



Brunch

BRUNCH FEATURES

Quiche Spinach, Mushroom, Jarlsberg, 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

Selection of Local and Artisan Cheese, Crostini, Seasonal Jam, Niçoise Olives

Three Piece - **21**

Five Piece - **39**

Charcuterie

Saucisson, Terrine, Prosciutto, Smoked Duck, Accoutrements, Crostini

For Two - **22**

For Four - **39**

Pigs on a Clothesline

Local Bacon, Brown Sugar Bourbon Glaze, House Pickles, Grilled Bread

Three Piece - **16**

Four Piece - **18**

Six Piece - **22**

** Brûléed Tableside*

French Onion Soup

Baguette, Gruyere, Sherry

16

Cauliflower Bisque

Roasted Cauliflower, Pickled Grapes, Nuts and Seeds, Pistachio Oil

12

Deviled Eggs

Bacon Jam, Olive Tapenade

13

Autumn Salad

Burrata, Candied Walnuts, Persimmon, Sherry Vinaigrette, Prosciutto, Sumac Yogurt

16

Fall Flatbread

Baker's Sausage, Mushrooms, Feta, Arugula, Butternut Squash

17

Garden Beet Salad

Beet Hummus, Hazelnuts, Cranberry, Crispy Quail Egg

15

Mains

Saffron Rockfish Chowder Fennel, Key West Pink Shrimp, Puff Pastry

40

Duck Carrots, Sunchoke, 5-Spice, Cognac

38

Venison Coffee Rub, Braised Chestnuts, Red Cabbage Purée, Juniper Venison Jus

42

Coq au Vin Mushrooms, Carrots, Bacon Lardons, Red Wine Jus

29

12oz. NY Strip Steak Duck Fat Potatoes, Red Wine Jus, Roasted Brussel Sprouts

45

Moules Frites Cider, Leeks, Chorizo

24

Potato Gnocchi Hillbilly Bacon, Butternut Squash, Parmesan, Local Farm Egg, Saba

24

The L'Auberge Provençale Burger Short Rib, Chuck, Sirloin, Gruyere, Potato

20

Bun, Frites *Add Bakers Farm Bacon - 4 / Fried Farm Egg - 2.50*

Dessert - 12

Crème Brûlée

Pomegranate, Vanilla, Pistachio

Holiday Cookie Assortment

Nut Free Available

Chocolate Mousse

White Chocolate Ganache, Spiced Oat Crumble, TCHO Gelato

Crème Fraîche Custard

Apples, Black Sesame Crisp, Black Garlic Gel, Almond

Sides for Two - 12

Truffle Fries

Roasted Cauliflower with Lemon, Apricot, Almonds

Crispy Potato Wedges with Fine Herbs

Roasted Brussel Sprouts, Bacon, Cranberries, Crispy

Shallots

Bread Basket - **6**

WINES BY THE GLASS

WHITE WINES BY THE GLASS

	<u>6oz.</u>
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 KABBINETT, 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, LALANDE-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