



## BRUNCH FEATURES

<u>Quiche</u> Broccoli, Leek, Vermont Cheddar, Provençale Tomato, Roasted Potatoes	18
<u>Eggs Benedict</u> English Muffin, Spinach, Poached Eggs, Hollandaise, Provençale Tomato, Sauté Potatoes	19.50
<i>Choice of Virginia Baked Ham or Smoked Salmon</i>	
<u>Chicken &amp; Waffles</u> Buttermilk Chicken, House-Made Waffle	18
<u>Open Face BLT</u> Bacon, Lettuce, Tomato, Mayo, Fried Egg, Fried Yukon Potatoes	17

*Add One Slice of Local Baker's Farm Hand-Cut Bacon – 4 | Add One Local Pork Sausage Patty – 3.50*

## Share Plates

<u>Royal Ossetra Caviar</u> Whipped Crème Fraiche, Shallot, Blini	145
<u>Provençale Flatbread</u> Roasted Chicken, Caramelized Onions, Bacon, Smoked Gouda, Mushrooms	18
<u>Raspberry Point Oysters</u> On the Half Shell with Lemon and Mignonette	6 Oysters – Market 12 Oysters – Market
<u>Artisan Cheese</u> Selection of Local and Artisan Cheese, Crostini, Seasonal Jam, Niçoise Olives	Three Piece – 25 Five Piece – 40
<u>Charcuterie</u> Saucisson, Terrine, Prosciutto, Smoked Duck, Accoutrements, Crostini	For Two – 26 For Four – 45
<u>Pigs on a Clothesline</u> * <i>Brûléed Tableside</i> Local Bacon, Brown Sugar Bourbon Glaze, House Pickles, Grilled Bread	Three Piece – 16 Four Piece – 18 Six Piece – 22

## Starters

<u>Cauliflower Soup</u> Fennel Marmalade, Brown Butter, Brown Beech Mushrooms	14
<u>Split Pea Soup</u> Smoked Ham Hock, Yukon Gold Potatoes, Bread Crisps	12
<u>Gaufrette Chips</u> Roquefort, Aioli, Fine Herbs, Tomato Concassé	12
<u>Spring Salad</u> Chicories, Spring Vegetables, Goat Cheese, Prosciutto, Honey Vinaigrette	16
<u>Burrata</u> Candied Almonds, Orange Confit, Pickled Onions, Chive Oil	16

## Mains

<u>Rack of Lamb</u> English Peas, Pomme Puree, Baby Carrots, Black Garlic Jus	48
<u>Martin's Farm 30 Day Dry-Aged Steak</u> Potato Wedges, Red Wine Jus, Asparagus	65
<u>Local Country Fried Chicken (2 piece)</u> Buttermilk Biscuits, Braised Collard Greens	28
<u>Moules Frites</u> Cider, Leeks, Chorizo	24
<u>Roasted Vegetables</u> Lentils, Mushrooms, Carrots, Turnips, Asparagus, Goat Cheese	26
<u>The L'Auberge Provençale Burger</u> Short Rib, Chuck, Sirloin, Gruyere, Potato Bun, Frites <i>Add Bakers Farm Bacon - 4 / Fried Farm Egg - 2.50</i>	20

## Dessert – 12

Chocolate Chip Cookies  
½ Dozen

Chocolate

Marquise Bar, Crème Fraiche Mousse,  
Caramelized Puff Rice, TCHO Gelato

Crème Brûlée

Matcha Brûlée, Lemon Curd, White Chocolate

Key Lime Tart

One Slice

## Sides for Two – 12

Truffle Fries
Roasted Cauliflower with Lemon, Apricot, Almonds
Crispy Potato Wedges with Fine Herbs
Jumbo Asparagus, Bearnaise, Parmesan – 14
Breadbasket – 6