

ESTABLISHED 1976

FAMILY-OWNED AND OPERATED

1/2 PRICE BOTTLE OF WINE
WEDNESDAYS AND SUNDAYS



TAKING RESERVATIONS FOR
FALL 2018
SPECIAL EVENTS & HOLIDAY PARTIES

MIXED GREENS	8
<i>CHEVRE, PICKLED RED ONIONS, CANDIED WALNUTS, CHAMPAGNE VINAIGRETTE</i>	
CAESAR SALAD	9
<i>ROMAINE LETTUCE, PARMESAN, CROUTONS, CAESAR DRESSING, KALMATA OLIVE DUST</i>	
SOUP DU JOUR	9
<i>ASK SERVER FOR TONIGHT'S SELECTION</i>	
GRILLED BRIE	12
<i>RASPBERRY COMPOTE, CROSTINI, MIXED GREENS</i>	
CHARCUTERIE	11
<i>CURED MEATS, CHEESES AND PICKLED VEGETABLES</i>	
FRIED GREEN TOMATOES	13
<i>TOPPED WITH ROASTED RED PEPPER REMOULADE AND GOAT CHEESE</i>	
SMOKED SALMON BRUSCHETTA	9
<i>SCOTTISH SALMON, PICKLED ONIONS, CAPERS, GREENS</i>	
FALL BEET AND SPINACH SALAD	11
<i>PICKLED BEETS, CANDIED WALNUTS, ROUQEFORT CHEESE, SPINACH, BALSAMIC LEMON DRESSING</i>	
HOUSEMADE CRABCAKE	12
<i>SERVED WITH REMOULADE AND HOUSE GREENS</i>	
CUCUMBER LINGUINI WITH POACHED SHRIMP	16
<i>CUCUMBER WITH POACHED SHRIMP, PARSLEY, LEMON OIL, AGED BALSAMIC REDUCTION</i>	
ANGUS FILET MIGNON	28
<i>CREAMED POTATOES, ASPARAGUS, GLAZED CARROTS, DEMI-GLACE</i>	
SHRIMP & GRITS	18
<i>THREE CHEESE GRITS, APPLEWOOD SMOKED BACON, CREMINI MUSHROOMS, ONIONS, BELL PEPPERS</i>	
DUCK BREAST	24
<i>PAN SEARED WITH TRUFFLE MASHED POTATOES, HARICOT VERTS, DUCK-VEAL DEMI-GLACE</i>	
FRESH SALMON	22
<i>PAN SEARED WITH SHERRY CREAM HERB SAUCE, SAUTÉED SPINACH, SUNDRIED TOMATOES</i>	
TRUFFLE RISOTTO	17
<i>CREMINI MUSHROOMS, BABY SPINACH, GRUYERE CHEESE, TRUFFLE OIL</i>	
CARAMELIZED LAMB SHANK	23
<i>BRAISED LAMB SHANK, CREAMY CINNAMON BUTTER SWEET POTATOES, ROASTED GARLIC & ONION CHUTNEY</i>	

FROM THE BAR

LA REZ BEEF SLIDERS	13
<i>CHEVRE, LETTUCE, TOMATO, PICKLED RED ONION, BRIOCHE BUN, HERB FRENCH FRIES</i>	
POUTINE QUEBECOIS	9
<i>SEASONED FRENCH FRIES, CHEDDAR CHEESE CURDS, BROWN GRAVY</i>	
SALMON TACOS	12
<i>JALAPENO-LIME CRÈME FRAÎCHE, FRESH CILANTRO, AVOCADO, PICO DE GALLO</i>	

LOCAL VENDORS WE USE

- EAST BRANCH GINGER
- CLIFF'S MEAT MARKET
- SIMPLY FRESH SEAFOOD
- VERBENA LODGE GARDENS
- SUMMERLIN GARDENS
- JOE VAN GOGH ROASTERS

ADDITIONS

ADD SHRIMP	7
ADD SALMON	8
SAUTÉED SPINACH	4
ASPARAGUS	4
CREAMED POTATOES	4
GARLIC FRIES	4



SUMMER WINE SPECIAL:
\$2 PINOT GRIGIO GLASSES
TUESDAY NIGHTS



RESTAURANT LA RESIDENCE 202 WEST ROSEMARY ST. CHAPEL HILL, NC 919.967.2506

#RESTAURANTLARESIDENCE LARESIDENCEDINING.COM #LATENIGHTLAREZ

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS