L'Auberge Provencale

Brunch Menu

Extravagant Beginning

Champagne - 150
Billecart Salmon, Le Reserve

Royal Ossetra Caviar - 175
traditional accoutrements, warm blini

Little Luxuries

Housemade Breakfast Breadbasket - 16

Avocado Toast - 16
whole grain bread,
sprouts
cured salmon supplement - 5
entrée size - 25

Granola Parfait - 18
mixed berries, greek yogurt, nuts

Provençale Flatbread - 24
serrano, ricotta, hot honey, basil

Lox & Bagel - 16
house cured salmon, cream cheese,
traditional accoutrements

The Opening Act

Pigs on a Clothesline
local bacon, apple bourbon glaze,
house pickles, grilled bread
4 Piece - 22
6 Piece - 28

Spring Lettuces - 24
chèvre croquettes, sweet pickled shallot,
tarragon vinaigrette

Crab Cake - 24
remoulade, frisée salad

Chilled Artichoke Velouté - 22
marcona almonds, mâche, orange oil

The Main Affair

Steak Frites - 39
au poivre, house cut frites
fried farm egg supplement - 3

Eggs Benedict - 23
ham or smoked salmon

L'Auberge Burger - 29
housemade potato bun, raclette,
onion marmalade, sauce remoulade,
house cut fries
fried farm egg supplement - 3
local bacon supplement - 5

Sweet Pain Perdu - 24
huckleberry compôte, pecans,
crème fraiche, warm honey

Black Truffle Croque Madame – 32
smoked ham, gruyère béchamel,
fried egg

Seared Dayboat Scallops*- 72
sweet corn, hazelnut crust, haricot vert,
tarragon

Enhancements

Scrambled Egg - 6
Local Sausage or Bacon - 8
Parisienne Ham - 6
Potatoes - 6

Sweet Finale

Chocolate Ice Cream – 15
Strawberry Rhubarb Ice Cream – 15
Crème Brûlée - 18
Lemon Meringue Tart - 23
Chocolate Entremet- 23
Mango, Strawberry, or Cherry Sorbet- 15

L'Auberge Provençale Inn & Restaurant – 13630 Lord Fairfax Hwy – White Post VA
** Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.*