

L'Auberge Chez François

🌀 A la Carte Luncheon Menu 🌀

APPETIZERS

Onion Soup Gratinée 13.50

*Lobster Bisque** 13.95

Warm Roquefort Cheese Tart 20.25
Caramelized Apples, Cinnamon & Calvados

*Les Asperges Vertes ** 23.95
Warm Asparagus on Virginia Country Ham, Cheese Medley, Quail Egg

*Les Ris de Veau** 23.95
Sautéed Veal Sweetbreads, Mushroom Medley, Madeira Sauce

*Maine Rope Mussels** 20.50
With Garlic-Herb Butter

Golden Beet Tartare (v)* 19.95
Vinaigrette Maison, Capers, Chives

*Chive Crêpe** 21.75
Duxelle of Wild Mushrooms, Tomato Concassé, Bordelaise Sauce

*Trio of Norwegian Salmon** 22.95
Norwegian Salmon, Dill House Cured, Rillettes, Smoked Salmon Caviar, Capers

*A House Delicacy: Braised Wagyu Beef Cheeks** 23.95
Wild Mushrooms, Sherry Wine

*La Coquille de Crustacés** 25.00
*Chilled Shrimp, Crabmeat, Lobster, Scallops, Salmon, Herb Remoulade Sauce,
Wild Mushrooms, Sherry Wine*

*Snails from the Vineyards of Burgundy** 24.95
Garlic-Herb Butter

*Half Dozen Cold Oysters, Mignonette Sauce or - Hot, Béarnaise Sauce*** 24.95

SALADS

La Salade de l'Auberge 13.50
Organic Mesclun Salad, Garden Crudités, Vinaigrette Maison

Gem Lettuce Caesar Salad 17.25

*La Salade Composée au Roquefort** 18.50
Roquefort Cheese Salad

*Grilled Carolina Shrimp Salad** 25.50
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** 38.95
Mushrooms, Toasted Almonds, Garden Vegetables, Lemon, Brown Butter

*Grilled Norwegian Salmon** 37.95
Garden Vegetables, Beurre Blanc Sauce

*Classic Beef Bourguignon** 38.50
Organic Vegetables, Red Wine Sauce, Spaetzles

*½ Maine Lobster & Haricots Verts Salad** 42.95
Organic Mesclun Greens, House-Made Vanilla Vinaigrette

*Papa's Bouillabaisse** 44.00
Medley of Fresh Fish & Shellfish, Saffron Broth

*Murray's Grilled Organic Chicken Breast** 36.50
Mushrooms, Fresh Thyme, Garden Vegetables

*La Choucroute Royale Garnie à L'Alsacienne** 43.95
Alsatian Feast – Sauerkraut, Sausages, Pork, Duck Confit

*Marcho Farms Calf's Liver*** 37.95
Smoked Bacon, Caramelized Onions

*Marcho Farms Veal Scaloppini** 41.50
Virginia Ham, Wild Mushrooms, Garden Vegetables, Crème Sauce, Spaetzels

*Medallion of Creekstone Farms Beef Tenderloin*** 45.95
Garden Vegetables, Béarnaise Sauce,

Le Gâteau de Légumes (v)* 38.25
Roasted Organic Vegetable Napoléon, Herb Tomato Coulis

TO SHARE:

Haricots Verts, Roasted Potatoes*, Wild Mushroom Medley*, Pommes Frites, Spaetzels** 12.25

DESSERTS

Selection from our Dessert Menu 12.95

*Our Assorted Hot Soufflés** 14.95
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.