

FRUITS DE MER

NC Bigeye Tuna Toro *
caviar, crisp onigiri,
sauce citron
22

Sashimi Salad *
daikon, cucumber, summer truffle,
lemon-lime white shoyu
18

Santa Barbara Sea Urchin *
tartine of grilled sourdough,
umeboshi plum, radish, chive, aioli
17

Oysters *
mignonette, lemon, horseradish
MP



Caviar Service *
Rotating Selection
sourdough-kizami blinis,
crème fraîche, gribiche, shallots
MP

Cru du Jour *
MP



Charred Spanish Octopus
potato-leek confit, tomato coulis,
preserved lemon kosho
28

Black Grouper Goujonettes
petite salade de tomates,
fines herbes tarter
35

Jade Tiger Abalone
roasted on the half shell, hot lemon
dressing, tamari butter, garlic
24

Deviled Spanner Crab *
a true delicacy
35

SOUPE & SALADES

Onion Soup Gratinée
caramelized onion, veal stock, dry sherry,
Gruyère and Emmental
15

Chilled Vichyssoise
cured ikura, pickled mire poix, chive
12

Verte
gem lettuces, shallot, fines herbs,
lemon olive oil emulsion
12

Watermelon
French feta, roasted pecan, mint,
lime, chilies
16

Heirloom Tomato Salad
fromage blanc, crisp shallot,
Arbequina olive oil, fines herbes
16

Frisée
Rosette de Lyon, baby chickpeas, shaved fennel,
Comte cheese, mustard-garlic vinaigrette
15

LÉGUMES

Smoked Local Baby Carrots
whipped chèvre, pistachio,
toasted pumpkin seed oil
12

Pomme Frites
duck fat aioli*
12

HORS D'OEUVRES

Eggs Mimosa *
deviled eggs, crispy duck skin,
pickled shallots, truites de mer
7 each

Chanterelle Mushrooms
raclette, candied shallot,
our pickles, crouton
23

Chicken Karaage
Hawaiian roll, spicy napa,
warm dijonnaise
15

Seared Mishima Beef *
puffed sumeshi, pickled mustard seed,
tallow, Tosa shoyu, dried miso, fines frites
21

ENTRÉES

Sautéed Skate Wing, shiitake, hazelnut, smoked pancetta, brown butter shoyu 26

Roasted Chilean Sea Bass, chili-braised black mushroom, yu choy, sauce Vaudouvan 65

Sautéed Maine Lobster, fettuccini, fried artichoke, lobster crème, summer truffles 45

Pekin Duck à l'Orange,* five spice, charred Chinese broccoli, orange brûlées, gastrique 36

Roasted Veal Tenderloin,* Japanese eggplant, roasted sesame brittle, lemon 38

Steak Diane,* tenderloin of beef medallions, cognac, shallots, dijon 50

Local Chicken, sauce moutarde, fondant potato 30

Prime Angus Burger,* slow cooked onion, Point Reyes bleu, duck fat aioli*, pommes frites 25

CLASSIQUES

Dover Sole
Meunière
MP

served tableside
accompanied by Potato du Jour

Côte de Boeuf *
MP

Please note that for parties of 6 or more, a 20% gratuity will be added to the final bill.

* These items offered may be served raw or cooked to a temperature of your choosing. Consuming raw or undercooked meats, eggs, shellfish or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions.



SWEETS

Almond Croissant 5

Pain au Chocolate 5

William's Signature Clafoutis 14
roasted plums & cherries

Extra Scones or Biscuits 5
strawberry jam and spun sage honey

LIGHT STARTS

Sashimi Salad 18
*daikon, cucumber, truffle,
lemon-lime white shoyu*

Avocado Toast 10
*harissa,
crème fraîche*

Little Gem Salad 12
*local gem lettuces, fines
herbs, champagne vinaigrette*

Beet Tartare 12
*roasted local beets, whipped
Chèvre, charred chilies, socca*

Honey-Yogurt Bavarian 10
*local berries, William's brown
sugar pound cake granola*

Onion Soup Gratinée 15
*caramelized onion, veal stock, dry sherry,
Gruyère, and Emmental*

Gougère aux Escargots 16
*Gascon-style with garlic, parsley,
smoked pancetta, duck fat butter*

MAINS

Omelet du Jour 17
ask about today's special

Quiche 16
zucchini, leeks, French feta, tomato salad

Croque Madame 18
*Parisian ham, Gruyère, sourdough,
mornay sauce, sunny egg*

Tonkatsu Benedict 25
*speck, poached eggs, sourdough English muffin,
hollandaise*

Steak Frites and Eggs 35
NY strip, 2 sunny eggs, buerre maître d'

Hazelnut-Brûléed Brioche Pain Perdu 17
our Hawaiian bread, ananas rôti

Oiishi Shrimp Nyumen 26
*hot Somen noodles in aromatic broth, basil,
pine nuts, smoked chilies*

Loaded Bagel 16
*smoked salmon, whipped fromage blanc, pickled
baby beets, chive sprouts*

