

### {SOUPES}

**Split Pea** smoked ham hock 9

**Virginia Apple and Parsnip Bisque** duck confit, cinnamon crème fraîche 12

**French Onion Soup** aged comté cheese 13

### {SALADES}

**Frisée** bacon lardon, poached egg, sherry-bacon vinaigrette 12

**Beet** mâche, orange vinaigrette, pecans, goat cheese fondue 12

**Chicory** French endive, radicchio, Cashel blue cheese, Path Valley honey/saison vinaigrette, saison reduction, candied walnuts 13

**Tuna Nicoise** seared big eye tuna (pole-and-line), olive oil poached tuna belly, mushrooms, olives, hard cooked egg, haricots verts, black truffle vinaigrette 14/22

### {FRITES}

**Pommes Frites** 7

**Truffe Frites** 9

**Bordelaise Frites** 10

### [SANDWICHES]

**Bahn Mi** baguette, pork terrine, pickled vegetables, cilantro, daikon, carrot, sriracha aioli 15

**Brasserie Burger** Virginia grass fed beef, Appalachian cheese, confit tomato, red onion marmalade, parker house bun, mâche, harissa aioli 18

**Onion Soup Burger** Virginia grass fed beef, comté cheese, caramelized onion soup, onion bun 17

**Croque Monsieur "Mister Crunchy"** grilled ham, comté cheese, country bread, mornay 16

**Croque Madame "Miss Crunchy"** grilled ham, comté cheese, brioche, béchamel, sunny side up egg 17

### {PLATS D'ACCOMPAGNEMENT}

macaroni and cheese 10      creamed spinach 7

Anson Mills Polenta 8      glazed root vegetables 7

Pomme Purée 7      green beans amandine 8

### {PETITS PLATS}

**Escargots** garlic-lemon butter 11

**Selection of Farmstead Cheese** seasonal jam, raisin-walnut toast 10/18

**House-Made Charcuterie Board** chef's selection 9/17

**Smoked Trout Rillettes** soda crackers, lemon crème fraîche, trout roe 13

**Chicken Liver Parfait** Madeira gelee, brioche toast 13

**Pork Rillettes** grilled country bread, whole grain mustard, pickled vegetables 14

**Steak Tartare** gaufrette potatoes, black garlic aioli 18

### { ENTRÉE }

**Vegetable Crêpes** Anson Mills polenta, roasted beets, local goat cheese, cauliflower, toasted faro, chanterelles 19

**Risotto** mushroom and lime risotto, mushroom consume and preserved citrus 17

**Rockfish** "Clam Chowder" manila clams, bacon braised potatoes, chowder cream 20

**Trout Marguery** pan roasted North Carolina trout, shrimp, lemon oyster sauce 21

**Flounder Almondine** almond brown butter emulsion, haricot vert 19

**Veal Blanquette** braised veal breast, creamy Anson Mills polenta, chanterelles, pearl onions, carrot salad 28

**Petite Filet** pan roasted filet mignon, seared foie gras, creamed spinach, sautéed mushrooms, sauce bordelaise 32

**Beef Bourguignon** short ribs, roasted fingerlings, carrots, baby turnips 24

**Steak Frites** fries, choice of blue cheese butter or béarnaise

**Harissa Skirt Steak** 20

**Teres Major** 22

**Rib eye** 29

### {FRUITS DE MER}

**Chilled Oysters** 17  
champagne mignonette

**Chilled Clams** 12  
cocktail sauce

**Jumbo Shrimp Cocktail** 18  
cocktail sauce, marie rose

### { PLATEAU DE FRUITS DE MER }

**HOUSE 55**

**SENATE 90**

**CONGRESS 160**

### {MOULES}

**Saffron**  
white wine, saffron, mustard 16

**Classic**  
white wine, butter, shallots, garlic 15

**Belgian Saison**  
farmhouse ale 16

**Porter**  
Port City Porter 15

**Chorizo**  
house made chorizo, tomato, white wine 17

### {DEJEUNER}

**Cobb** 14

Path Valley greens, cashel blue cheese, hard cooked egg, bacon lardons, grape tomatoes, radish, avocado  
~ Chicken or Steak 4  
~ Shrimp 5

**T-Day Sandwich**

roasted turkey, cranberry chutney, stuffing, aioli on cranberry-walnut bread 13

**Omlete**

spinach, oven dried tomato and goat cheese with mixed greens 12

**Chicken Paillard**

grilled pounded chicken breast, arugula, mache, tomato and goat cheese brulee 14

**Smoked Duck Reuben**

pumpernickel, sauerkraut, thousand island, gruyere, garden salad 18

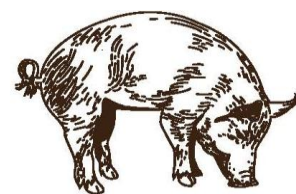
**House Cured Pastrami Brisket**

rye bread, sauerkraut, mustard, potato salad 19

**Shrimp and Grits** Anson Mills white grits,

arugula pesto 20

**Coq au vin** roasted fingerlings, market vegetables 23



**POSTE ROASTS**  
— chef's table dinners —

"Before eating, always take time to thank the food."  
Arapaho Proverb

Chef Dennis Marron

A gratuity of 19% will be added to parties of seven or more.

~ Poste Supports Seafood Watch ~ \*Please advise your server of any food allergies prior to ordering

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 1/11/2012