

P14 Established 2015

Welcome back and thank you for wearing a mask.

We at Provision No 14 would like to thank you for joining us for your dining experience. We are elated to welcome old and new guests.

We know these last few months have been difficult we hope to bring you some assemblance of normality.

Please refer to your server if you have any questions about our menu.

Check out our new IG @Provision_DC

*Wednesday-Saturday @ 5pm
Happy Hour Wednesday-Friday 5pm-7pm*

PROVISION

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

DINNER

Sit back, relax and enjoy some eats

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

- 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 [gf]** \$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.
NO SPLIT CHECKS
SUBSTITUTIONS OR MODIFICATIONS WILL INCUR PRICE CHANGES.

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BITES

\$2 off during Happy Hour

- Truffle Fries [v]** \$8
french fries, truffle aioli
- Guacamole [vv]** \$10
corn tortilla chips, avocado, red onions, cilantro, lime, tomatoes
- Oysters Mushrooms [gf][vv]** \$10
chimichurri
- Empanadas (2 pcs)** \$10
ground brisket, onions, red pepper flakes, peppers, garlic, salsa verde
- Shrimp Tacos (2)** \$14
sautéed shrimp, vegetable slaw, avocado, chipotle aioli, flour tortilla
- Chicken Wings** \$10
6 pieces 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

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DINNER

LIBATIONS

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

P14 SIGNATURE COCKTAILS \$14

FRENCH PRESSES

\$44

32oz large format cocktail - serves 4 to 5
\$14 off every Thursday

Summer Harvest

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

Grapefruit Press

Stolichnaya vodka, grapefruit, lime, mint, basil

Rosé Sangria

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

Little Fires Everywhere (n)

Ivy City bourbon, Don Ciccio Ambrosia aperitivo, housemade vermouth, Ancho Reyes, oak barrel smoked

Savory Italian

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

Foggy Night in Manhattan

El Silencio mezcal, Averna, Dolin dry vermouth, bitters

Pals That I Know

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

Merged Variations

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

Baby Flamingo

Lyon white rum, Littlef blanc, clarified pineapple, clarified lime, sugar

What Did I Just Say

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

Paper Plane(n)

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

Thyme Will Tell

Absolut, Combier Rose, thyme, sugar, lime

Scofflaw(n)

Woodford rye, Dolin blanc vermouth, lemon, housemade grenadine, orange bitters

DRAFT-TAILS \$11

\$8 during Happy Hour

SLUSHEES \$11

\$8 every Wednesday

Watermelon Aperol Spritz

Watermelon, Aperol, sugar, lime, sparkling wine

Moscow Mule

Stolichnaya, Chinese five spice, lime, sugar

Rosé Sangria

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

Grapefruit Punch

Stolichnaya Vodka, grapefruit, mint, basil, sugar

Southern Passion

Milagro tequila, passionfruit, lemon, ginger, sugar

WINE

asterisk items discounted to \$7 during happy hour

WHITE

Mesta * \$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

Greystone \$12/44

Cabernet Sauvignon | 2015 | California
raspberry | vanilla oak | satsuma 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 Rosé \$42

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

asterisk items discounted to \$5 during happy hour

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%

Guinness \$7

Irish dry stout | CA | 4.2%

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%

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%

Shorts (8oz) \$5

Hard cider seltzer | PA | 4.5%

Miller High Life (7oz) \$5

Lager | WI | 4.6%

Budlight \$5

Lager | MO | 4.2%

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.