

LA TABLE

PROVENCALE

Caviar

Russian Ossetra Caviar	175
Traditional Accoutrements, Blini	
Roland Champion, Blanc de Blanc, 2015	105

Provençale Pizza

22

Arugula, Peaches, Bleu Cheese, Sultana Gastrique,
Fine Herbs, Bacon Lardon

Fromage

Local Virginia Charcuterie Board

Featuring Selections of Cured Meats &
House Made Terrines

Three Piece – 35 Five Piece – 55

Artisan Cheese GF Option Available

Selection of Artisan Cheese, Crostini,
Seasonal Jam, Marinated Niçoise Olives

Three Piece – 35 Five Piece – 55

Les Plats D'Accompagnement

Potato Wedges	15
Shallots, Fine Herbs	
Glazed Brussel Sprouts	15
Leeks, Carrots, Red Pepper Flakes	
Glazed Duck Fat Baby Carrots	15
Selection of House Breads and Butters	10

Les Desserts

Chocolate Soufflé	16
Rose Anglaise	
<small>Please Allow 15 Minutes for Service</small>	
Sorbet Flight	16
Mango, White Peach, Honeydew Mint	
Cherry Clafoutis	16
Vanilla Ice Cream	
Crème Brûlée	16
Key Lime Pie	16
Raspberry Sauce, Fresh Fruit, Meringue	

Les Petit Plats

Raspberry Point Oysters on the Half Shell MP
Bloody Mary Mignonette

Pigs on a Clothesline

Local Bacon, Apple Bourbon Glaze, 4 Piece – 20
House Pickles, Grilled Bread 6 Piece – 24
**Brûléed tableside*

Foie Gras Paté 30
Strawberry Rhubarb Gelee, Black Pepper Tuile,
Confit Strawberry

Steamed Mussels 28
Garlic, Champagne Cremeux, Braised Leeks

Escargot à la Parisienne 18
Garlic Butter, Persillade, Grilled Bread

Les Soup et Salades

Salade Niçoise 22
Chopped Egg, Tuna, Poppyseed Vinaigrette,
Green Beans, Tomato, Fingerling Potatoes

Soup Provencale 20
Orzo Pasta

Salade Verte 19
Mix of Artisan Lettuce, Tarragon, Chives, Parsley,
Pickled Shallots, Lemon Dijon Vinaigrette,
Garlic Croutons

Les Plats Principaux

***L'Auberge Burger - 10oz** 26
Hand-Cut Truffle Fries, Accoutrements, Gruyère

Grilled New York Striploin 40
House Cut Potato Wedges, Chimichurri

Green Circle Chicken Roulade 42
Chicken Demi-Glace, Cilantro Pesto, Turnips,
Beets, Baby Zucchini

Parisienne Gnocchi 38
Mushroom & Herb Fricasé

Sockeye Salmon 42
Turnips, Baby Fennel, Beeche Mushrooms,
Truffle Nage

Grand Marnier French Toast 22
Chantilly Cream, Maple Syrup

Blue Crab & Spinach Hash 32
Local Potatoes, Fresh Thyme, Over Easy Egg

Yogurt Parfait 15
Fresh Seasonal Fruit, Housemade Granola,
Local Honey, Fresh Mint

Seasonal Quiche 22
Petite Salade, Roasted Potatoes

Croque Monsieur 22
Petite Salade

Eggs Benedict 22
English Muffin, Spinach, Poached Eggs,
Hollandaise, Sautéed Potato
Choice of Virginia Baked Ham or Smoked Salmon

Supplements

Seared Foie Gras – 3oz 25
Shaved Black Truffle – 1oz 35



Thank you to our local farms for bringing us the
best and freshest ingredients!

Whiffletree Farm- Warrenton, VA

Ovoka Farm- Paris, VA

Virginia Truffle- Rixeyville, VA

Baker's Farm- Mt. Jackson, VA

Terra di Siena- Amelia Court House, VA

Martin's Farm- The Plains, VA

David Lay Produce- Stephens City, VA

Firefly Farms- Accident, MD

Meadowbrook Farms- Huntly, VA

