

LA TABLE

PROVENCALE

Provençale Pizza

22

Wild Mushrooms, Bacon, Roasted Red Pepper,
Pickled Onions, Jarlsberg Cheese, Tomato

Assiettes Partagées

Local Virginia Charcuterie Board

Featuring Selections of Cured Meats &
Seasonal Accoutrement

38

Artisan Cheese GF Option Available

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

38

Les Petit Plats

Selection of House Breads and Butters	10
Brussel Sprouts Leeks, Cream, Red Chili	12
Fried Green Tomatoes Panko, Herbs	12
Hand Cut Potato Wedges Garlic Aioli	16
Crab Croquettes Lemon Garlic Aioli	16
Sweet Potato Fries	12
Roasted Rosemary Nuts	10
Marinated Mediterranean Olives	10

Les Desserts

Chocolate Pot de Crème Mixed Berries, Chantilly Cream	18
Sorbet Flight Mango, Mixed Berries, Apricot	16
Apple Crisp Caramel Sauce, Vanilla Ice Cream	16
Strawberry Soup Berries & Cream	10
Beignets Strawberry, Chocolate, Caramel	16
Lemon Verbena Crème Brûlée	15

Caviar

Russian Ossetra Caviar Traditional Accoutrements, Blini	175
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Les Premier Plats

Raspberry Point Oysters on the Half Shell Spicy Mignonette, Cocktail Sauce	MP
Pigs on a Clothesline Local Bacon, Apple Bourbon Glaze, House Pickles, Grilled Bread	4 Piece – 20 6 Piece – 24
	<i>*Brûléed tableside</i>
Escargot à la Parisienne Garlic Butter, Persillade, Grilled Bread	18
Chilled Shrimp Housemade Cocktail Sauce	28
Salade Niçoise Chopped Egg, Tuna, Green Beans, Tomato, Orange, Poppysseed Vinaigrette,	24
Panzanella Salad Mozzarella, Cucumber, Garden Tomato, Bell Peppers, Balsamic	22
Cauliflower Leek Soup Parmesan	19
Sweet Burrata Peperonata, Pesto, Toast Points	22
Filled Canoe Bones Bone Marrow Custard, Marrow Vinaigrette, Raisin Jalapeño Gastrique	35

Les Plats Principaux

Little Corn Ribbons Pasta <small>GF</small> Peppers, Tomato, Oregano	24
L'Auberge Burger - 10oz Hand-Cut Truffle Fries, Accoutrements, Gruyère	26
Seared Striploin – 12oz Demi- Glace, Sweet Potato Fries	48
The Local Scallops, Seasonal Vegetables, Lemon Thyme Broth	38
Trout Risotto, Fresh Herbs, Blistered Tomato	32
Shrimp & Grits Creole Sauce	30
Striped Bass Parsnip Purée, Mushroom Coulis	38
Fish & Chips Red Cabbage Coleslaw, Rémoulade	28

Supplements

Seared Foie Gras* – 3oz	25
Shaved Black Truffle* – 1oz <i>*Can be added to any dish</i>	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

