



Marie De La Fleur



*Culinary Decisions
Made Easy*

19375 Magnolia Grove Sq.
Leesburg, VA 20175

Resident Discount 35%

OUR STORY

Marie De La Fleur was founded by private chef, Natalie Ramos, and her daughter, Tiana, who for more than 20 years have been directly involved in the culinary industry. Chef Ramos has always been inspired by her family's cooking. Her Caribbean and African American Heritage can be tasted throughout each dish she makes with love. Her skills are highly recognized and respected and she has been featured in several magazines to include; Food and Beverage Director and Food Management Magazine.

Natalie's daughter, Tiana Ramos, is focused on bringing her unique flair to fusion cuisine and has been featured on in magazines such as; Northern Virginia Living, Huffington Post, LA Times and most recently on the Television show Chopped. The duo strives to exceed every expectation, whether it is your custom curated event menu or our hand-selected ingredients.



Chef Natalie Ramos



Tiana Ramos

Drinks



CLASSIC COCKTAILS

CLASSIC MOJITO \$11

Rum infused with fresh lime, mint and sugar.

ROYAL MARTINI \$11

Choice of Gin or Vodka, Vermouth and an Olive or Lemon Twist

WHITE COSMOPOLITAN \$11

Vodka, Triple Sec, White Cranberry, Lime Juice, Simple Syrup and Cranberries

SAN GENNARO MANHATTAN \$12

Rye Whiskey, Sweet Vermouth, Orange Liqueur and Capri

CHOCOLATE OLD FASHIONED \$12

Whiskey, chocolate bitters, brandy, cardamom simple syrup and orange twist.

PREMIUM MARGARITA \$11

Tequila, lime juice, rum with pinch of salt.

WINES COCKTAILS AND SUCH

HOUSE WHITE OR RED \$9

Pinot Grigio, Chardonnay, Merlot and Cabernet Sauvignon

BELLINI OR MIMOSA \$9

Sparkling Wine with Choice of Orange Juice or Puree Fruit

BLOODY MARY \$8

Vodka, Tomato Juice, Lime, Tabasco, Worcestershire and spices

****Kick it up Garnish** additional \$5.00

SANGRIA \$9

Red or White: Brandy, Simple Syrup and Mixed Fruit

MANGO MOSCOW MULE \$12

Vodka, Mango Nectar, Lime Juice, Ginger Beer, Lime and Candied Ginger

BIG OLE DISPENSER

MAI TAI \$25

Dark and Light Jamaican Rum, Orange Curacao, Lime Juice and Almond Flavored Liqueur

BOURBON BLACKBERRY COLLINS \$25

Bourbon, Lemon Juice, Simple Syrup, Soda

CHAMPAGNE PUNCH BOWL \$25

Prosecco, Lemon Juice, Simple Syrup, Tequila, Pineapple and Strawberry Chunks (Serves 3)





Homage de Chefs

Tribute of Chefs

Available Until 2:30 pm

Bonjour with Eggs

Marie De Fleur's Eggs Your Way \$15.50

Three Farm Fresh Eggs Served with Breakfast Potatoes and Toast and Your Choice of Breakfast Meat (Turkey Bacon, Chicken Sausage, Pork Link Sausage Links, Bacon, Ham).

Leah Chase Country Benedict \$15

Crispy Fried Chicken, Country Biscuits, 2 Farm Fresh Eggs, and Andouille Sausage Gravy.

Julia Child's Benedict \$14**

Hand Carved Prosciutto, 2 Farm Fresh Poached Eggs On Homemade English Muffins and Hollandaise served with Breakfast Potatoes.

***Make it Black Bean Veggie Benedict:** \$3 Additional

***Make it Salmon and Spinach Florentine:** \$4 Additional

Chef Natalie's Avocado Toast \$12

Farm Fresh Avocado, Fried Egg, Arugula Salad, Tomato Pico, Cojita Cheese. Choose, Thick Bacon, Chorizo, Sausage or Ham.

