



Brunch

BRUNCH FEATURES

Quiche du Jour 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 Berry Compote, 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 - **20**

Five Piece - **39**

Charcuterie

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

For Two - **21**

For Four - **39**

Pigs on a Clothesline

Local Bacon, Apple Bourbon Glaze, House Pickles, Grilled Bread

Three Piece - **15**

Four Piece - **17**

Six Piece - **20**

** Brûléed Tableside*

Summer Squash & Vegetable Soup

Zucchini Skins Crisps, Truffle

12

Garden Gazpacho

Bell Pepper, Tomato, Cucumber, Crispy Baguette, Tapenade, Pickled Peppers, Basil

12

Jumbo Softshell Crab

Haricot Vert, Pickled Sweet Peppers, Cherry Tomato, Pink Peppercorn Tartar Sauce, Basil-Mint Dressing, Cashews

18

Deviled Eggs

Olive Tapenade, Candied Bacon Jam

10

Prosciutto Salad

Mixed Greens from the Garden, Peach, Goat Cheese, Pecans, Lemon Vinaigrette

16

Summer Green Salad

Champagne Vinaigrette, Asian Pear, Radish, Cucumbers, Red Onion

14

Garden Beet Salad

Beet Tartar, Horseradish Aioli, Dried Cranberry, Sable Breton, Microgreens

15

Mains

Provençale Chicken Pomme Purée, Apricots, Carrots, Pine Nuts, Beurre Rouge - **27**

The L'Auberge Provençale Burger Short Rib, Chuck, Sirloin, Gruyere, Potato Bun, Frites - **20**

Add Bakers Farm Bacon - 4 / Fried Farm Egg - 2.50

Moules Frites Cider, Dijon, Smoked Bacon - **23**

Grilled Sea Scallops Sweet Carrot Puree, Buttermilk, Edamame, Bacon Dashi - **33**

House-Made Cavatelli Mushrooms, Truffle, Gruyere, Vinagre de Jerez - **20**

14oz. NY Strip Steak Buttered Potato Wedges, Chimichurri - **42**

Sides - 12

Truffle Fries

Roasted Asparagus

Crispy Potato Wedges with Fine Herbs

Spring Succotash with Country Ham

Truffle Mac and Cheese

Bread Basket - **6**

Dessert - 12

Craquelin

Assorted Cream Puffs

Please allow up to 15 minutes after ordering

Chocolate Chip Cookies

Half Dozen, Freshly Baked

Please allow 15 minutes after ordering

Crème Brûlée

Lemon, Olive Oil Powder, Petite Salade Citron

Hibiscus Panna Cotta

Poppyseed Crumble, Plum

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

La Table Provençale at L'Auberge Provençale ♦ 13630 Lord Fairfax Highway ♦ White Post, Virginia 22620

WINES BY THE GLASS

WHITE WINES BY THE GLASS	6oz.
BEAUJOLAIS BLANC, CHARDONNAY, JEAN-PAUL BRUN, TERRES DOREES, 2018	15
CÔTES DU RHÔNE BLANC, CHATEAU SAINT-NABOR, 2018	17
CHABLIS, VIEILLES VIGNES, PATRICIA RAQUIN, 2018	19
CHARDONNAY, BREWER-CLIFTON, STA. RITA HILLS, 2017	19
MOSCATO D'ASTI, RINALDI, NV	12
PINOT GRIS, WOLFBERGER, ALSACE, 2018	16
SANCERRE, JEAN REVERDY, 2019	19
VERMENTINO, UGGIANO, 2017	15
RIESLING PIESPORTER DOMHERR, WELLER-LEHNERT, MOSEL, GERMANY, 2016	18
ROSÉ WINE BY THE GLASS	
ROSÉ OF GAMAY/CABERNET SAUVIGNON, MAREUIL, J. MOURAT, 2019	16
RED WINES BY THE GLASS	
BEAUJOLAIS JULIENAS, MANOIR DU CARRA, 2017	19
BORDEAUX, CLOSERIE DE BORIE, 2015	15
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, LYRIC, SANTA BARBARA COUNTY, 2017	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

She's a Peach

Deep Eddy Peach Vodka, St. Germain, Lime Juice,
Agave Syrup, Fresh Mint, Peach Slices

14

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 Amalfi Coast

Malfy Con Limon Gin, O Indian Tonic,
Lemon Wheel

13

The Curious Jackalope

Drumsbahno Gunpowder Gin, Lime,
Grapefruit, Cane Sugar Syrup

14

Mimosas

Each topped with Belle Jardin Sparkling Wine from Alsace France (not including beer-mosa)

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