

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

DINNER

Sit back, relax and enjoy some eats

Welcome back and thank you for wearing a mask.



PASTA

- Cast Iron Mac & Cheese** \$15
parmesan cheese sauce, chives, smoked sea salt, bread crumbs
- Pomodoro[v]** \$17
spaghetti pasta, heirloom baby tomatoes, garlic, basil, parmesan, crostini
- Bolognese** \$19
elbow pasta, brisket ragu, parmigiano reggiano, parmesan, crostini
- Scampi** \$26
linguini pasta, shrimp, white wine, lemon zest, cream sauce, parmesan, parsely, crostini

ENTRÉES

- Grilled Salmon [gf]** \$29
8oz Atlantic salmon served medium, broccolini corn purée risotto, lemon zest
- Steak Frites** \$33
8oz prime NY strip, fries, chimichurri, warm heirloom tomato & oyster mushroom salad
- Chicken Milanese** \$24
breaded flattened 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** \$19
7oz certified angus beef, dijonaise, arugula, tomato smoked gouda, caramelized onions, brioche bun, pickle spear
- Vegan Burger [vv]** \$18
Beyond Meat 100% plant based patty, tomato jam, Daiya cheddar cheese, caramelized onions, arugula, vegan bun, pickle spear
- Hot Tennessee Fried Chicken** \$17
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

BITES

\$2 off during Happy Hour

- Truffle Fries [v]** \$8
french fries, truffle aioli
- Guacamole [vv]** \$12
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** \$14
6 pieces choice of Texas buffalo sauce, Old Bay, BBQ; dill ranch (no split flavors)(no bleu cheese)
- Fried Brussel Sprouts[n][vv]** \$12
walnut vinaigrette

SALADS

salad add-ons chicken \$8/ salmon \$12/ shrimp \$10 / NY strip steak \$16

- Caesar Salad** \$14
romaine, shaved grana, parmesan, croutons anchovies, housemade traditional Caesar dressing (contains anchovies)
- 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

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.

THERE IS AN ADDED COVID CHARGE TO HELP SUSTAIN CLEANING PROCEDURES.

LIBATIONS

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

P14 SIGNATURE COCKTAILS \$15

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 \$12

\$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 \$13

\$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

\$13/44

\$14/48

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

\$13/44

\$44

\$46

\$48

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.

WHITE

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

Flours de Prairie

Rose | 2019 | France
strawberry | brightness | herbs

\$13/44

\$13/44

\$12/44

\$14/48

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%

\$7

\$9

\$8

\$9

\$7

\$7

\$7

Grissette

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%

\$9

\$9

\$10

\$9

\$9

\$12

\$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%

\$7

\$8

\$8

\$8

\$9

\$5

\$5