

**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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**BRUNCH**

Sit back, relax and enjoy some eats

# HEARTY

**Burrito** **\$18**

*{steak or chicken thigh }  
scrambled eggs, guacamole, pico de gallo  
sour cream, refried beans, flour tortilla, homefries*

**Challah French Toast [v][n]** **\$15**

*fresh fruit, powdered sugar, creme anglaise*

**P14 Hangover Burger** **\$18**

*7oz certified angus beef, maple syrup bacon chunks, over  
easy egg, gouda, hollandaise, homefries  
add bacon strips \$3*

**Vegan Burger[vv]** **\$17**

*Beyond Meat 100% plant based patty, tomato jam,  
Daiya cheddar cheese, caramelized onions  
arugula, vegan bun, pickle spear  
choice of homefries or house salad*

**Huevos Rancheros** **\$16**

*ground brisket refried black beans, flour tortillas, corn,  
green tomatillo sauce, feta, chipotle aioli, sunny side eggs*

**Chicken Waffle Sandwich** **\$19**

*fried chicken thigh, Belgian waffle, fruit,  
maple gravy, homefries*

**Steak & Eggs** **\$19**

*7oz flank (served medium or well done), 2 eggs your style,  
chimichurri, hollandaise, homefries*

**Benedicts:**

*hollandaise, homefries, English muffin, poached eggs  
pick one below*

**Guacamole** **\$14**

**Crab Cakes** **\$19**

**Steak** **\$18**

**Ivy City Smoked Salmon** **\$16**

**Biscuit & Gravy:**

*housemade buttermilk biscuit, homefries  
pick one below*

**Turkey sausage** **\$15**

*turkey gravy, turkey sausages, medium fried eggs*

**Chicken** **\$19**

*fried chicken thigh, arugula, medium fried eggs,  
maple gravy*

# CONFECTIONS

**Caramel Crepes** **\$12**

*dulce de leche, berries, whipped cream*

**Banana & Nutella Crepes [v][n]** **\$13**

*whipped cream, berries*

**Croissant Bread Pudding** **\$10**

*croissant, cinnamon, cream, gelato*

**3 scoop gelato [gf]** **\$8**

*chef's choice*

*salad add-ons*

**SALADS** *chicken breast \$8/ salmon \$9/  
shrimp \$10 / flank steak \$12*

**Caesar Salad** **\$13**

*romaine, shaved grana, parmesan, croutons, poached egg,  
anchovies, housemade traditional Caesar dressing*

**Rustic Kale Salad [gf, v, n]** **\$15**

*kale, spinach, granny smith apple, carrots, onions,  
walnuts, feta, honey vinaigrette*

**Quinoa Bowl [gf, vv]** **\$16**

*warm rainbow quinoa, kale, red onions, carrots, peppers,  
heirloom tomatoes, cucumbers*

# LIGHT

**All American** **\$14**

*Two eggs your style, multigrain toast,  
bacon or turkey sausage, homefries*

**Veggie Frittata [v]** **\$14**

*onions, tomatoes, corn, spinach, mushrooms,  
cheese, yogurt sauce, potatoes*

**Avocado Toast** **\$16**

*sub for grilled salmon additional \$7  
Ivy City smoked salmon, cream cheese, avocado,  
tomatoes, onions, poached eggs over rustic sourdough,  
mixed kale salad*

*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.**

**20% SERVICE CHARGE WILL BE ADDED TO ALL PARTY CHECKS**

**STRAWS ONLY AVAILABLE UPON REQUEST**

**\$2 UPCHARGE FOR EGG WHITES ONLY**

Welcome back and thank you for wearing a mask.

