

LA TABLE

PROVENCALE

Rossian Caviar

Paired with Whipped Crème Fraiche,
Chives, Chopped Eggs, Shallot, Crêpes

Royal Ossetra 145

Certified Organic, Farm-Raised
dark gray - medium pearls - firm grain

*These glistening grains with velvety silkiness and
strong sea taste, melt in your mouth like no other.
They come to us from Siberian sturgeon, responsibly
raised in conditions identical to their native waters.*

Shared Plates

Marinated Mediterranean Olives **GF** 8.50
lemon, caraway, garlic

Artisan Cheese *GF Option Available*

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

3 piece – 20 5 piece – 39

Charcuterie *GF Option Available*

Saucisson, Terrine, Speck Ham,
Smoked Duck Breast

For Two – 21 For Four – 39

Appetizers

Raspberry Point PEI Oysters **GF** 6 – Market
on the half shell, Dozen – Market
champagne mignonette

Virginia Jumbo Lump Crab Cakes 19.50
brown butter/tomato vinaigrette, fried green tomatoes,
petit salad

Deviled Eggs **GF** 10
duo of bacon jam, house smoked duck

Garden Green Salad **GF** Large – 16
kale, arugula, cucumber, garden breakfast Small – 9
radish, herb de Provence vinaigrette

Burrata 16
Local watercress, Tomato confit, Pinenut, Garlic, Basil

Chicken Liver Mousse **GF** 12
pickled cherries, grilled bread or gluten free bread

Flatbread 15
sundried tomato, goat cheese, smoked Bakers Farm bacon, arugula,
basil, garlic yogurt sauce

Frites 8
Side of fries

Basket of Gluten Free Bread &
Savory Corn Muffins for two - \$6.00

Basket of Artisan Bread for two - \$5.00

Split Plate Fee \$2.00

Chef Richard Wright
Wine Director Christian Borel

La Table Provencale at L'Auberge Provencale
13630 Lord Fairfax Highway Boyce VA 22620
540.837.1735

Offerings

Crab Soup	13
tomato, haricot vert, corn, potato	
Cantaloupe Gazpacho GF	12
cucumber, lemon grass, basil, tomato	
Hanger Steak Salad	27
mixed greens, zucchini, cherry tomato, roquefort, crispy shallots, charred onion balsamic vinaigrette	
Martin's Farm 30-day Dry Aged Ribeye GF	50
green peppercorn, frites, truffle oil, parmesan, rosemary, Red wine Butter	
Moules Frites GF	21.50
white wine, garlic, shallots, grilled bread or gluten free bread	
Maryland Soft Shell Crab GF	30
rice batter, bernaise, fine herbs, fingerling potatoes	
Burger	19.75
gruyère cheese, short rib, chuck, sirloin, house-made potato bun, steak frites Lyonnaise	
Add Bakers Farm Bacon	4.00
Add Local Farm Fried Egg	2.50
Add Seared Foie Gras	25.00
Black and Blue Burger	20.75
Rouquefort, red onion marmalade, steak frites Lyonnaise	
Spring Vegetables GF	19
trumpet mushrooms, corn, haricot vert, confit tomatoes, romesco	

Desserts

Flight of Ice Cream and Sorbets GF	12
Flan de Fromage GF	13
grilled pineapple, cherry lime compote	
Beignets	13
caramel sauce, hazelnut crumble, vanilla ice cream	
Chocolate Pot Au Crème	12
tuile Spoon, Berries	
Peach Cobbler with basil ice cream	12