

MÉ • L A N • G E

LIGHTER PLATES

- our menu is always in flux with the seasons and is presented to share -

SUSHI FANTASY* 26
MÉLANGE CLASSIC // PURIST // INSPIRED
wasabi, pickled ginger, edamame

GREENS AND FRESH HERB SALAD 7
sweet fig and walnut vinaigrette, herbed crouton, French cheese

SPANISH EGGS* 12
Durham's Tracklements smoked salmon, golden potatoes, sunflower shoots, smoked salt, baguette

MÉLANGE CAESAR* 12
romaine, Reggiano, boquerones, fermented black beans, chili oil, soft boiled quail's egg, naan crouton

DUCK CONFIT NACHOS 14
a Mélangé classic! Crisped wontons, manchego, avocado, sriracha crème fraîche

CRAB CAKE 15
quick slaw, lemon scented mayo

CREOLE RATATOUILLE 20
local roasted vegetables, fresh garlic, shiraz, chiles, warmed goat cheese

MOROCCAN SPICED CALAMARI 12
fresh lime, preserved lemons, lemon scented mayo

LAMB BOLITOS 10
simmered in an aromatic broth

AVOCADO NAAN 10
fresh citrus, cilantro, jalapeño, curry butter
also available with Tracklement's Highland Smoked Salmon +5

MÉ • L A N • G E

HEARTIER FARE

- our menu is always in flux with the seasons and is presented to share -

VEGAN FLAVOR EXPLOSION! 24
spicy braised greens, aromatic bulger, stir fried tofu

SKILLET STRIP WITH 40 CLOVES OF GARLIC* 28
mushroom cream, roasted golden potatoes two ways, vegetables of the season

SWEET SAVORY AND SPICY SEA BASS* 36
French baked rice, tropical gastrique, baby bok choy, Brinery kimchi

'ARROZ CON POLLO' 24
spicy green chili broth, French baked rice, castelvetrano olives, sweet onion

WILD MUSHROOM SPACCAPELLI WITH PAN ROASTED GULF SHRIMP 28
fricassee, sweet cream, mâche
*also delicious and available vegetarian!

DAY BOAT SCALLOPS* 34
country ham butter, French baked rice, vegetables of the season

BRAISED LAMB SHANK 32
Indian spiced vegetable stew, jus, crème fraiche
*also delicious and available vegetarian!

SIMPLE FISH - OR - SIMPLE STEAK MP
seared with chilies and fresh lime or simply baked, broiled or sautéed - basically, however you wish!
Accompanied with French baked rice, vegetables of the season, salsa verde and tropical chutney

*Items contain under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

MÉ • LAN • GE

MÉLANGE is a very personal restaurant, combining the culinary influences of the Restaurant's owners, who come from diverse backgrounds and are extremely passionate about food - Influenced by their own heritage - from an Indian upbringing, to one of wholesome, country cooking and butchery - to another, dedicated to local and sustainable food and how this impacts our community. These, paired with the influence of our good friend, Eve Aronoff, a Chef with her own distinctive style of cooking. Eve's style was influenced by her culinary training in France and time spent absorbing Cuban culture in Miami and growing up in Jerusalem, absorbing the spirit of these cultures and cuisines.

All of these influences come together to create the unique fingerprint of Mélangé - one that is truly a *mélange* of flavors, textures and contrasts, yet cohesive in its style. Fresh, made from scratch, bursting with flavor and partnering with local farmers and purveyors whenever possible, highlighting the season's bounty. Mélangé is a special story of a community made up of long time staff, managers and owners, working together as a family. We are introducing this new menu as Mélangé evolves - and we welcome you, as one of the most important parts of our journey. Over time, you will see Mélangé continue to progress as we aspire to create something very special with and for you! We are so happy that you are a part of our evolution and we look forward to getting to know you better through the process!