Add Crab Cake or Salmon Cake: \$3 Additional

Pepin's Classic Omelette \$12**

Build Your Omelet with Choice of 3 Toppings (Each Additional Topping \$1) Spinach, Mushroom, Onions, Peppers, Diced Tomatoes, Canadian Bacon, Char Chu Pork Belly Bacon, Ham, Sausage, Chorizo, Pico de gallo, Avocado, American, Cheddar, Swiss, Goat Cheese, Mozzarella, Vegan Cheese and Vegan Sausage

***Substitute For Egg White Omelette:** \$3

Edna Lewis' Country Fried Steak \$15

Country Fried Chicken Steak, Creamy Southern Gravy, 2 Eggs, Breakfast Potatoes and Warm Biscuit with Honey.

***Make it Country Fried Vegan Steak**

***Make it Country Fried Sirloin Steak:** \$4 Additional

Emerald's Shrimp and Grits \$16

Stone Ground Boursin Cheese Grits, Sautéed Jumbo Shrimp, Tasso Ham, Scallions and Diced Tomato in a Brown Butter Bernaise.

Bobby Flay's Steak and Eggs \$16**

Smoked Paprika Rib Eye, Chimi Churi, 2 Farm Fresh Eggs, Arugula, Tomato and Parmesan Salad, Wheat Whole Grain Toast.

Marcus Samuelson's Egg Shahuka \$12

Confit of Tomato, Eggplant, Zucchini, Mushroom and Capers in a Rich Tomato Stew topped with 2 Poached Eggs served with Charred Bread **(Veg)(GF)**

(Add Pork Belly or Chorizo for \$5)

Chef Tiana's Sweet Potato Hash \$16

Combination of Sweet potatoes and Yukon Gold Potatoes Spiced with Smoked Paprika then Sautéed with Onions and Peppers and topped with Eggs your way. Garnished with Black Bean, Avocado and Corn Relish. Served with Homemade Biscuit.

(GF Biscuit Available Upon Request) (Veg)

***Add Chorizo, Turkey or Vegan Sausage or Grilled Steak:** \$3

Sides

**Grits: \$5 • 1 Egg: \$3 • 2 Eggs: \$5 • Side Salad: \$5 Hashbrown: \$4
Breakfast Meat (Turkey Bacon, Chicken Sausage, Pork Sausage Links,
Bacon, Ham): \$4 • Oatmeal: \$4 • Toast (Multi Grain, Rye, Sourdough)
/Bagel or English Muffin: \$3 • 1 Pancake/1 French Toast: \$4**

Customer Advisory:

**** May Contain Raw or Undercooked Foods**

Bon Bons or Sweets

Ina Gartens French Toast \$12

Fresh Challah Bread dipped in a Creamy Egg and Cinnamon Custard, topped with Homemade Raspberry Preserves and served with Whipped Chantilly Cream and Pure Maple Syrup. **(Veg) *Make it Gluten Free: \$3**

Marie De La Fleur's Oatmeal \$8

Steel Cut Oats: Served with Brandied Apple Compote and Sides of Brown Sugar and Whipped Butter. **(VEG)**

***Make it Bananas, Candied Pecans, and Banana Bread Dumplings, Salted Caramel: \$4 Additional**

Pancakes, Waffles or French Toast \$12

Fresh Homemade Waffles, Pancakes or French Toast with or without a choice of topping: Rum Raisin Bananas, Chocolate Chip Cookie Dough, Berry Compote, Strawberry Coulis, Cinnamon Apples or Brandied Peaches. **Add Ice Cream: \$1.50**

Chef Natalie's Light Sweet Breakfast \$8

Greek or Coconut Yogurt, Homemade Raspberry Preserves, Fresh Fruit, Homemade Almond Granola and a Dash of Honey. **(VEG) (GF)**

Apres Midi or Mid Day Eats!

Marie De La Fleur's Traditional Burger (\$15) or Veggie Burger (\$12)

Custom Blend Backfields Farm Burger, Choice of Cheese (American, Cheddar, Swiss, Pepper Jack & Gouda), Served with Lettuce and Tomato and our signature French Fries or Onions Rings: **Add Sautéed Mushrooms and Onions \$2.**

Caesar Cardini's Classic \$10

Crispy Romaine and Sweet Kale Combined with our Homemade Croutons, Shaved Parmesan, Olives and Hard Boiled Egg. Charred Lemon to Squeeze. **(VEG)**

***Add Grilled Chicken \$6**

***Add Broiled Salmon \$8**

Marie De La Fleur's Poached Pear Salad \$10

Field Greens and Fresh Spinach, Goat Cheese, Sun Ripened Tomatoes, Cucumbers, Cranberries and Merlot Poached Pears. **(VEG) (GF)**

***Add Grilled Chicken \$6**

***Add Broiled Salmon \$8**

Grilled Cheese and Soup Dujour \$6

The Best Grilled Cheese: Garlic Cheese, Cheddar and Brie Grilled to perfection. Served with Roasted Garlic and Tomato soup.

