



Brunch

BRUNCH FEATURES

- Crab Quiche Provençale Tomato, Roasted Potatoes - **18**
- Eggs Benedict English Muffin, Spinach, Poached Eggs, Hollandaise, Provençale Tomato, Sauté Potatoes
Choice of Virginia Baked Ham or Smoked Salmon - 19.50
- Chicken & Waffles Buttermilk Chicken, House-Made Waffle - **18**
- Crepes Roasted Apples, Maple Syrup, Whipped Crème Fraîche - **15**
- Open Face BLT Bacon, Lettuce, Tomato, Mayo, Fried Egg, Fried Yukon Potatoes - **17**
- *Add One Slice of Local Baker's Farm Hand-Cut Bacon to any Brunch Feature - 4*
- *Add One Local Pork Sausage Patty to any Brunch Feature - 3.50*

Starters

- Artisan Cheese Three Piece - **21**
 Selection of Local and Artisan Cheese, Crostini, Seasonal Jam, Niçoise Olives Five Piece - **39**
- Charcuterie For Two - **22**
 Saucisson, Terrine, Prosciutto, Smoked Duck, Accoutrements, Crostini For Four - **39**
- Pigs on a Clothesline * *Brûléed Tableside* Three Piece - **16**
 Local Bacon, Brown Sugar Bourbon Glaze, House Pickles, Grilled Bread Four Piece - **18**
Six Piece - **22**
16
- French Onion Soup
 Baguette, Gruyere, Sherry
- Cauliflower Bisque **12**
 Roasted Cauliflower, Pickled Grapes, Nuts and Seeds, Pistachio Oil
- Wagyu Beef Tartare **18**
 Dijon, Grilled Bread, Caper Berries, Pickled Peppers,
 Crispy Quail Egg, Smoked Onion Aioli
- Deviled Eggs **13**
 Bacon Jam, Olive Tapenade
- Roasted Autumn Vegetables **16**
 Roasted Garlic Goat Cheese, Honey-Thyme Dressing, Gingerbread Croutons
- Asian Pear Salad **16**
 Candied Walnuts, Figs, Sherry Vinaigrette, Prosciutto, Sumac Yogurt
- Fall Flatbread **17**
 Baker's Sausage, Mushrooms, Feta, Arugula, Aioli, Butternut Squash
- Garden Beet Salad **15**
 Beet Tartar, Horseradish Aioli, Dried Cranberry, Sable Breton, Microgreens

Mains

- Coq au Vin Mushrooms, Pearl Onions, Wild Tomatoes, Bacon Lardons **29**
- 12oz. NY Strip Steak Duck Fat Potatoes, Red Wine Jus, Grilled Rapini **45**
- Sea Scallops Pork Belly, Butternut Squash Purée, Charred Brussel Sprouts,
 Madeira Jus, Pepitas **33**
- Moules Frites Cider, Dijon, Smoked Bacon **24**
- Roasted Carrot & Miso Ravioli Black Truffle, Brown Butter, Wild Mushrooms **23**
- The L'Auberge Provençale Burger Short Rib, Chuck, Sirloin, Gruyere, Potato
 Bun, Frites **20**
- Add Bakers Farm Bacon - 4 / Fried Farm Egg - 2.50*

Sides for Two - 12

- Truffle Fries
- Roasted Cauliflower with Lemon, Apricot, Almonds
- Crispy Potato Wedges with Fine Herbs
- Broccolini with Cheddar Fondue and Crispy Shallots
- Bread Basket - **6**

Dessert - 12

- Crème Brûlée
 Lemon, Olive Oil Powder, Petite Salade Citron
- Vanilla Lychee Panna Cotta
 Coconut Macarons, White Tea Gelée, Pepitas
- Chocolate
 Chocolate Almond Bar, Cocoa Nibs, TCHO Gelato
- Assortment of Sorbet and Gelato
 Two Scoops, Chef's Choice
- Financier
 Hazelnut Cake, Plum, Crème Fraîche Mousse,
 Caramel Gelato

