



LA TABLE
PROVENCALE

Pickup and Delivery Menu

Wednesday – Sunday 12:00pm-8:00pm

Starters

Whole Baguette	5
Jumbo Lump Crab Cakes	14.50
Haricot Vert, Pickled Sweet Peppers, Cherry Tomato, Pink Peppercorn Tartar Sauce, Basil-Mint Dressing, Cashews	
Provencale Garden Salad	14.50
Champagne Vinaigrette, Asian Pear, Radish, Cucumbers, Red Onion	
<i>Add Chicken 9 / Steak 12 / Poisson du jour 10</i>	
Garden Gazpacho	12.50
Bell Pepper, Tomato, Cucumber, Crispy Baguette, Tapenade, Pickled Peppers, Basil	
Summer Squash & Vegetable Soup	12.50
Zucchini Skins Crisps, Truffle	
Deviled Eggs	10.50
6 Halves, Olive Tapenade, Candied Bacon Jam	
Artisan Cheese	Three Piece – 20.50
Selection of Artisan Cheese, Crostini, Five Piece – 39.50	
Seasonal Jam, Marinated Niçoise Olives	
Charcuterie	For Two – 21.50
Saucisson, Terrine, Prosciutto, For Four – 39.50	
Smoked Duck, Accoutrements, Crostini	

Sides for Two

12.50

Buttery Pomme Puree
Roasted Potato Wedges
Broccolini with Cheddar Fondue and Crispy Shallots
Roasted Asparagus

Offerings

Angus Beef Cheeseburger	20.50
Short Rib, Chuck, Sirloin, House-Made Potato Bun, Potato Wedges	
<i>Add Bakers Farm Bacon 4 / Farm Fried Egg 2.50</i>	
BBQ Whole Roast Chicken	55.50
Feeds Four People, Three Sides Chef's Choice	
<i>At Least 3 Hour Notice Required</i>	
Provencale Chicken	27.50
Pomme Purée, Apricots, Carrots, Pine Nuts, Beurre Rouge	
14oz. NY Strip Steak	42.50
Potato Wedges, Chimichurri	
Seared Scallops	33.50
Sweet Carrot Puree, Buttermilk, Brussel Sprouts, Bacon Dashi	
Prosciutto Flatbread	16.50
Lemon Ricotta, Olives, Prosciutto, Baby Squash, Balsamic Reduction	

Kids Menu

Chicken Tenders
French Fries, Fruit Cup
12.50

Pasta
Alfredo, Parmesan Cheese
10.50

Petit Burger
French Fries, Fruit Cup
14.50

Desserts

9.50

Key Lime Pie
One Slice, House-Made
Chocolate Chip Cookies
Half Dozen

Chocolate
Chocolate Almond Bar, Cocoa Nibs

Cupcakes
Four Variety Cupcakes

Beer, Wine, and Cocktails To-Go!

Wines

White Wine

Chardonnay, California	35
Pinot Grigio, Fox Meadow	29
Petit Manseng, Glen Manor Vineyards	35
Riesling, Germany	29
Sauvignon Blanc, New Zealand	30
Sauvignon Blanc, California	28

Sparkling Wine

Brut Rosé, Wolfberger, Alsace, NV	38
Roland Champion Grand Cru Blanc de Blancs, Brut, NV	60

Rosé

Tavel, Domaine Corne Loup, 2019	35
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Red Wine

Bordeaux	35
Cabernet Sauvignon Blend, Fox Meadow Winery, VA	35
Cabernet Sauvignon, Napa Valley	35
Malbec Blend, Flying Trout, Walla Walla WA, 2012	29
Margaux, Chateau Mongravey, 2015	50
Margaux, Chateau Siran, 2012	55
Pinot Noir, Oregon	38
St-Emilion Grand Cru, Chateau Jean-Faure, 2005	79
Ventoux (Rhône Valley), Alain Jaume, 2018	20

Beer

Escutcheon Lager	6
Fullers London Porter	6
Guinness	6
Heineken	5.50
Jackie O's, Sea Foam IPA	7.25
Michelob Ultra	5.50
Pearsecco, Woodchuck Cidery	7
Stella Artois	6.50

Cocktails

Bloody Mary

L'Auberge Provencale's Famous Blood Mary
8

Black Manhattan

Tarnished Truth High Rye Bourbon, Amaro,
Jack Rudy Bitters, Bourbon Cherry
11

Mount Weatherhead

Crystal Head Vodka, Orange Patron
Recipe Top Secret
14

French Lullaby

Hypnotiq, Mango/Pineapple Vodka, Pineapple Juice
11

Winston's Guilty Pleasure

Churchills Dry White Port, Saint Germain, Lemon, Garden
Asian Pear, Garden Basil, Club Soda
13

Kentucky Fruit Bread

Bernheim Kentucky Wheat Whiskey, Strawberries,
Lemon Juice, Ginger Beer, Cane Sugar Syrup,
Orange Bitters
13

French Margarita

Grand Marnier, Orange Juice, Silver Tequila,
Chambord, Lemon
12

Saratoga Club

High West Double Rye, Brandy, Sweet Vermouth,
Angostura Bitters, Lemon Twist
13

The Amalfi Coast

Malfy Con Limon Gin, O Indian Tonic, Lemon Wheel
10

The Curious Jackalope

Drumsbanno Gunpowder Gin, Lime,
Grapefruit, Cane Sugar Syrup
13

Cool as A Cucumber

Cucumber/Lime Vodka, Agave, Mint, Cucumber
Lime, Soda
10