

Sit back, relax and enjoy some eats.ww

Happy hour 5 pm to 8pm Monday - Friday / 4 pm to 8 pm Saturday

P14

BITES \$2 off during happy hour

Parmesan Truffle Fries [v] \$8
french fries, parmesan, white truffle oil

Guacamole [vv] \$10
corn tortilla chips, avocado, red onions, cilantro, lime

Crab Cake Sliders (2 pcs) \$13
Maryland crab, Old Bay aioli, arugula, chipotle aioli

Crispy Brussels [vv, n] \$10
walnut vinaigrette

Empanadas (4 pcs) \$10
blanc cheese, fajita style beef, cilantro, chipotle aioli

Shrimp Tacos (2) \$14
sautéed shrimp, cabbage, avocado purée, pico de gallo, sour cream, flour tortilla

Castiron Crab Dip \$14
Maryland lump crab, cream cheese, Old Bay, parmesan, pita bread

Chicken Wings (6 pcs) \$10
choice of Texas buffalo sauce, Old Bay, BBQ dill ranch (no split flavors)(no bleu cheese)

Crab Croquettes (4 pcs) \$12
Maryland lump crab, cilantro, jalapeno aioli

Castiron Mac & Cheese \$14
parmesan cheese sauce, bread crumbs, add jumbo lump crab \$7

Lamb Sliders \$14
lamb packed with feta, arugula, tzatziki sauce, tomato, pickled red onion, bun

Castiron Short Rib Tots \$13
Parmesan bechamel, chili braised short rib, tater tots

SALADS \$8/ shrimp \$8 / steak \$10

Caesar Salad [v] \$12
romaine, parmesan, croutons, carrots, red onion, cucumber, housemade Caesar dressing

Rustic Kale Salad [gf, v, n] \$13
kale, spinach, granny smith apple, carrot, onion, walnuts, feta, apple-honey vinaigrette

Greek Salad [gf, v] \$12
romaine, mescaline mix, lemon vinaigrette, red onions, feta, cucumber, tomato, olives

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% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE. NO SPLIT CHECKS. SUBSTITUTIONS OR MODIFICATIONS WILL INCUR PRICE CHANGES.

EXECUTIVE CHEF/ GM JOSH VALENCIA

SOUS CHEF KEVIN CRUZ

PASTA

Chicken Alfredo \$18
chicken breast, parmesan cream sauce, peppers

Lamb Rigatoni \$19
red wine, tomato sauce, cream, fresh thyme, rosemary

Tomato Basil Penne \$16
tomato basil sauce, parmesan, mozzarella

Shrimp Linguini \$19
garlic lemon butter cream sauce, parmesan, cherry tomatoes, crostini

ENTRÉES

Grilled Salmon [gf] \$23
corn purée risotto, fried sage, broccolini

NY Strip[gf] \$26
*fingerling potatoes, asparagus, housemade steak sauce
add Maryland crab cakes (surf + turf) \$7*

Rack of Lamb[gf] \$26
Spinach, shiitake mushrooms, fingerling potatoes, duck fat red wine reduction served medium rare

Artichoke Cakes [vv] \$16
artichoke, capers, lemon, fingerling potatoes, asparagus

HANDHELDS \$14 all day Monday
\$2 bacon
choice of fries or salad; \$3 truffle fries

Provision Burger \$17
8oz certified angus beef, P14 sauce, arugula, tomato smoked gouda, caramelized onions, pickle spear, brioche bun

All American Burger \$18
8oz certified angus beef, american cheese, tomato, romaine, sliced pickles, red onion, P14 sauce, bacon, Kaiser bun

Vegan Burger [vv] \$17
100% plant based patty, tomato jam, Daiya cheddar cheese, caramelized onions, arugula, vegan bun, pickle spear

Hot Tennessee Fried Chicken \$16
chicken thigh, arugula, sliced pickles, Tennessee hot sauce, amaretto honey mustard, brioche bun

Grilled Cheese + Tomato Bisque [v] \$16
gouda, mozzarella, sourdough bread, tomato bisque

CONFECTIONS

Sweet Potato Cheesecake \$12
vanilla bean, graham craker crust, pumkin purée

Strawberry Cheesecake \$10
strawberry jam, graham craker crust, vanilla crumbles

Croissant Bread Pudding \$9
croissant, cinnamon, cream, gelato

3 scoop gelato \$9
chef's choice

PROVISION

pro-vi-sion :noun - an amount or thing supplied or provided

DINNER

LIBATIONS

li-ba-tion (noun)-an act of pouring a liquid as a sacrifice(as to a deity)

P14 SIGNATURE COCKTAILS

\$3 off during happy hour

FRENCH PRESSES

\$44

Large format cocktail - serves 4 to 5
\$14 off all day Wednesday

Whiskey Press

Beam bourbon, sherry, black tea, lemon, demerara can be served warm

Winter Harvest

Jameson, Applejack brandy, black pepper, lemon, thyme, orange can be served warm

Clearly Refreshing

Damrak Gin, clarified lime, simple, bay leaf, fennel & fronds, cucumber

Grapefruit Press

Stolichnaya vodka, grapefruit, mint, basil

SLUSHEES/HOTTIES

\$8 all day Tuesday

Forever Summer Slushee \$11

Bacardi silver, cold pressed mint syrup, lime Regular or Guava

Moscow Mule Slushee \$11

Stolichnaya, Chinese five spice, lime

The Cause \$11

red wine, cinnamon, star anise, demerara, juniper berries, ginger, orange; served hot

