



BRUNCH FEATURES

<u>Quiche</u> Broccoli, Leek, Sun Dried Tomato, Jarlsberg Cheese, Provençale Tomato, Roasted Potatoes	18
<u>Eggs Benedict</u> English Muffin, Spinach, Poached Eggs, Hollandaise, Provençale Tomato, Sauté Potatoes <i>Choice of Virginia Baked Ham or Smoked Salmon - Add Softshell Crab \$10</i>	19.50
<u>Biscuits & Gravy</u> Rye Buttermilk Biscuits, Baker's Farm Sausage, Egg Any Style	15
<u>Pan Pardue</u> Roasted Peaches & Figs, Whipped Crème Fraiche	15
<u>Open Face BLT</u> Bacon, Lettuce, Tomato, Mayo, Fried Egg, Fried Yukon Potatoes	17

Share Plates

<u>Provençale Flatbread</u> Caramelized Onions, Prosciutto, Olives, Smoked Gouda, Mushrooms, Sun-Dried Tomato Pesto	18
<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>Sweet Corn Bisque</u> Yukon Gold Potatoes, Sweet Corn Relish, Smoked Bacon, Crème Fraiche	14
<u>Watermelon Gazpacho</u> Watermelon Rind Chutney, Castelvetrano Olives, Compressed Watermelon	12
<u>Gaufrette Chips</u> Roquefort, Aioli, Fine Herbs, Tomato Concassé	12
<u>Summer Salad</u> Summer Fruit & Vegetables, Goat Cheese, Prosciutto, Honey-Lemon Vinaigrette	16
<u>Burrata</u> Heirloom Tomato, Falafel Spices, Basil Oil, Spiced Tomato Nectar, Pine Nut Crumble	16

Mains

<u>Roasted Branzino Provençale</u> Pistachio Pesto, Cherry Tomato, Olive Tapenade, Crispy Onions, Patatas Bravas	42
<u>Martin's Farm 30 Day Dry-Aged Steak</u> Carrot Romesco, Chimichurri, Roasted Shallots, Royal Trumpet Mushrooms	65
<u>Moules Frites</u> White Wine, Merguez, Swiss Chard	25
<u>Roasted Vegetables</u> Lentils, Mushrooms, Seasonal Vegetables, Goat Cheese	26
<u>The L'Auberge Provençale Burger</u> Short Rib, Chuck, Sirloin, Gruyere, Potato Bun, Herbed Potato Wedges <i>Add Bakers Farm Bacon - 4 / Fried Farm Egg - 2.50</i>	20
<u>Local Country Fried Chicken</u> Buttermilk Biscuits, Braised Collard Greens	28
<u>Lamb</u> Eggplant, Tomato Raisins, Zucchini, Black Garlic Jus, Merguez	48
<u>Magret de Canard</u> Chamomile Peaches, Baby Turnip, Baby Carrots	

Sides for Two – 12

Truffle Fries	
Crispy Potato Wedges with Fine Herbs	
Charred Hericot Vert with Fenugreek Tomato Sauce, Crispy Onions, Basil	
L'Auberge Provençale Ratatouille with our own Garden Vegetables, Parmesan Cheese, Garlic Streusel	
Breadbasket – 6	

Dessert – 12

<u>Apple Fritter</u> Apple Butter
<u>Chocolate</u> Bourbon, Pots de Crème, Cocoa Nib Sable, Vanilla
<u>Crème Brûlée</u> Berry Compote, Caramelized Peach
<u>Chocolate Chip Cookies</u> Freshly Baked, Half Dozen