



LA TABLE
PROVENCALE

Pickup and Delivery Menu

Wednesday – Sunday 12:00pm-8:00pm

Starters

Whole Baguette	5
Quiche & Side Salade du Jour	14.50
Summer Green Salad	14.50
Champagne Vinaigrette, Asian Pear, Radish, Cucumbers, Red Onion	
<i>Add Chicken 9 / Flank 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, Seasonal Jam, Marinated Niçoise Olives	
Charcuterie	For Two – 21.50
Saucisson, Terrine, Prosciutto, Smoked Duck, Accoutrements, Crostini	
For Four – 39.50	

Sides for Two

12.50

Potato Pave with Whipped Crème Fraiche
Roasted Potato Wedges
Spring Pea Succotash
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	32.50
Sweet Carrot Puree, Buttermilk, Edamame, 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

Wines

White Wine

Chardonnay, Brewer Clifton, 2018	35
Pinot Grigio, Fox Meadow, 2018	29
Petit Manseng, Glen Manor Vineyards, 2018	35
Pinot Grigio Blend, Stift Klosterneuburg, 2014	30
Riesling, Volratz, Germany, 2016	29
Sauvignon Blanc, Orchard Lane, New Zealand, 2019	30

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

Barbaresco, Pierinvaletta, 2013	64
Bordeaux, Closerie des Bories, 2015	35
Cabernet Sauvignon, Fox Meadow Winery, VA, 2016	35
Cabernet Sauvignon, Domaine Naturaliste, 2015	24
Cabernet Sauvignon, St. Supéry, Napa Valley, 2016	35
Malbec, Chakana, Ayni, 'Gravas', 2017	50
Malbec Blend, Flying Trout, Walla Walla WA, 2012	29
Margaux, Chateau Mongravey, 2015	49.99
Margaux, Chateau Siran, 2012	54.99
Pinot Noir, Gran Moraine, Oregon, 2017	38
St-Emilion Grand Cru, Chateau Jean-Faure, 2005	79
Ventoux (Rhône Valley), Alain Jaume, 2018	19.99
Zinfandel Blend, Orin Swift, Eight Years in the Desert, 2018	49.99

Beer, Wine, and Cocktails

To-Go

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

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

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

Cool as A Cucumber

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