



4th Edition Brunch Menu

de la mer

DRAGON CREEK SWEET COUSINS* \$12

A very fresh and clean tasting oyster harvested about 100 miles down river from Cedar Knoll at Nomini Creek. Our chefs will soon be harvesting these alongside our local watermen. Mignonette and lemon are at your service.

RAPPAHANNOCK RIVER* \$15

Where the mineral rich waters flowing from the Blue Ridge Mountains down the Rappahannock River join the waters of the Chesapeake, you will find this well balanced oyster, which starts sweet and finishes with a little hint of the sea.

TOM'S COVE CHINCOTEAGUE* \$12

A Virginia classic oyster from Chincoteague Bay. Oysters from its waters pack the full salt wallop of the Atlantic. Mignonette and lemon are at your service.

CURED SALMON CROSTINI* \$13

We cure our salmon and back it up with traditional accompaniment of capers, tomato candy, soft boiled egg, toasted french bread, and lemon dill creme fraiche.

TUNA TARTARE NICOISE* \$13

Sushi grade tuna, the feature of this classic salad from Nice, mixes up with tarragon, EVOO, and lemon zest. Tender mache, pickled french beans, peruvian potato chips, soft boiled egg, cured olives, and tomato vinaigrette snazz it up.

les sandwiches

CRAB CAKE SANDWICH \$17

A perfect marriage of citrus and herb is achieved when lemon zest, tarragon, and dill are combined. A buttered brioche bun is toasted and used as the vessel to transport the crab cake, aioli, and arugula to their final destination. A side of fresh greens with a light vinaigrette and our homespun fries accompany.

CURED HAM Mc WASHINGTON \$15

We take pork tenderloin and cure it like a ham. Once cured, we slice the ham and pan fry it to place on our house made English muffin with scrambled egg and white cheddar. A sweet potato hash brown is topped with creme fraiche and blueberry gastrique to accompany your sandwich. If George were still around, he would stop by and grab one on his morning ride.

CHARBURGER LE LAFAYETTE ROYAL \$15

Certified angus beef is pressed into thin patties and stacked on a brioche bun with aged white cheddar cheese. No burger is complete without our homespun fries, a pickle, and mayo.

fresh start

APPLE PECAN PARFAIT \$8

Toasted pecans, honey, and steel cut oats make up the crunchy granola that tops this parfait made from Greek yogurt and candied apple mousse.

MIXED BERRY OATMEAL SOUFFLÉ \$8

Bright fruit flavors mix well into this light and airy dish of baked oats. Salted maple cream and a bruleed plum tops the soufflé putting it in fine feather.

showcase

PICANHA STEAK FRITES* \$20

Flavor-packed top sirloin, from the same cut as a Brazilian steak, goes with chimichurri, ruby port compound butter, and homespun fries. A poached egg gives it a breakfast flair.

THE NEST EGG \$15

Cradled in fried potato nests, reminiscent of shredded hash browns, are two poached eggs topped with chives. To complete this slant on an all American breakfast, we add peppered maple bacon and fresh greens to the plate.

ROCKEFELLER BENEDICT \$18

Cornmeal dusted fried oysters, country ham, and kale go along with poached eggs, champagne hollandaise, and English muffins baked in our kitchen to produce a Virginia spin on this classic breakfast dish.

DUCK CONFIT HASH \$16

Crispy leg of duck confit with a salad of arugula and frisee is accompanied by a poached egg. Port infused cherry sauce surrounds a mound of sweet potato and yukon gold hash with leeks and rosemary.

FRENCH TOAST STICKS \$14

Fresh bread baked in our kitchen is cut into planks and dipped in a salty, sweet cinnamon egg batter, rolled in breadcrumbs and fried. Maple pears, chantilly cream, and peppered bacon enhance the dish.

ARTICHOKES AND ASPARAGUS \$16

Fried artichokes, champagne hollandaise, grilled asparagus, poached eggs, & English muffin make this a vegetarian delight.

RISOTTO \$15

Acquerello risotto, aka "the ultimate rice," aged one year and hailed for its superior grain, is the feature of this dish. A supporting cast of grilled asparagus, oyster mushrooms, manchego, and poached egg play a role complimenting the star.

CAST IRON FRITATTA \$15

Whipped egg is layered with wild mushroom, kale, tomato, garlic, and onion, and is baked in a cast iron skillet with goat cheese and fontina. Sweet potato and yukon gold hash is served alongside it. Add lamb merguez sausage for an additional \$3.

SPRING GREEN SALAD WITH CHICKEN \$16

All natural, free-range chicken breast is grilled and placed over a salad of local mixed greens, granny smith apple, walnuts, manchego, and golden raisins with white balsamic vinaigrette.

With love from Andrew, Chris, and Charlie

*Items marked with an asterisk may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.