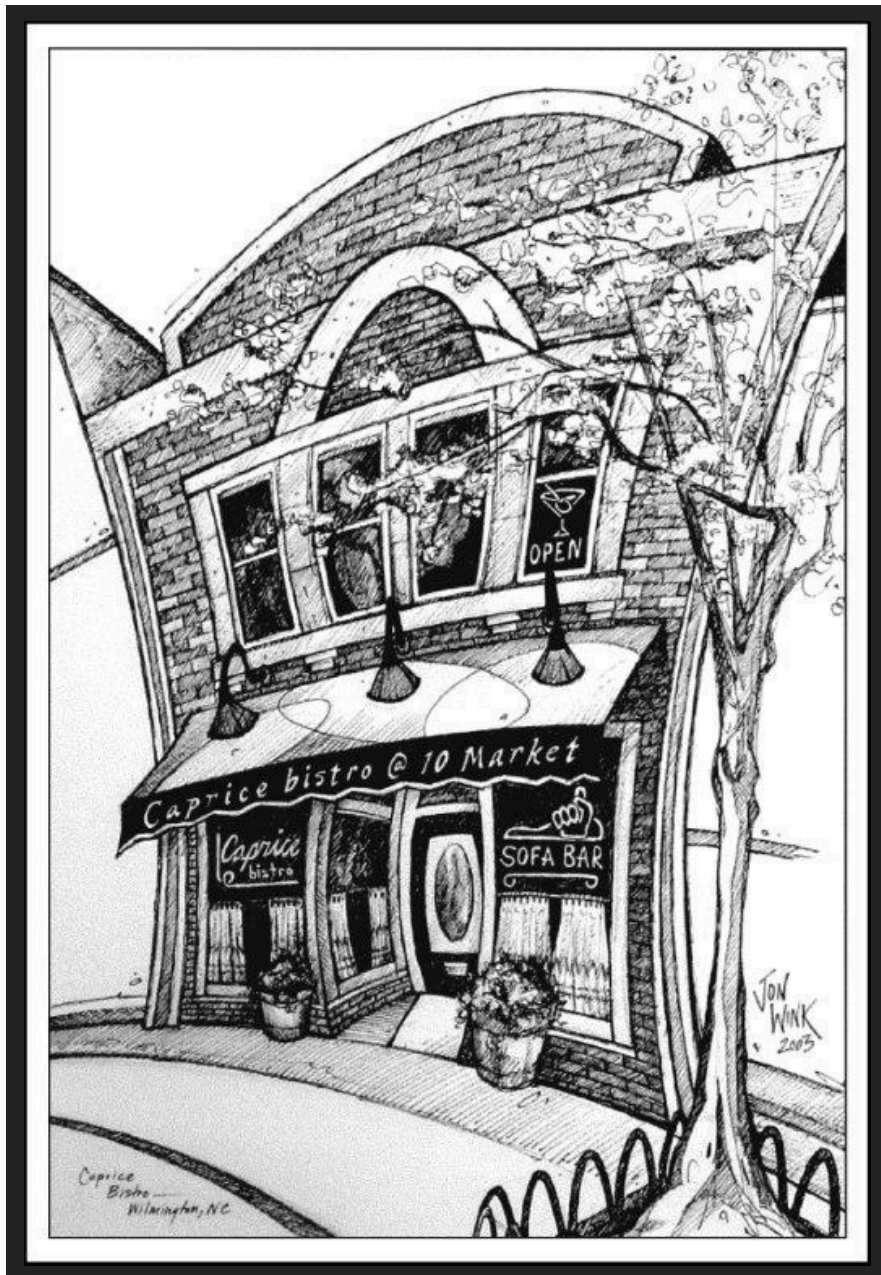


Caprice bistro



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 Marinere, 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 Gin, St. Germain, Champagne, Lime, Bitters	Le Caprice Orange Vodka, Peach Schnapps, Pineapple, Chambord	French Riviera Honeysuckle Vodka, Cointreau, Rosemary, Champagne
Marie Antoinette's Left Vanilla Rum, Amaretto, Strawberry, Pineapple	Parisian Fog Gin, Cointreau, Earl Grey, Lavender, Lemon	Liquid Gold Tequila, Mezcal, Liquor 43, Turmeric, Ginger
Seb in the City Raspberry Vodka, Chambord, Champagne, Pineapple	French Kiss Whipped Vodka, Chambord, White Chocolate Liqueur	Capricious Americano Coffee-infused Campari, Sweet Vermouth, Club Soda
French Canadian Handshake Rye, Fernet, Maple Syrup, Bitters	Manhattan to Paris Bourbon, B&B, Grand Marnier	Fireside Chat Spiced Rum, Blood Orange, Ginger Beer
Brown Sugar Grand Marnier, Brut, Brown Sugar, Bitters	C'est la Guerre Scotch, Aperol, Pear, Lemon	Espressotini Vodka, Chilled Espresso, Coffee Liqueur
Pistache Vanilla Vodka, Amaretto, Baileys	Ginger Sparkler Domaine de Canton, Brut, Candied Ginger	Scarlett 75 Gin, Pomegranate, Sparkling Rosé

White Wines by the glass

House White <i>Esprit Côtes du Rhône, FR</i>	12
Pinot Grigio <i>Terlato, IT</i>	13
Sauvignon Blanc <i>Chateau Fage, FR</i>	13
Chardonnay <i>Macon Villages, FR</i>	15
Chardonnay <i>Morgan, California</i>	16
Côtes de Provence Rosé <i>Domaine de la Chapelle Saint Victor, FR</i>	14
Cremant Rosé Sparkling <i>Blanc Foussy Brut, Sparkling, FR</i>	16
Cremant Brut Sparkling <i>Blanc Foussy, Sparkling, FR</i>	15

Beers & Brews

Trappistes Rochefort	10
Chimay Rouge Ale	10
Duck Rabbit Milk Stout (NC)	8
Erdinger (Non-Alcoholic)	6
Rotation of European & Local Draft Beers - Ask Server	

Red Wines by the glass

House Red <i>Esprit Côtes du Rhône, FR</i>	12
Bordeaux Blend <i>Chateau Fage, FR</i>	13
Zinfandel <i>Margarett's, California</i>	13
Grenache <i>Aimé Arnoux, Ventoux Domaine de Gouredon, FR</i>	13
Cabernet Sauvignon <i>Cederberg, SA</i>	16
Bourgogne, Pinot Noir <i>Hautes Côtes de Nuits, FR</i>	15

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