Chef Tiana's Turkey Club \$12

Slow Roasted Turkey Breast, Char Chu Pork Belly Bacon, Avocado, Sliced Tomato and Lettuce, Roasted Garlic Aioli on a Homemade Sourdough. Served with our signature French Fries.

Andrew Zimmerman's Lyonnaise \$10

Arugula, Shaved Parmesan, Char Chu Pork Belly Bacon, Homemade Crouton Crostini, Sunny-Side Egg and Red Wine Vinaigrette. **(No Bacon for VEG)**

***Substitute Pork Belly Bacon for Duck Bacon \$4**

***Add Grilled Chicken \$6**

***Add Broiled Salmon \$8**

Chef Natalie's Grilled Seasonal Peach or Asian Pears and Burrata \$11

Field Greens, Local Tomatoes, Grilled Peaches, Creamy Burrata and Charred Crouton. **(VEG)**

***Add Grilled Chicken \$6**

***Add Broiled Salmon \$8**

Grilled PB&J \$8

Homade Strawberry Perserves and Creamy Peanut butter Grilled to Perfection and served with our signature fries.



*Homage de
Memorie Alimentaire*
Tribute of Food Memory



Aperitif: Let's Get Started

Available From 4:30 pm Until Close

Charcuterie \$25

Chef selection of 3 Cured Meats, Artisanal Cheeses, House-Made Bread, Jams, Olives, Cornichons, Pickled Cucumbers, Nuts and Fruits. **(Gluten Free Crackers Upon Request)**

Marie De La Fleur's Lard de Oeufs \$16

Signature Recipe Deviled Eggs: Smoked Paparika, Pickled Relish, Mama's Spices topped with Caviar. Served Alongside Char Chu Pork Belly Tableside Flamed Bacon, Charred Crostini. **(Gluten Free Crostini Available Upon Request)**

Trois de Bourdain \$12

Signature Recipe Dips: Spinach and Artichoke, Creamy Lump Crab and Homemade Pimento Cheese served with Homemade Focaccia and Fresh Baguette **(VEG)**

Empanadas \$11

Just like Grandma Noemi One of each: Braised Chicken and Beef, Fried Golden and Served with House Mango Salsa and Chimi Churri.

Caribbean Spiced Lollipop Wings \$12

Taste of Marie De La Fleur with Spices of the Caribbean and Tossed in House Chimi Churri. Includes 6 Wings **(GF)**

Roasted Garlic and Carmelized Onion Hummus \$12

Charred Veggies, Crispy Cauliflowers, Cucumber, and Warm Pita. **(VEG) (Gluten Free Without Pita)**

***Add Petite Beef Kofta: \$4**

Menage a Trois \$12

Signature Spiced Deviled Eggs served three ways: Butter Poached Lobster and Caviar, Crispy Fried Chicken with Hot Honey and taste the Classic. **(GF)**

Cheese Fondue \$14

Smoked Gouda, Aged Cheddar, American, Pepper Jack, and Swiss based with White Wine Béchamel served with Charred Veggies and Bread, Crisp Apples, and Potatoes: **(VEG) (GF)**

***Add Beef or Chicken Skewers: \$8**

Enfant Comme Hot-Dog \$12

Trio of Petite Hot Dogs: Chicago Style, New York Style and California Style.

Amous Bouse Platter \$18

Chef Selection of Appetizers; Feeds 2-3 People.

Memorie Alimentaire: Memory Lane

Macaroni Au Gratin \$12

6 Cheese Bachamel, Fusselli Pasta, Crisp Cheese, Molten Center.

Add Crispy Chicken: \$5

Char Chu Pork Belly: \$5

Lump Crab: \$8

Mama's Favorite \$18

Braised Turkey Leg, Boursin Cheese Whipped Potatoes, Cornbread Stuffing, and Haricot Verts.