Crab Omelet 30
*Spanner crab, Boursin, chive,
lobster butter*

SIDES

Side Gem Salad 7
Fresh Fruit 7

Slab Bacon (3 slices) 6
House-made Sausage 6

Parisian Ham 6
Toast & House-made Jam 5

Pomme Frites, Duck Fat Aioli 10
2 Eggs, any style 9

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SIGNATURE COCKTAILS

- Moon Over Sakura

milk washed gin, elderflower,
white tea

15
- The Pomme Verte

green apple infused vodka,
aligoté, orange essence

15
- Liquid Lineage

oolong infused dark rum, lime cordial

15
- Burning Petal

morita infused mezcal, yuzu, green chartreuse

15
- Twilight Bubbles

tequila, Aperol, bubbly, layered citrus

15

SPARKLING COCKTAILS

- Côte Bloom

Cocchi Americano, Gin,
Lavender

12
- East End 75

Cherry Blossom, Gin, Yuzu

12
- Monaco Spark

Honey, Dry Vermouth,
Angostura

12
- Okinawa Sun

Umeshu, Honey, Gin,
Grapefruit

12

BY THE GLASS

SPARKLING

- CollAlto, San Salvatore, Brut, Veneto, Italy 2023

Prosecco | 14 | 60
- Gorghi Tondi, Nero d'Avola, Palmares, Sicily, Italy

Sparkling Rosé | 13 | 55
- Conquilla, Brut Cava, Catalunya, Spain

Cava | 14 | 60

BLANC

- Le Blanc du Cardinal, Bordeaux Blanc, France 2023

Bordeaux Blanc | 13 | 55
- Chávarri, Lagar de Indra, Galicia, Spain 2023

Albariño | 15 | 65
- Château de la Greffière, Sous-le-Bois, Burgundy, France 2021

Chardonnay | 15 | 65
- Sangiaco, Eden Dale, Sonoma Coast, California 2020

Chardonnay | 16 | 70
- Domaine Les Grands Bois, Cote Du Rhone Blanc 2023

Viognier | 14 | 60

ROSÉ

- Bodega Domingo Molina, Hermanos, Calchaqui Valley, Argentina 2023

Malbec Rose | 12 | 52

ROUGE

- J. Hofstatter, Meczan, Alto Adige, Italy 2023

Pinot Noir | 15 | 65
- Reverdito Langhe Nebbiolo, Simane, Piedmont, Italy 2022

Nebbiolo | 16 | 70
- Les Vignerons du Castelas, Domaine Respélido, Lirac France 2022

Côtes du Rhône | 14 | 60
- Amapola Creek, Proprietary Red Blend, Sonoma, California NV

Cabernet Red Blend | 15 | 65
- Les Cailloux, Bordeaux Rouge, France 2022

Merlot | 17 | 75

BEER

- Tannenzapfle

Pilsner | Baden, Germany | 5.1%

10
- La Fin du Monde

Tripel | Quebec, Canada | 9.0%

10
- Surf Wax

IPA | Asheville, NC | 6.5%

12
- Lunch

IPA | Freeport, ME | 7%

14
- Prophetmaker

American Pale Ale | Raleigh, NC | 5.3%

FEATURED DRAFT
Seven Saturdays
IPA | Raleigh, NC | 6.2%

BY THE BOTTLE

SPARKLING

- Domaine Olivier Morin Tentation, Crémant de Bourgogne, France

Crémant | 60
- Marc Herbrat “Cuvée de Reserve” 1er Cru Brut

Champagne | 100
- Raventós i Blanc, Penedes, Spain 2022

Blanc de Blancs | 70

BLANC

- Domaine Schoffit, Lieu-dit Harth Tradition, Alsace, France 2022

Pinot Gris | 60
- Domaine Auchere, Sancerre, Loire Valley, 2024

Sauvignon Blanc | 90
- Cave de Saumer, Les Pouches, Saumur Blanc, Loire Valley 2023

Chenin Blanc | 60
- Domaine Aloes, Rhone France, 2022

Viognier Roussanne Grenache | 65
- Domaine Dupeuble Pere et Fils, Beaujolais, France 2023

Chardonnay | 75
- Domaine Michel Juillot, Bourgogne, France 2023

Chardonnay | 80

ROSÉ

- Basted de la Ciselette Vin de Pays du Var, Provence, France 2024

Grenache Blend | 60

ROUGE

- La Cave de Prieuré, Jongieux, Savoie, France 2024

Gamay (chilled) | 60
- St. Innocent, Freedom Vineyard, Willamette Valley, Oregon 2021

Pinot Noir | 100
- Ettore Germano, Langhe Rosso, Nebbiolo, Piedmont, Italy 2023

Nebbiolo | 95
- Domaine de laTerre Rouge, Garrigue, Sierra Foothills, California 2014

Syrah Blend | 65
- Château Lehoul, Grand Vin de Grands, Bordeaux, France

Cabernet Blend | 100
- Château Les Barrailots, Cru Artisan, Bourgogne, France 2022

Margaux | 115

Reserve Bottle List Available Upon Request

