

# P14

## BITES

- Parmesan Truffle Fries [v]** \$7  
*french fries, parmesan, white truffle oil*
- Guacamole [vv]** \$10  
*corn tortilla chips*
- Crab Cake Sliders (2 pcs)** \$14  
*Maryland crab, Old Bay aioli, arugula, chipotle aioli*
- Crispy Brussels [vv, n]** \$10  
*walnut vinaigrette*
- Empanadas (4 pcs)** \$9  
*cheese, fajita style beef, cilantro, chipotle aioli*
- Shrimp Tacos (2 pcs)** \$13  
*sautéed shrimp, cabbage, avocado purée, pico de gallo, sour cream, flour tortilla*
- Crab Dip** \$14  
*Lump crab, cream cheese, old bay, parmesan, pita bread*
- Chicken Wings (6 pcs)** \$10  
*Texas buffalo sauce, dill ranch*

## SALADS

- add chicken \$7 / salmon \$8 / shrimp \$8 / steak \$10*
- Caesar Salad [v]** \$11  
*romaine lettuce, parmesan, croutons, carrots, red onion, cucumber*
- Kale Salad [gf, v, n]** \$12  
*kale, cranberry, carrot, onion, walnuts, feta, walnut vinaigrette*
- Strawberry Fennel [gf, v]** \$13  
*balsamic glaze, spring mix, goat cheese, endive*
- Greek Salad [gf, v]** \$12  
*romaine, mesclun mix, lemon vinaigrette, red onions, feta, cucumber, tomato, olives*

## PASTA

- Chicken Alfredo** \$17  
*parmesan cream sauce, red and yellow peppers*
- Lamb Rigatoni** \$18  
*red wine, tomato sauce, cream, thyme*
- Pappardelle Pesto [n, v]** \$16  
*cherry tomatoes, pine nuts, parmesan*
- Shrimp Linguini** \$18  
*garlic lemon butter cream sauce, parmesan, cherry tomatoes, crostini*
- Mac + Cheese [v]** \$13  
*parmesan cheese sauce, bread crumbs, add jumbo lump crab \$7*

## ENTRÉES

- Grilled Salmon [gf]** \$22  
*carrot purée, risotto, fried sage, asparagus*
- NY Strip** \$25  
*multi colored baby carrots and potatoes, string beans, steak sauce  
add Maryland crab cakes (surf + turf) \$7*
- Braised Chicken [gf]** \$20  
*Peruvian marinade, grilled endive and tomato salad*
- Artichoke Cakes [vv]** \$16  
*artichoke cakes, capers, roasted red potatoes, asparagus*

## HANDHELDS

- choice of fries or salad on all except for grilled cheese  
\$10 all day Monday  
\$3 up charge for truffle fries, \$2 for bacon*
- Provision Burger** \$16  
*P14 sauce, arugula, tomato slice, smoked gouda, pickle, pickled red onion, brioche bun  
add bacon \$2*
- Feta Lamb Burger** \$17  
*feta, lamb, arugula, tzatziki sauce, tomato, pickled red onion, brioche bun*
- Vegan Burger [vv]** \$17  
*100% plant based patty, tomato jam, Daiya mozzarella cheese, caramelized onions, arugula, vegan bread*

- Hot Tennessee Fried Chicken** \$16  
*chicken breast, arugula, pickle, Tennessee hot sauce, amaretto honey mustard, brioche bun*
- Grilled Cheese + Tomato Bisque [v]** \$14  
*gouda, mozzarella sourdough bread, tomato soup*

## CONFECTIONS

- Lemon Tart** \$12  
*lemon curd, candied lemon peels, whipped cream*
- Gelato Puffs** \$10  
*pate choux, coffee & chocolate sauce, vanilla gelato*
- Croissant Bread Pudding** \$9  
*croissant, cinnamon, cream, gelato*

*gf = gluten free / v = vegetarian / vv = vegan / n = contains nuts*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
MAXIMUM 6 CREDIT CARDS PER CHECK / 20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE  
SUBSTITUTIONS OR MODIFICATIONS WILL INCUR PRICE CHANGES. STRAWS ONLY AVAILABLE UPON REQUEST

EXECUTIVE CHEF / JOSH VALENCIA

SOUS CHEF / KEVIN CRUZ

sit back, relax, and enjoy some eats.

# PROVISION DINNER