Seasonal Pasta

*Ask your server what Seasonal Ravioli dish the chef is preparing tonight. Ask for pricing.

Chef Tiana's Crab Stuffed Salmon \$22

Jumbo Lump Crab Stuffed Salmon in a Lemon Caper Ver Blanc served with Potato Au Gratin and Roasted Asparagus.

Marie De La Fleur's Traditional Burger or Veggie Burger \$18

Custom Blend Backfields Farm Burger, Choice of Cheese. Served with Lettuce and Tomato and French Fries or Onion Rings: **Add Sautéed Mushrooms and Onions: \$2 (Veggie Burger Available for \$12)**

Sweet and Savory Fried Chicken \$16

½ Fried Chicken double dipped in our signature batter served with a side of Spicy Honey Pecan Drizzle. Accompanied with Boursin Cheese Whipped Potatoes, Braised Collards and Homemade Corn Bread.

Marie Therese Red Snapper \$25

Pan Seared Spiced Red Snapper in a White Wine Shrimp Bouillabaisse. Served with Traditional Rice, Peas and Haricot Verts.

Caribbean Inspired Braised Beef \$18

Slow Tomato and Red Wine Braised Flank Steak served with Traditional Rice and Beans, Haricot Verts and Charred Bread.

Vegetarian Butternut Squash Ravioli \$18

Homemade Butternut Squash Ravioli, Sliced Red Onions, Cranberries and Spinach in a Slightly Sweet Maple and Brown Butter Oat Cream Sauce. **(VEG)**

Filet with Mushroom Demi \$25

8oz Coffee Rub Filet grilled to perfection served with Potato Au Gratin and Roasted Asparagus
Change it to a Cauliflower Steak (GF)

Chef Tiana's Homemade Gnocchi \$18

Homemade Potato Gnocchi, Sweet Green Peas in a Rose Tomato Sauce. Served with Charred Baguette.
(VEG) (GF)

Salads

Chimi Churi Cobb Salad \$15

Chimi Churi Chicken, Avocado, Pico, Hard Boiled Eggs, Cucumbers, Char Chu Pork Belly Bacon, Cheddar Cheese, Chipotle Ranch. **(GF)**

Kitchen Sink Salad \$16

Onions, Peppers, Eggs, Tomato, Cucumbers, Carrots, Mushrooms, Bacon with Fried Chicken Breast or Crispy Fried Fish.

Grilled Wedge Salad \$15

Grilled Iceberg, Blue Cheese Crumbles, Char Chu Pork Belly Bacon, Diced tomato and Red Onion. **(GF)**

Greek Salad \$12

Artichokes, Olives, Tomatoes, Cucumbers, Onions, Peppers, Vegetable Patty Dumplings, Feta, Chickpeas.
(GF) (VEG)

Classic Caesar Salad \$15

Romaine and Sweet Kale, Caesar Dressing, Chared Lemon, Olives and Tomato. Served with Garlic Baguette Crostini and Shaved Parmesan. **(VEG)**

Additions

Add Grilled Shrimp: \$7 Add Grilled Chicken: \$5

Add Grilled Salmon: \$8 Add Grilled Steak: \$7

Sides

Green Beans: \$4 French Fries: \$4 Macaroni Au Gratin: \$6 Side Salad: \$5

Whipped Potatoes: \$6 Soup Du Jour Cup: \$4





Restaurant Confessions: *Dessert Menu*



Drunken Infused Jelly Donut Flight \$12

Strawberry Bourbon Jam & Warm Sugar Glaze;
Chef Selected

Sins of Cheesecake \$10

New York Style Creme Brulee Cheesecake with Red Wine
Reduced Berry Compote & Chantilly Cream

Confessions of Carrot Cake \$10

Nostalgic Spices, Cream Cheese Icing,
Candied Pecans & Walnuts

Adams Apple \$9

Homemade Apple & White Chocolate Bread Pudding,
Salted Caramel & Creme Anglaise.

Bomb Ash Brownies \$12

Triple Dark Chocolate, Warm Molten Center, & Raspberry
Coulis. Served with Vanilla Bean Ice Cream.



Ask Your Server About This
Week's Dessert Special

