

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

BRUNCH

Sit back, relax and enjoy some eats

Z

HEARTY

Burrito \$19
*{steak or chicken thigh }
scrambled eggs, guacamole, pico de gallo, mixed greens,
sour cream, refried beans, flour tortilla, homefries*

Challah French Toast [v][n] \$16
fresh fruit, powdered sugar, creme anglaise

P14 Hangover Burger \$19
*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 \$17
*ground brisket, refried black beans, flour tortillas,
corn, green tomatillo sauce, feta,
chipotle aioli, sunny side up eggs*

Chicken Waffle Sandwich \$21
*fried chicken thigh, Belgian waffles,
fruit, maple gravy, homefries*

Steak & Eggs \$22
*7oz flank (served medium or well done), 2 eggs your style,
chimichurri, hollandaise sauce, homefries*

Benedicts:
*hollandaise sauce, homefries, English muffin,
poached eggs
pick one below:*

Guacamole \$15
Crab Cakes \$22
Steak \$21
Ivy City Smoked Salmon \$18

Biscuit & Gravy:
*housemade buttermilk biscuit, homefries
pick one below*

Turkey sausage \$17
turkey gravy, turkey sausages, medium fried eggs

Chicken \$20
*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

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
SUBSTITUTIONS OR MODIFICATIONS WILL
INCUR PRICE CHANGES

STRAWS ONLY AVAILABLE UPON REQUEST
\$2 UPCHARGE FOR EGG WHITES ONLY

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

Welcome back and thank you for wearing a mask.

P14

À LA CARTE

Homefries [vv] \$7

peppers, onions, garlic

Small house salad[vv] \$7

mixed greens, onions, cucumbers, tomato

Bacon five strips \$6

2 Eggs[gf] \$6

your style, add cheese \$1

Fruit[vv][gf] \$7

seasonal

Turkey sausage \$7

three pieces

Belgian Waffles(2) \$11

powder sugar

Toast \$3

Sourdough & multigrain; butter

Buttermilk biscuit \$5

egg wash finish, jam

salad add-ons

SALADS

*chicken breast \$8/ salmon \$12/
shrimp \$10 / flank steak \$14*

Caesar Salad \$14

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

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, spinach, red onions, carrots,
peppers, heirloom tomatoes, cucumbers*

LIGHT

All American \$15

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

Veggie Frittata [v] \$15

*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*

PROVISION

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

BRUNCH

LIBATIONS

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

BRUNCH COCKTAILS

Orangina \$11

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

Grapefruit Mimosa \$12

sparkling wine, Stolichnaya Vodka, grapefruit, basil, sugar

Judgemental Java \$14

Jameson coldbrew whiskey, demerara, bitters

Tequila Sunrise Mimosa(n) \$13

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

P14 Bloody Mary \$13

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

Espresso Martini \$15

Tifo's, Kahlua, espresso, sugar

BOTTOMLESS \$28 (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 \$13

\$8 during happy hour

Southern Passion

Milagro tequila, passionfruit, lemon, ginger, sugar

Grapefruit Punch

Stolichnaya Vodka, grapefruit, mint, basil, sugar

Rosé Sangria

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

SLUSHEES \$12

\$8 every Wednesday

Watermelon Aperol Spritz

Watermelon, Aperol, sugar, lime, sparkling wine

Moscow Mule

Stolichnaya, Chinese five spice, lime, sugar

WINE

asterisk items discounted to \$7 during happy hour

WHITE

Mokoroa \$13/44

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

Lunardi \$13/44

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

Santa Marina \$12/44

Chardonnay | 2017 | Italy
crisp | green apple | stonefruit

ROSÉ

Fleurs de Prairie \$14/48

Rose | 2019 | France
strawberry | brightness | herbs

RED

Adivino \$13/48

Tempranillo | 2018 | Spain
blueberries | cherries | ripe

Ca' Bea Del Maniero \$13/44

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

Greystone* \$12/44

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

Promemio \$13/48

Malbec | 2019 | Argentina
black cherry | jam | plum

SPARKLING

Campo Viejo \$13/42

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* \$7

Lager | MI | 4.4%

Feed The Monkey \$9

Hefeweizen | MD | 5.6%

Optimal Wit \$8

Witbier | VA | 5%

Partly Cloudy \$9

NE style IPA | VA | 7.5%

Stella Artois* \$7

Pale Lager | Belgium | 5.2%

Bullpen \$7

Pilsner | DC | 4.7%

Underdog* \$7

Gold Lager | MD | 3.9%

Grisette \$9

Belgian Wheat Saison | PA | 5.6%

Tropic of Thunder \$9

Lager | MD | 5.8%

Sour Monkey \$10

Sour Ale | PA | 9.5%

Rise Up \$9

Coffee stout | MD | 6.7%

Joint Resolution \$9

Hazy IPA | DC | 5.5%

Lunch \$11

IPA | ME | 7%

Budlight* \$6

Lager | MO | 4.2%

BOTTLES & CANS

Dos Equis \$7

Lager | Mexico | 4.2%

Pounda Gold \$7

Dry Cider | DC | 6.5%

Dogfish SuperEIGHT Gose \$8

Gose | DE | 5.3%

Founders All Day \$8

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%

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.