

LA TABLE

PROVENCALE

Retrossian 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**

on the half shell,
champagne mignonette

6 – market
dozen – market

Virginia Jumbo Lump Crab Cakes

pink peppercorn tartar sauce, petit salad

19.50

Deviled Eggs **GF**

duo of bacon jam, house smoked duck

10

Garden Green Salad **GF**

kale, arugula, apple, garden breakfast
radish, herb de provence vinaigrette

large – 12
small – 9

Black Pudding

Sauteed Apples, Bacon, Hazelnuts, Petite Salad, Grilled Bread

16

Frites

side of fries

8

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
Sous Chef Corey Aldrich
Sous Chef Ricky Cecil
Pastry Chef Amber Clem
Wine Director Christian Borel

Offerings

Potato Leek Soup GF	12
Corn Beef & Cabbage Traditional Irish Dish With Boiled Potatoes	12
Coq Au Vin GF lentils, mushrooms, pearl onions, baby carrots, red wine sauce	22
NY Strip GF Option Available Sauce Au Poivre, Mixed Greens	28.00
Moules Frites GF White Wine, Garlic, Shallots, Grilled Bread Or Gluten Free Bread	21.50
Shepherds Pie Lamb, Potato Purée, Herbs, Peas, Carrots, Pearl Onions	19
Burger Gruyère Cheese, Short Rib, Chuck, Sirloin, House-Made Potato Bun, Steak Frites Lyonnaise	19.75
Add Bakers Farm Bacon 4.00 Add Local Farm Fried Egg 2.50	
Seasonal Vegetables GF Mushrooms, Romesco, Fingerling Potatoes, Baby Carrots, Cauliflower, Brussel Sprouts, Pumpkin Seeds, Cranberry	19

Add \$2.00 for split plates

Desserts

12