

LA TABLE

PROVENCALE

Shared Plates

Candied & Spiced Roasted Nuts 8

Marinated Mediterranean Olives ^{GF} 6
Lemon, Caraway, Garlic, Rosemary

Artisan Cheese ^{GF Option Available}

Selection of Artisan Cheese, Crostini,
Seasonal Jam, Marinated Niçoise Olives

Three Piece – 20 Five Piece – 39

Charcuterie ^{GF Option Available}

Saucisson, Terrine, Speck Ham,
Smoked Duck Breast

For Two – 21

For Four – 39

Appetizers

Raspberry Point PEI Oysters ^{GF}
On the Half Shell, Half Dozen – Market
Champagne Mignonette Dozen – Market

Split Pea Soup 12
Ham Hock, Poached Egg, Streusel, Fines Herb

Pigs on a Clotheslines 3 Piece – 15
Local Bacon, Apple Bourbon Glaze, 4 Piece – 17
House Pickles, Grilled Bread 6 Piece – 20
** Brûlée tableside*

French Onion Soup 14
Caramelized Onion, Gruyere Cheese, Baguette

Deviled Eggs ^{GF} 10
Duo of Bacon Jam, Marinated Trout Roe

Salade Laitue ^{GF} 12
Seasonal Greens, Shallots, Fine Herbs,
Champagne Vinaigrette

Burrata ^{GF} 14
Citrus, Endive, Castelvetrano Olives, Lemon,
Haselnut Vinaigrette

Flat Bread 15
Roasted Mushrooms, Caramelized Onions, Garlic
Aioli, Goat Cheese, Truffle Oil

Chopped Salad ^{GF Option Available} 14
Assorted Local and Seasonal Vegetables, White Balsamic
Vinaigrette, Roquefort Cheese, Apple, Smoked Bacon

Side of Frites ^{GF} 8

Basket of Gluten Free Bread for Two 6

Basket of Artisan Bread for Two 5

Split Plate Fee \$2.00

Chef Richard Wright
Sous Chef Ricky Cecil
Pastry Chef Amber Clem
Sommelier Christian Borel

Offerings

Moules Frites GF	22
Normandie Cider, Chorizo, Leeks, Cream	
Shenandoah Seasonal Greens GF Option Available	14
Pear, Goat Cheese, Champagne Vinaigrette, Garlic Streusel <i>Add Chicken 9 / Flank Steak 12 / Poisson du jour 10</i>	
Carolina Gold Shrimp	27
Local Stone Ground Grits, Piperade, Tomato Broth, Merguez Sausage	
Coq Au Vin GF Option Available	25
Braised Chicken, Seasoned Vegetables, French Green Lentils, Red Wine Jus	
14oz Dry Aged NY Strip Steak GF Option Available	50
Carrot Miso, Potato Pave, Seasonal Vegetables, Rosemary Jus	
Black Angus Burger	
Short Rib, Chuck, Sirloin, House-Made Potato Bun, Frites <i>Add Bakers Farm Bacon 4 / Local Farm Fried Egg 2.50</i>	
Gruyere Burger	20
Gruyere, Garlic Aioli	
Roquefort Burger	22
Roquefort, Caramelized Onions	
Lamb Burger	15
Guinness Caramelized Onions, Irish Cheddar	
Spring Vegetables	19
Seasonal Vegetables, Ricotta, Honey-Thyme Vinaigrette, Spiced Crumble Baby Spinach, Beet, Carrot, Turnip, Fennel	
Potato Gnocchi	25
Short Rib, Truffle, Parmesan	

Split Plate Fee \$2.00

Desserts

12

Gelato and Sorbets GF Option Available

Crème Brûlée GF

Fresh Berries

Chocolate

Crème Fraiche Crepe Cake, Candied Cocoa Nibs,
Coffee Crumble, TCHO Gelato

Panna Cotta GF Option Available

Pumpkin Custard, Vanilla, Date Jam, Cinnamon Strudel

*Consumption of raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.

La Table Provencale at L'Auberge Provencale ◊ I3630 Lord Fairfax Highway ◊ White Post, Virginia 22620