

Sit back, relax and enjoy some eat

Welcome back and thank you for wearing a mask.

P14

BITES

Truffle Fries [v] \$8
french fries, truffle aioli

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

Grilled Oysters Mushrooms \$10
chimichurri

Empanadas (2 pcs) \$10
ground beef, olivess, egg, onions, red pepper, salsa verde

Shrimp Tacos (2) \$14
sautéed shrimp, vegetable slaw, avocado, chipotle aioli, flour tortilla

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

SALADS

*salad add-ons chicken \$8/ salmon \$9/
shrimp \$10 / steak \$12*

Caesar Salad \$13
romaine, shaved grana, parmesan, croutons anchovies, housemade traditional Caesar dressing

Rustic Kale Salad [gf, v, n] \$15
kale, spinach, granny smith apple, carrots, onions, walnuts, feta, honey vinaigrette

W & W [gf, v] \$14
Watermelon, watercress cucumber, red onions, feta, sherry vinigrette

PASTA

Cast Iron Mac & Cheese \$14
parmesan cheese sauce, chives, smoked sea salt, bread crumbs

Pomodoro[v] \$16
spaghetti pasta, heirloom baby tomatoes, garlic, basil

Bolognese \$19
elbow pasta, brisket ragu, parmigiano reggiano

Scampi \$21
linguini pasta, shrimp, white wine, lemon zest cream sauce, parmesan, parsely

ENTRÉES

Grilled Salmon [gf] \$28
corn purée risotto, broccolini, lemon zest

Steak Frites \$32
8oz prime NY strip, fries, chimichurri, heirloom tomato & oyster mushroom salad

Chicken Milanese \$24
breaded chicken breast, fries, mixed greens salad, grana cheese, lemon aioli

HANDHELDS

choice of fries or salad; \$3 truffle fries

Provision Burger \$18
8oz certified angus beef, dijonnaise, arugula, tomato smoked gouda, caramelized onions, pickle spear, brioche bun

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

Hot Tennessee Fried Chicken \$16
chicken thigh coated in rice flour, arugula sliced pickles, Tennessee hot sauce, dijon honey mustard, brioche bun

CONFECTIONS

Crepes \$12
dulce de leche, berries, whipped cream

Croissant Bread Pudding \$10
croissant, cinnamon, cream, gelato

3 scoop gelato \$8
chef's choice

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 ALL PARTIES OF 5 OR MORE. NO SPLIT CHECKS SUBSTITUTIONS OR MODIFICATIONS WILL INCUR PRICE CHANGES.

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

FRENCH PRESSES

\$44

32oz large format cocktail - serves 4 to 5

Summer Harvest

Jameson, Applejack brandy, black pepper, lemon, thyme, orange

Grapefruit Press

Stolichnaya vodka, grapefruit, lime, mint, basil

Savory Italian

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

Foggy Night in Manhattan

El Silencio mezcal, Averna, Dolin dry vermouth, bitters

P14 Boulevardier{n}

Ivy City bourbon, Don Ciccio Ambrosia aperitivo, housemade vermouth

Pals That I Know

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

What Did I Just Say

D.C. Civic vodka, Green Chartreuse, Heering cherry liqueur, lemon, ginger,

Paper Plane{n}

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

Smoke On The Water

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

Thyme Will Tell

Absolut, Combier Rose, thyme, sugar, lime

Welcome back. Thank you so much for allowing us to serve you again.

CORN OR PAPER STRAWS AVAILABLE UPON REQUEST. NOT ALL INGREDIENTS LISTED. PLEASE ALERT US FOR ALLERGIES.

SLUSHEES

Watermelon Aperol Spritz \$11

Watermelon, Aperol, sugar, lime, sparkling wine

Moscow Mule \$11

Stolichnaya, Chinese five spice, lime, sugar

Rosé Sangria \$11

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

Grapefruit Punch \$11

Stolichnaya Vodka, grapefruit, mint, basil, sugar

DRAFT-TAILS

WINE

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 | 2018 | Italy
full bodied | fruity | grapefruit

RED

Hand Work (liter) * \$12/50

Tempranillo | 2017 | Spain
blueberries | cherries | ripe

Promemio \$13/44

Malbec | 2018 | Argentina
black cherry | jam | plum

ROSÉ

Fleurs de Prairie \$12/44

Rose | 2019 | France
strawberry | brightness | herbs

SPARKLING

Campo Viejo \$12/42

Sparkling Cava | Spain
apple | floral | crisp

BY THE BOTTLE ONLY

Riondo Sparkling Rose 45

Rose | Italy
floral | sweetness | velvety finish

Tupa \$46

Malbec | 2016 | Argentina
red apple | stonefruit | dry

Castello Villa \$48

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

DRAFT BEERS

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%

Lagunitas \$7

Pilsner | CA | 6%

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%

Budlight* \$6

Lager | MO | 4.2%

BOTTLES & CANS

Dos Equis \$6

Lager | Mexico | 4.2%

Pounda Gold \$7

Dry Cider | DC | 6.5%

Lagunitas Daytime \$6

IPA | CA | 4%

Dogfish SuperEIGHT Gose \$8

Gose | DE | 5.3%

Founders All Day \$7

Session IPA | MI | 4.7%

Anxo Cidre Blanc \$9

Dry Cider | DC | 6.9%

21st Amendment \$8

IPA | CA | 7%

Shorts (8oz) \$5

Hard cider seltzer | PA | 4.5%

Miller High Life (7oz) \$5

Lager | WI | 4.6%

Budlight \$5

Lager | MO | 4.2%