The Cure \$11

Monkey Shoulder blended scotch, ginger, lemon, turmeric, sugar; served warm

Island Vacation

Bacardi silver, hibiscus, lime, pineapple sugar, sparkling wine

Merged Variations

Ivy City gin, Martell cognac, lemon, sugar, sparkling wine

Savory Italian

Campari, Aperol, egg white, honey, lemon, rosemary, sugar

Foggy Night in Manhattan

El Silencio mezcal, Averna, Dolin dry, bitters

P14 Boulevardier{n}

Ivy City bourbon, Don Ciccio Ambrosia aperitivo, housemade vermouth

Better Than A Colada

Sous-vide Clement Select rum with coconut, coconut orgeat, lime

Fort-night barrel-aged Manhattan (limited batch){n} \$14

Redemption bourbon, housemade vermouth, bitters

\$14

Pals That I Know

Catoclin Creek rye, Benedictine, Don Ciccio amaro, orange bitters, demerara

\$14

What Did I Just Say

Absolut vodka, Green Chartreuse, Heering cherry liqueur, lemon, ginger

\$14

Paper Plane{n}

Buffalo Trace bourbon, Don Ciccio nocino, Aperol, lemon, demerara

\$14

Smoke On The Water

Cigar & charcoal smoked Copper King's brandy, Bonal, bitters, almond tea smoke

\$14

Thyme Will Tell

D.C Civic vodka, Combiar Rose, thyme, sugar, lime

\$75

Robert Roy at Home

Macallan 18yr, Carpano Antica, barrel aged bitters

\$25

Captiol Old Fashioned

Filibuster bourbon, Whistlepig maple syrup, infused fresh cherries, fire melted demerara, bitters

DRAFT-TAILS

\$8 during happy hour

Rosé Sangria \$11

Macchu pisco brandy, St Germain elderflower, rosé wine, grapefruit, lemon

Boozy Boozy Nog \$11

Beam bourbon, almond milk, coconut milk, coconut cream, cinnamon, nutmeg

Grapefruit Punch \$11

Stolichnaya Vodka, grapefruit, mint, basil

WINE

\$7 during happy hour * / 1/2 off bottles all day Thursday

WHITE

Mesta Verdejo * \$11/40

Verdejo | 2017 | Spain
lemongrass | white pepper | fennel

Mokoroa * \$12/44

Sauvignon Blanc | 2017 | New Zealand
gooseberry | passionfruit | citrus

Lunardi * \$12/44

Pinot Grigio | 2016 | Italy
full bodied | fruity | grapefruit

RED

Ca' Bea Del Maniero * \$12/44

Pinot Noir | 2016 | Italy
red cherry | cranberry | earthy

Hand Work (liter) * \$12/50

Tempranillo | 2017 | Spain
blueberries | cherries | ripe

Greystone * \$12/44

Cabernet Sauvignon | 2015 | California
raspberry | vanilla oak | satsuma plum

ROSÉ

Bricco Dei Tati * \$12/42

2017 | Italy
strawberry | raspberry | lemon peel

SPARKLING

Campo Viejo * \$11/42

Sparkling Cava | Spain
apple | floral | crisp

Riondo Sparkling Rose \$12/45

Rose | Italy
floral | sweetness | velvety finish

BY THE BOTTLE ONLY

Tupa \$46

Malbec | 2016 | Argentina
red apple | stonefruit | dry

Castello Villa \$48

Sangiovese Merlot blend | 2016 | Italy
berries | sweetness | velvety finish

DRAFT BEERS

\$5 during happy hour, only for items with *

Underdog* \$6

Gold Lager | MD | 3.9%

Feed The Monkey \$8

Hefeweizen | MD | 5.6%

Optimal Wit * \$8

Witbier | VA | 5%

Partly Cloudy \$8

New England Style IPA | VA | 7.5%

Stella Artois \$7

Pale Lager | Belgium | 5.2%

Utica Pilsner * \$7

Pilsner | NY | 5%

Big Wave * \$7

Golden Ale | HI | 4.4%

Grisette \$8

Belgian Wheat Saison | PA | 5.6%

Tropic of Thunder \$8

Lager | MD | 5.8%

Sour Monkey \$9

Sour Ale | PA | 9.5%

Old Rasputin \$9

Russian Imperial Stout | CA | 9%

Joint Resolution \$8

Hazy IPA | DC | 5.5%

Lunch \$10

IPA | ME | 7%

BOTTLES & CANS

\$4 during happy hour, only for items with *

Dos Equis * \$6

Lager | Mexico | 4.2%

Bud Light * \$6

Lager | MO | 4.2%

Lagunitas Daytime * \$6

IPA | CA | 4%

Dogfish SuperEIGHT Gose \$7

Gose | DE | 5.3%

Gingerbeard Man \$8

Dry Spiced Cider | DC | 6.5%

Anxo Cidre Blanc \$9

Dry Cider | DC | 6.9%

21st Amendment \$7

IPA | CA | 7%

Shorts (8oz) \$5

Hard cider seltzer | PA | 4.5%

Miller High Life (7oz)* \$5

Lager | WI | 4.6%