

**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*

*D.C. regulations states no on site alcohol  
compustion after 10pm. Please adhere.  
To-go drinks available!!*

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

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**DINNER**

**PROVISION**

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

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, sautéed 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, dijonnaise, 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 breast \$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, spinach, red onions, carrots, peppers, heirloom tomatoes, cucumbers, sherry vinaigrette*

PROVISION

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

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

\$2 off during Happy Hour

### 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, Averno, Dolin dry vermouth, bitters

### Pals That I Know

Catocin 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

Cotton & Reed spiced rum, Littlelet 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, 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

## 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

## SLUSHEES/HOTTIES \$12

\$10 every Friday

### Moscow Mule

Stolichnaya vodka, Chinese five spice, lime, sugar  
served as slushee

### The Cure

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

### Mulled about Town

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

### Crockpot Cider

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

## DRAFT-TAILS \$13

\$8 during Happy Hour

### Grapefruit Punch

Stolichnaya Vodka, grapefruit, mint, basil, sugar

### Rosé Sangria

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

### Southern Passion

Milagro tequila, passionfruit, lemon, ginger, sugar

### Maybe its Nog

### Maybe its Not(vv)

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

gf = gluten free / v = vegetarian / vv = vegan / n = contains nuts

GM/BEVERAGE DIRECTOR CYNTHIA PHILIPPE

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.

# P14 NON ALCOHOLIC COCKTAILS \$8

## HOTTIES \$8

non alcoholic

### Crockpot Cider

Housemade apple cider, oranges, cinnamon, brown sugar, all spice, nutmeg, cloves

### Golden Milk Latte

almond milk, turmeric, cinnamon, honey, all spice, nutmeg, cloves

### Mango Not Mildarita

mango puree, jalapenos, lime, orange, sugar, soda water

### Nojito

strawberry or passionfruit; mint, sugar, lime, soda water,

### Salty Puppy

gapefruit, saline, lime, agave

### Muddled Berry Beer

blueberries, lemon, sugar, ginger beer

### Cucumber Me Baby

blended cucumbers, lime, sugar, soda water

### Came for a Good Thyme

thyme, sugar, rhubarb bitters, lime, soda water

### 6AM outta BWI

cold espresso topped with dalgona foam & cinnamon

### Grapefruit Rickey

grapefruit, basil, lime, ginger, sugar, soda water

# 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 \$12/44

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

### Greystone\* \$13/44

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

### Promemio \$14/48

Malbec | 2019 | Argentina  
black cherry | jam | plum

## SPARKLING

### Campo Viejo \$13/44

Sparkling Cava | Spain  
apple | floral | crisp

## BY THE BOTTLE ONLY

### Riondo \$44

Sparkling Rosé | 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%

### 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 dry stout | MD | 6.7%

### Joint Resolution \$9

Hazy IPA | DC | 5.5%

### Budlight\* \$6

Lager | MO | 4.2%

### Big Wave\* \$7

Golden Ale | HI | 4.4%

## BOTTLES & CANS

### Dos Equis \$7

Lager | Mexico | 4.2%

### Pounda Gold \$8

Dry Cider | DC | 6.5%

### Dogfish SuperEIGHT \$8

Gose | DE | 5.3%

### Founders All Day \$8

Session IPA | MI | 4.7%

### Anxo Cidre Blanc \$9

Dry Cider | DC | 6.9%

### Heineken \$8

pale lager | NL | 5%

### Miller High Life (7oz) \$5

Lager | WI | 4.8%

### Heineken 0.0 \$6

non alcoholic | NL | 0.0%

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