

**P14** Established 2015

*Welcome back and thank you for wearing a mask.*

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

*Check out our new IG @Provision\_DC  
Make reservations via Opentable*

*Brunch  
Saturday & Sunday @ 11am-4pm  
Dinner  
Wednesday-Saturday @ 5pm  
Happy Hour  
Wednesday-Saturday 5pm-7pm*

**PROVISION**

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

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**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, parmesan, crostini*
- Bolognese** \$19  
*elbow pasta, brisket ragu, parmigiano reggiano, crostini*
- Scampi** \$24  
*linguini pasta, shrimp, white wine, lemon zest, cream sauce, parmesan, parsley, crostini*

## ENTRÉES

- Grilled Salmon [gf]** \$28  
*8oz Atlantic salmon served medium, broccolini corn purée risotto, lemon zest*
- Steak Frites** \$32  
*8oz prime NY strip, fries, chimichurri, warm heirloom tomato & oyster mushroom salad*
- Chicken Milanese** \$24  
*breaded flatened chicken breast, fries, mixed greens salad, grana cheese, lemon aioli*

## HANDHELDS

choice of fries or house salad; \$3 truffle fries  
add bacon strips \$3

- Provision Burger** \$18  
*7oz certified angus beef, dijonnaise, arugula, tomato smoked gouda, caramelized onions, brioche bun, pickle spear*
- 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*
- Sautéed Mushrooms [gf][vv]** \$10  
*oyster mushrooms, 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** \$12  
*6 pieces choice of Texas buffalo sauce, Old Bay, BBQ; dill ranch (no split flavors)(no bleu cheese)*
- Fried Brussel Sprouts[n][vv]** \$11  
*walnut vinaigrette*

## SALADS

salad add-ons chicken \$8/ salmon \$9/ shrimp \$10 / NY strip steak \$16

- 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, red onions, walnuts, feta, honey vinaigrette*
- Quinoa Bowl [gf, vv]** \$16  
*warm rainbow quinoa, kale, red onions, carrots, peppers, heirloom tomatoes, cucumbers, sherry vinaigrette*

PROVISION

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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

#### 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

#### Fall For Me, But Don't Press Me

Jack Daniels, Cotton & Reed spiced rum housemade apple cider, ginger, lemon, cinnamon, sugar, plum bitters

#### 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, Avena, 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

#### Fort Night (limited){n}

Contradiction bourbon, house blended vermouth, bitters, barrel aged fourteen days

#### 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

#### Fallin in Thyme

Angel's Envy bourbon, Domaine de Canton ginger liqueur, egg white, sugar, lemon, thyme, pumpkin, cinnamon

#### Scofflaw{n}

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

#### Three Beets to the Wind

Absolut, Combier Rose, lime, beets, sugar, sparkling wine, rhubarb bitters

## SLUSHEES/HOTTIES \$11

\$8 every Wednesday

#### Watermelon Aperol Spritz

Watermelon, Aperol, sugar, lime, sparkling wine

#### Moscow Mule

Stolichnaya vodka, Chinese five spice, lime, sugar

#### The Cure

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

#### Mulled about Town

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

#### Crockpot Cider

Lyon Dark Rum, housemade apple cider, oranges, cinnamon, brown sugar, all spice, nutmeg, cloves; served hot

## DRAFT-TAILS \$11

\$8 during Happy Hour

#### 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

#### Maybe its Nog Maybe its Not

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

## WINE

asterisk items discounted to \$7 during happy hour

### RED

#### Adivino

Tempranillo | 2018 | Spain  
blueberries | cherries | ripe

#### Ca' Bea Del Maniero

Pinot Noir | 2017 | Italy  
red cherry | cranberry | earthy

#### Greystone\*

Cabernet Sauvignon | 2018 | CA  
raspberry | vanilla oak | satsuma plum

#### Promemio

Malbec | 2019 | Argentina  
black cherry | jam | plum

\$13/48

\$12/44

\$12/44

\$13/44

### SPARKLING

#### Campo Viejo

Sparkling Cava | Spain  
apple | floral | crisp

### BY THE BOTTLE ONLY

#### Riondo Sparkling Rosé

Rose | Italy  
floral | sweetness | velvety finish

#### Tupa

Malbec | 2018 | Argentina  
red apple | stonefruit | dry

#### Castello Villa

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

\$12/44

\$44

\$46

\$48

### WHITE

#### Mesta

Verdejo | 2017 | Spain  
lemongrass | white pepper | fennel

#### Mokoroa \*

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

#### Lunardi

Pinot Grigio | 2018 | Italy  
full bodied | fruity | grapefruit

#### Santa Marina

Chardonnay | 2017 | Italy  
crisp | green apple | stonefruit

### ROSÉ

#### Fleurs de Prairie

Rose | 2019 | France  
strawberry | brightness | herbs

\$11/40

\$12/44

\$12/44

\$12/44

\$13/48

## DRAFT BEERS

asterisk items discounted to \$5 during happy hour

#### Solid Gold\*

Lager | MI | 4.4%

#### Feed The Monkey

Hefeweizen | MD | 5.6%

#### Optimal Wit

Witbier | VA | 5%

#### Partly Cloudy

New England Style IPA | VA | 7.5%

#### Stella Artois\*

Pale Lager | Belgium | 5.2%

#### Bullpen

Pilsner | DC | 4.7%

#### Underdog\*

Gold Lager | MD | 3.9%

\$6

\$8

\$8

\$8

\$7

\$6

\$6

#### Grisette

Belgian Wheat Saison | PA | 5.6%

#### Tropic of Thunder

Lager | MD | 5.8%

#### Sour Monkey

Sour Ale | PA | 9.5%

#### Rise Up

Coffee dry stout | MD | 6.7%

#### Joint Resolution

Hazy IPA | DC | 5.5%

#### Lunch

IPA | ME | 7%

#### Budlight\*

Lager | MO | 4.2%

\$8

\$8

\$9

\$8

\$8

\$10

\$6

## BOTTLES & CANS

#### Dos Equis

Lager | Mexico | 4.2%

#### Pounda Gold

Dry Cider | DC | 6.5%

#### Dogfish SuperEIGHT Gose

Gose | DE | 5.3%

#### Founders All Day

Session IPA | MI | 4.7%

#### Anxo Cidre Blanc

Dry Cider | DC | 6.9%

#### Shorts (8oz)

Hard cider seltzer | PA | 4.5%

#### Miller High Life (7oz)

Lager | WI | 4.6%

#### Budlight

Lager | MO | 4.2%

\$6

\$7

\$8

\$7

\$9

\$5

\$5

\$5

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.