WINES BY THE GLASS

WHITE WINES BY THE GLASS

	6oz.
ALBARINO, RAMON BILBAO, RIAS BAIXAS, 2019	15
POUILLY FUISSÉ, TROUILLET-LEBEAU, AU CHAILLOUX, 2018	19
CHARDONNAY, STAGS LEAP, NAPA, 2018	19
MOSCATO D'ASTI, RINALDI, NV	12
PINOT GRIS, WOLFBERGER, ALSACE, 2018	16
SANCERRE, JEAN REVERDY, 2019	19
VERMENTINO, UGGIANO, 2017	15
VIOGNIER, DOMAINE MAS BLANC, PROVENCE, 2016	14
RIESLING KABINETT, SCHLOSS VOLLRADS, RHEINGAU, GERMANY, 2017	18

ROSÉ WINE BY THE GLASS

ROSÉ OF GAMAY/CABERNET SAUVIGNON, MAREUIL, J. MOURAT, 2019	16
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RED WINES BY THE GLASS

BEAUJOLAIS JULIENAS, MANOIR DU CARRA, 2017	19
BORDEAUX, LANDE-DE-POMEROL, CHATEAU MALTUS, 2018	17
RIOJA, LUIS CANAS, RESERVA, 2015	18
MALBEC, 4 GATOS LOCOS, CHAKANA, MENDOZA, 2017	18
MERLOT BLEND, ORNATO, ROSSO, VENETO, ITALY, 2019	14
CABERNET SAUVIGNON, NOVELTY HILL, WA, 2016	19
PINOT NOIR, ST. FRANCIS, SONOMA COUNTY, 2018	16
COTES DU RHONE, LA FONT DU LOUP, 2017	18

SPARKLING WINE BY THE GLASS

MOSCATO D'ASTI, RINALDI, NV	14
PROSECCO, REBULI, CARTIZZE, NV	18
BRUT ROSÉ, WOLFBERGER, ALSACE, BRUT, NV	18
CHAMPAGNE, BLANC DE BLANCS GRAND CRU, ROLAND CHAMPION, NV	29

Celeste's Famous Bloody Mary

From the Sea – 14

Shrimp Skewers, Tomolives, Lime, Celery

From the Land – 14

Bakers Farm Bacon, Tomolives, Lime, Celery

Cocktails

Black Manhattan

Tarnished Truth High Rye Bourbon, Amaro,
Jack Rudy Bitters, Bourbon Cherry
13

Mount Weatherhead

Made with Crystal Head Vodka
And Orange Patron
Recipe Top Secret
14

French Lullaby

HpnotiQ, Mango/Pineapple Vodka, Pineapple
Juice
12

Kentucky Fruit Bread

Bernheim Kentucky Wheat Whiskey,
Strawberries, Lemon Juice, Ginger Beer,
Cane Sugar Syrup, Orange Bitters
15

Fall from the Tree

Vanilla Vodka, Butterscotch, Bailey's Salted
Caramel, Fresh Lemon, Rinker's Apple Cider
15

Winston's Guilty Pleasure

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

Cool as a Cucumber

Cucumber Lime Vodka, Agave, Mint, Cucumber,
Soda
13

French Margarita

Grand Marnier, Orange Juice, Silver Tequila,
Chambord, Lemon
14

Saratoga Club

High West Double Rye, Brandy, Sweet Vermouth,
Angostura Bitters, Lemon Twist
15

The Navion

Citadelle Gin, Maraschino Liquor,
Lemon, Crème de Violette, Brandied Cherry
13

The Curious Jackalope

Drumsbahno Gunpowder Gin, Lime,
Grapefruit, Cane Sugar Syrup
14

Mimosas

The O.G. – 11

Fresh Orange Juice

French – 14

Fresh Raspberries, Chambord

Tropical – 12

Mango, Peach, Orange Juice

Blackberry Mint – 12

Fresh Blackberries, Blackberry Syrup, House-Grown Mint