

L'Auberge Chez François

🌀 A la Carte Luncheon Menu 🌀

Appetizers

Onion Soup Gratinée 14.50

*Lobster Bisque** 14.50

Warm Roquefort Cheese Tart 21.25
Caramelized Apples, Cinnamon & Calvados

*Les Asperges Vertes** 25.95

Warm Asparagus on Virginia Country Ham, Cheese Medley, Quail Egg

*Les Ris de Veau** 24.95

Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce

*Maine Rope Mussels** 22.00

With Garlic-Herb Butter

Golden Beet Tartare (v)* 20.95

Vinaigrette Maison, Capers, Chives

*Chive Crêpe** 22.95

Duxelle of Wild Mushrooms, Tomato Concassé, Bordelaise Sauce

*Napoléon de Saumon Duo** 27.95

*Norwegian Salmon, House Dill Cured, Potato Crisps, Smoked Trout Caviar,
Celery Root Remoulade, Capers*

*A House Delicacy: Braised Wagyu Beef Cheeks** 25.50

Wild Mushrooms, Sherry Wine

*La Coquille de Crustacés** 26.95

*Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Herb Remoulade Sauce,
Wild Mushrooms, Sherry Wine*

*Snails from the Vineyards of Burgundy** 25.95

Garlic-Herb Butter

*Half Dozen Cold Oysters, Mignonette Sauce or - Hot, Béarnaise Sauce*** 25.95

Salads

La Salade de l'Auberge 14.25

Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

Gem Lettuce Caesar Salad 18.50

*La Salade Composée au Roquefort** 19.95

Roquefort Cheese Salad

*Grilled Carolina Shrimp Salad** 27.00

Baby Spinach, Goat Cheese, Sesame Seeds, Vinaigrette



*Chef Jacques proudly features fresh vegetables and herbs from our on-site gardens.
We source from local, sustainable and artisanal producers to serve healthy and flavorful meals.
Bon Appétit.*

Entrées

Rainbow Trout Filets 40.25*

Mushrooms, Toasted Almonds, Garden Vegetables, Lemon, Brown Butter

Grilled Norwegian Salmon 39.95*

Garden Vegetables, Beurre Blanc Sauce

Classic Beef Bourguignon 40.95*

Organic Vegetables, Red Wine Sauce, Spaetzles

½ Maine Lobster & Haricots Verts Salad 44.95*

Organic Mesclun Greens, House-Made Vanilla Vinaigrette

Papa's Bouillabaisse 46.00*

Medley of Fresh Fish & Shellfish, Saffron Broth

Murray's Grilled Organic Chicken Breast 38.00*

Mushrooms, Fresh Thyme, Garden Vegetables

La Choucroute Royale Garnie à L'Alsacienne 45.95*

Alsatian Feast – Sauerkraut, Sausages, Pork, Duck Confit

*Marcho Farms Calf's Liver** 39.75*

Smoked Bacon, Caramelized Onions

Marcho Farms Veal Scaloppini 42.95*

Virginia Ham, Wild Mushrooms, Garden Vegetables, Crème Sauce, Spaetzels

*Medallion of Creekstone Farms Beef Tenderloin** 48.25*

Garden Vegetables, Béarnaise Sauce,

Parmesan Crusted Cauliflower "Steak" 39.95

Seasonal Vegetables Medley, Tomato Herb Coulis

To Share:

Haricots Verts, Roasted Potatoes*, Wild Mushroom Medley*, Pommes Frites, Spaetzels* 12.50*

Desserts

Selection from our Dessert Menu 13.50

Our Assorted Hot Soufflés 15.25*

Grand Marnier, Chocolate, Raspberry

Please order with your meal



*** Gluten free**

* These items may contain raw or undercooked ingredients or may be served undercooked. Consuming raw or undercooked meat or eggs may increase the risk of foodborne illness.