

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

Thursday- Saturday @ 5pm

Happy Hour

Thursday-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,
sunny side 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,
berries, 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

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

eggs, 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 slices,
tomatos, 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

**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.

À LA CARTE

Homefries [vv] \$7

peppers, onions, garlic

Small house salad[vv] \$7

mixed greens, onions, cucumbers,
tomatoes, carrots, honey vinaigrette

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, berries

Toast \$3

Sourdough & multigrain; butter

Buttermilk biscuit \$5

egg wash finish, jam

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BRUNCH

LIBATIONS

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

Welcome back. Thank you so much for allowing us to serve you again.

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

BRUNCH COCKTAILS

Orangina \$11

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

Grapefruit Mimosa \$12

sparkling wine, Stolichnaya Vodka,
grapefruit, basil, sugar

Espresso Martini \$15

Grey Goose, Kahlua, espresso

Tequila Sunrise Mimosa(n) \$13

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

P14 Bloody Mary \$13

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

Judgemental Java \$14

Jameson coldbrew whiskey,
demerara, bitters

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

SLUSHEES/HOTTIES \$12

\$10 every Friday

Grapefruit Punch

Stolichnaya Vodka, grapefruit,
mint, basil, sugar

Moscow Mule

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

Rosé Sangria

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

The Cure

Monkey Shoulder scotch, ginger, lemon, tur-
meric, sugar; served warm

Southern Passion

Milagro tequila, passionfruit,
lemon, ginger, sugar

Mulled about Town

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

Maybe its Nog

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

Maybe its Not(vv)

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

Crockpot Cider

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

CORN OR PAPER STRAWS AVAILABLE UPON REQUEST. NOT ALL INGREDIENTS LISTED. PLEASE ALERT US FOR ALLERGIES.

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TEA \$5

served in mini pot.
allow time to steep at table

- Chai
- Camomile
- Jasmine

COFFEE

- Espresso** \$4 **6AM outta BWI** \$8
cold espresso topped with dalgona foam
- Drip** \$4 **Golden Milk Latte** \$8
free refills
almond milk, turmeric, cinnamon, honey, all spice, nutmeg, cloves (no coffee)
- Decaf Drip** \$5 **Chai Tea Latte** \$7
free refills
black tea, cinnamon, chai spices, cardamom, whole milk (no coffee)
- Cappuccino** \$5
whole milk

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%
- 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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