# À LA CARTE

**Homefries [vv]** **\$5**

*peppers, onions, garlic*

**Small house salad[vv]** **\$5**

*mixed greens, onions, cucumbers, tomato*

**Bacon** **\$5**

**2 Eggs[gf]** **\$5**

*your style, add cheese \$1*

**Fruit[vv][gf]** **\$5**

*seasonal*

**Turkey sausage** **\$5**

*three pieces*

**Waffles** **\$9**

*powder sugar*

**Toast** **\$3**

*Sourdough & multigrain; butter*

**Buttermilk biscuit** **\$4**

*housemade, egg wash finish, jam*

**PROVISION**

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**BRUNCH**

# LIBATIONS

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

## BRUNCH COCKTAILS

### Orangina \$10

sparkling wine, fresh orange juice, grapefruit, sugar, lemon

### Grapefruit Mimosa \$10

sparkling wine, Stolichnaya Vodka, grapefruit, basil, sugar

### Judgemental Java \$12

Jameson coldbrew whiskey, demerara, bitters

### Tequila Sunrise Mimosa(n) \$12

Miliagro, house-made grenadine, orange juice, sparkling wine

### P14 Bloody Mary \$11

Stolichnaya Vodka, mild spice, cherry tomato, celery, carrot ribbon, olive, old bay rim

### Espresso Martini \$14

Tifo's, Kahlua, espresso, sugar

## FRENCH PRESSES

\$44

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

### Harvest

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

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

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

### Grapefruit Press

Stolichnaya vodka, grapefruit, lime, mint, basil

### Rosé Sangria

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

## BOTTOMLESS \$25 (priced per person)

1.5 hour limit per table(when applicable).

Guests not participating in bottomless but seen pouring from pitchers or sharing a glass will be charged per individual per policy.

No new table orders after 2:30pm. Bottomless refills ends at 4 pm.

Remember it's a marathon not a sprint.

Everyone must order a minimum \$10 in food individually to participate.

### Original

sparkling wine, fresh orange juice

### Basil Lavender Mimosa

sparkling wine, lemon, basil, lavender bitters fresh orange juice

### Ponisetta

sparkling wine,cranberry juice

### Margarita

tequila, triple sec, citrus, sugar,

### Michelada

beer, lime, tomato juice, hot sauce

## DRAFT-TAILS \$11

\$8 during happy hour

### Southern Passion

Milagro tequila, passionfruit, lemon, ginger, sugar

### Grapefruit Punch

Stolichnaya Vodka, grapefruit, mint, basil, sugar

## 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

## 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

#### Santa Marina \$12/44

Chardonnay | 2017 | Italy  
crisp | green apple | stonefruit

### ROSÉ

#### Fleurs de Prairie \$13/48

Rose | 2019 | France  
strawberry | brightness | herbs

### RED

#### Adivino \$13/48

Tempranillo | 2018 | Spain  
blueberries | cherries | ripe

#### Ca' Bea Del Maniero \$12/44

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

#### Greystone\* \$12/44

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

#### Promemio \$13/44

Malbec | 2019 | Argentina  
black cherry | jam | plum

### SPARKLING

#### Campo Viejo \$12/42

Sparkling Cava | Spain  
apple | floral | crisp

### BY THE BOTTLE ONLY

#### Riondo Sparkling Rosé \$44

Rose | Italy  
floral | sweetness | velvety finish

#### Tupa \$46

Malbec | 2018 | 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

#### Solid Gold\* \$6

Lager | MI | 4.4%

#### Feed The Monkey \$8

Hefeweizen | MD | 5.6%

#### Optimal Wit \$8

Witbier | VA | 5%

#### Partly Cloudy \$8

NE style IPA | VA | 7.5%

#### Stella Artois\* \$7

Pale Lager | Belgium | 5.2%

#### Bullpen \$7

Pilsner | DC | 4.7%

#### Underdog\* \$6

Gold Lager | MD | 3.9%

#### Grisette \$8

Belgian Wheat Saison | PA | 5.6%

#### Tropic of Thunder \$8

Lager | MD | 5.8%

#### Sour Monkey \$9

Sour Ale | PA | 9.5%

#### Rise Up \$8

Coffee stout | MD | 6.7%

#### 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.