

Sit back, relax and enjoy some eats.

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, clintro, 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**
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)

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

Castiron Mac & Cheese **\$14**
Maryland lump crab, cream cheese, Old Bay, parmesan, pita bread

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 add chicken \$7 / salmon \$8 / shrimp \$8 / steak \$10

Caesar Salad [v] **\$12**
romaine lettuce, 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

PASTA

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

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

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**
Local lamb, spinach, shittake mushrooms, fingerling potatoes, red wine reduction

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 onion, pickle spear, brioche bun

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

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

Hot Tennessee Fried Chicken **\$16**
chicken thigh, arugula, sliced pickle, 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 puree

Strawberry Cheesecake **\$10**
starwberry 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

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

LIBATIONS

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

PRESSES

\$50

Large format cocktail - serves 4 to 5
1/2 off all day Wednesday

Whiskey Press

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

Winter Harvest

Redemption rye, 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

SIGNATURE COCKTAILS

\$3 off during happy hour

Thyme Will Tell

Absolut, Combier Rose,
thyme, lime

\$13

Applejack Mule

Laird's applejack brandy, lime, ginger
juice, strawberry, ginger beer

\$13

A Perfect Date

Traverse City natural cherry bourbon,
Dolin Blanc, date syrup, lemon

\$13

Smokey Sour

El Jimador Reposado, El Silencio Mezcal,
egg white, lime, simple syrup

\$13

P14 Gin & Tonic

Ivy City Gin, grapefruit & basil tonic,
lime juice

\$13

Better Than A Colada

Sous-vide Clement Select Rhum,
housemade coconut orgeat, lime,
toasted coconut rim

\$13

14 day barrel-aged Manhattan (limited)

Redemption housemade vermouth
base, angostura, cardamom, oranges

\$14

Along The Creek

Catoctin Creek rye, Dolin rouge
vermouth, lavender syrup, lemon

\$13

1912 Bridge

D.C Civic vodka, Campari, lemon,
cherry blossom syrup, grenadine

\$12

Paper Plane

Kopper Kettle bourbon, Don Ciccio
nocino, Aperol, lemon, demerara

\$13

Rosemary Up My Jam

Jim Beam bourbon, rosemary, citrus,
house-made strawberry jam

\$12

Smoke On The Water

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

\$14

SLUSHIES

\$8 all day Tuesday

Forever Summer \$11

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

Moscow Mule Slushy \$11

Stolichnaya, chinese five spice, lime, ginger

DRAFT-TAILS

\$8 during happy hour

Rosé Sangria \$11

Macchu pisco brandy, St Germaine,
Rosé wine, grapefruit

Boozy Boozy Nog \$11

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

Grapefruit Punch \$11

Stolichnaya Vodka, grapefruit,
mint, basil

DRAFT BEERS 12oz

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

Underdog*

Gold Lager | MD | 3.9%

\$6

Feed The Monkey

Hefeweizen | MD | 5.6%

\$8

Optimal Wit*

Witbier | VA | 5%

\$8

Partly Cloudy

New England Style IPA | VA | 7.5%

\$8

Stella Artois

Pale Lager | Belgium | 5.2%

\$7

Utica Pilsner*

Pilsner | NY | 5%

\$7

Sly Fox Grisette

Belgian Wheat Saison | PA | 5.6%

\$8

Tropic of Thunder

Lager | MD | 5.8%

\$7

Sour Monkey

Sour Ale | PA | 9.5%

\$9

Old Rasputin

Russian Imperial Stout | CA | 9%

\$9

DC Brau Joint Resolution

Hazy IPA | DC | 5.5%

\$8

Maine Lunch

IPA | ME | 7%

\$10

BOTTLES & CANS

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

Atlas Dance of Days

Pale Ale | Washington, DC | 5.7%

\$7

Dos Equis*

Lager | Mexico | 4.2%

\$6

Bud Light*

Lager | MO | 4.2%

\$6

Lagunitas Daytime*

IPA | CA | 4%

\$6

Dogfish SuperEIGHT Gose

Gose | DE | 5.3%

\$7

Gingerbread Man

Dry Spiced Cider | DC | 6.5%

\$8

Anxo Cidre Blanc

Dry Cider | DC | 6.9%

\$9

21st Amendment

IPA | CA | 7%

\$7

WINE

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

WHITE

Mesta Verdejo*

Verdejo | 2017 | Spain
lemongrass | white pepper | fennel

\$11/40

Mokoroa*

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

\$12/44

Lunardi*

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

\$12/44

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RED

Ca' Bea Del Maniero*

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

\$12/44

Hand Work (liter)*

Tempranillo | 2017 | Spain
blueberries | cherries | ripe

\$12/50

Greystone*

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

\$12/44

ROSÉ

Bricco Dei Tati*

2017 | Italy
strawberry | raspberry | lemon peel

\$12/42

SPARKLING

Campo Viejo

Sparkling Cava | Spain
apple | floral | crisp

\$11/42

Riondo Sparkling Rose

Rose | Italy
floral | sweetness | velvety finish

\$12/45