



Brunch Menu

Share Plates

<u>Provencale 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>Cauliflower Bisque</u> Caramelized Cauliflower, Toasted Cashews, Green Grapes, Herbed Goat Cheese	14
<u>Deviled Eggs</u> Smoked Salmon, Bacon Jam	14
<u>Market Salad</u> Asian Pear, Burrata, Sweet Potato, Bacon, Candied Walnuts, Maple-Mustard Vinaigrette	16
<u>French Onion Soup</u> Toasted Brioche, Truffle Cheese	18

Mains

<u>Moules Frites</u> White Wine, Merguez, Leeks	26
<u>Roasted Vegetables</u> Mushrooms, Seasonal Vegetables, Root Vegetable Puree	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>	21
<u>Braised Lamb Shank</u> Parsnip Puree, Crispy Potatoes, Roasted Garlic, Broccoli Rabe	48
<u>*Dry Aged New York Strip</u> Roasted Fingerlings, Royal Trumpet Mushrooms, Red Wine Jus	65
<u>Quiche</u> Spinach, Mushroom, Caramelized Onion, Cheddar, Petit Salad, Roasted Potatoes	18
<u>Eggs Benedict</u> English Muffin, Spinach, Poached Eggs, Hollandaise, Provencale Tomato, Sauté Potatoes- <i>Choice of Virginia Baked Ham or Smoked Salmon</i>	19.50
<u>Pancakes</u> Cinnamon Apple, Maple Syrup	18
<u>Steak & Eggs</u> Martin's Farm Dry Aged Steak, Eggs, Frites	45
<u>Short Rib & Grits</u> Sunny Side Up Egg, Gravy	29

Sides for Two – 10

Truffle Fries
Crispy Potato Wedges with Fine Herbs
Brussels Sprouts with Cranberry Mostarda
Breadbasket – 6

Dessert – 12

<u>Baba au Rhum</u> Roast Apple, Vanilla Custard, Pistachio
<u>Chocolate</u> Bourbon, Pots de Crème, Cocoa Nib Sable, Vanilla
<u>Crème Brûlée</u> Coconut, Coffee, Crème Fraiche