

**WELCOME TO
PROVISION NO. 14 BRUNCH**

Caesar Salad [v] \$11

*romain lettuce, parmesan, croutons, carrots,
red onion, cucumber, poached egg*

House Salad [g/v/vv] \$8

mixed greens, cherry tomatoes, Sriracha vinaigrette

Avocado Toast [v] \$13

*multi grain bread, arugula & fried egg
add blackened salmon \$8*

Burrito \$18

*NY Strip steak, pico de gallo, scrambled eggs,
avocado, sour cream, flour tortilla*

Breakfast Tots \$16

*golden fried tots, grilled chicken, fried egg,
mozzarella cheese, tomatoes*

Pound Cake French Toast \$14

bacon, whipped cream, housemade pound cake

Fried Chicken Biscuit \$16

housemade biscuit, fried chicken, fried egg, homefries

P14 Hangover Burger \$17

brioche bun, maple bacon, fried egg, gouda, hollandaise, homefries

Chicken + Funnel Cake \$17

fried chicken, housemade funnel cake, maple gravy

Huevos Rancheros [v] \$14

*black beans, crispy tortilla, jalapeño tomato sauce,
fried egg, homefries
add short rib \$6*

Chicken Waffle \$16

bone-in fried chicken, whip cream, fruit, butter, maple syrup

NY Steak & Eggs \$18

NY strip, eggs, homefries, chimichurri

Maryland Crab Benedict \$17

hollandaise, homefries

Veggie Benedict [v] \$14

vegetables, hollandaise, homefries

Steak Benedict \$18

hanger steak, hollandaise, homefries

Veggie Omelette [g/v] \$14

mushrooms, corn, cherry tomatoes

Sides (choice of one) \$5

homefries/side salad/bacon/eggs/fruit/turkey sausage

Orange Juice \$4

Hot tea / Coffee / Espresso \$4

Double Espresso / Cappuccino \$6

NO SUBSTITUTIONS OR MODIFICATIONS, PLEASE

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

sit back, relax, and enjoy some eats.

**PROVISION
BRUNCH**

MIMOSAS

The Orangina \$9

sparkling wine, orange juice, grapefruit,
lemon

Pear Mimosa \$9

sparkling wine, Seagrams Gin, pear,
angostura bitters, lemon

Grapefruit Mimosa \$9

sparkling wine, Stolichnaya Vodka,
grapefruit, mint, basil

Blackberry Mimosa \$9

sparkling wine, El Jimador Tequila Blanco,
rosemary, lemon, simple syrup, ginger

BOTTOMLES MIMOSAS

two hour limit per table, must order by 2:30 pm
(\$18 per person)

Classic Mimosa \$18

sparkling wine, orange juice

Basil Lavender Mimosa \$18

lemon, basil, lavender, sparkling wine,
orange juice

BLOODY MARYS

P14 Bloody Mary \$9

Stolichnaya Vodka, mild spice, cherry
tomato, celery, carrot ribbon

Bacon Bloody Mary \$10

bacon infused Stolichnaya Vodka,
mild spice, cornichon

DRAFT BEERS

Brooklyn Lager \$7

Brooklyn Brewery
Red Lager
New York | 5.2%

Stella Artois \$7

InBev Belgium
Pale Lager
Belgium | 5.2%

Sour Monkey \$10

Victory Brewing Company
American Wild Ale
Pennsylvania | 9.5%

FATTI Bio-Perle \$9

Schlossbrauerei Stelzer
German Pilsner
Germany | 4.7%

Bold Rock Virginia Cider \$7

Bold Rock Cidery & Brewpub
Cider
Virginia | 4.7%

Tank 7 \$10

Boulevard Brewing Company
Season
Missouri | 8.5%

Feed The Monkey \$8

Jaillbreak Brewing Co.
Hefeweizen
Maryland | 5.6%

Black Butte \$7

Deschutes Brewery
American Porter
Oregon | 5.2%

White Rascal \$8

Avery Brewing Company
Witbier
Colorado | 5.6%

Metro Red \$7

Port City
Red Ale
Virginia | 6.5%

Allagash White \$7

Allagash Brewing Company
White
Maine | 5.0%

First Cut IPA \$9

Tröegs Brewing Company
American IPA
Pennsylvania | 6.2%

Yuengling Lager \$6

Yuengling Brewery
American Pale Lager
Pennsylvania | 4.4%

Sculpin IPA \$10

Ballast Point Brewing Company
American IPA
California | 7.0%

Rise Up Stout \$8

Evolution Craft Brewing Co.
American Stout
Maryland | 6.8%

A Little Sumpin' IPA \$8

Lagunitas Brewing Company
Belgian IPA
California | 8.8%