge (gf) 16

Grilled Romaine topped with Caesar Dressing and Shrimp

Salad de Chicons (gf) 11

Belgian Endive topped with a Red Beet Vinaigrette, Goat Cheese and Nuts

Planche de Charcuterie 22

A selection of Pates, Saucissons, and Cured Meats

Planche de Fromage 22

A selection of Imported and Domestic Cheeses



**Some foods may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gluten-Free/Vegetarian options available, please ask. Open six days a week at 4 PM. Closed Tuesdays. Cork Fee \$25.*

Caprice bistro

Plats Principaux

Mussels "du Jour" (gf) 22

Steamed Mussels in your choice of Mariniere, Provençal, or Curry Broth

Chicken Mandelieu (gf) 23

Roasted Chicken Breast in a Sundried Tomato, Esopolette Pepper and Provençal Herb Jus

Carolina Mountain Trout (gf) 27

Flaky Trout Filet topped with a Lemon-Caper Vinaigrette and Toasted Almonds

Salmon au Vert* (gf) 28

Seared Salmon Filet with a Pistachio Crust and Herb Emulsion

Waterzooi (House Specialty) 27

Cream-based Fish and Seafood Stew with Herbs, Leeks and Mushrooms

Beef Bourguignon 26

Tender Beef Cuts stewed in Red Wine with Lardons, Onions, Mushrooms, and Carrots

Pork Chop Forestière 29

Juicy Center-cut Pork Chop with a Wild Mushroom Sauce

Duck Confit (gf) 30

Crispy Duck Legs paired with a Zesty Orange Gastrique

Lamb Shank Tagine (gf) 35

Bone-in Shank braised with Moroccan Spices, Apricots, Raisins, and Almonds

Steak Frites* (gf) market price

Butcher's cut of the day seared and topped with Au Poivre Sauce

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House Martinis & Coupes 15

French 75 tini

Gin, St. Germain, Champagne, Lime,
Bitters

Le Caprice

Orange Vodka, Peach Schnapps,
Pineapple, Chambord

Parisian Fog

Gin, Cointreau, Earl Grey, Lavender,
Lemon

Manhattan to Paris

Bourbon, B&B, Grand Marnier, Sweet
Vermouth

Jolie Peche

Whiskey, Peach-Honey Syrup, Lemon,
Egg Whites

French Riviera

Honeysuckle Vodka, Cointreau,
Rosemary, Champagne, Lemon

C'est la Guerre

Scotch, Aperol, Pear, Lemon, Smoked
Cinnamon Bitters

Marie Antoinette's Left

Vanilla Rum, Amaretto, Strawberry,
Pineapple

Midnight in Morocco

Tequila, Creme de Violette, Luxardo,
Orgeat, Lime, Habanero Bitters

Zou Bisou Bisou

Vodka, Blueberry-Basil Syrup, Domaine
de Canton, Lemon

White Wines by the glass

House White	12
<i>Esprit Côtes du Rhône, FR</i>	
Pinot Grigio	13
<i>Terlato, IT</i>	
Sauvignon Blanc	13
<i>Chateau Fage, FR</i>	
Chardonnay	15
<i>Macon Villages, FR</i>	
Chardonnay	14
<i>Van Ruiten, CA</i>	
Côtes de Provence Rosé	15
<i>Domaine de la Chapelle Saint Victor, FR</i>	
Cremant Rosé Sparkling	15
<i>Blanc Foussy, Sparkling, FR</i>	
Cremant Brut Sparkling	15
<i>Blanc Foussy, Sparkling, FR</i>	

Beers & Brews

Trappistes Rochefort	10
Chimay Rouge Ale	10
Left Hand Milk Stout (NC)	8
Heineken	6
Amstel Light	6
Erdinger (Non-Alcoholic)	6

Rotation of European & Local Draft Beers - Ask Server

Red Wines by the glass

House Red	12
<i>Lou Pontias Côtes du Rhône, FR</i>	
Bordeaux Blend	13
<i>Chateau Fage, FR</i>	
Malbec	14
<i>Zuccardi, AR</i>	
Merlot	13
<i>Chateau Les Millaux, FR</i>	
Cabernet Sauvignon	14
<i>Maison de La Villette, FR</i>	
Bourgogne, Pinot Noir	15
<i>Prosper Maufoux, FR</i>	

Select Whiskey

Suntory Japanese	14
Woodford Reserve	14
Glenmorangie 10 year	15
Laphroig Select	16
Basil Hayden	16
Glenmorangie Ruben	20
Glenfiddich 12 year	20
Dalwhinnie 15 year	26
Macallan 12 year	26
Dalmore 15 year	50