

Sit back, relax and enjoy some eats

Welcome back and thank you for wearing a mask.

P14

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

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

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

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.

LIBATIONS

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

P14 SIGNATURE COCKTAILS \$15

\$1 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

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 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
Wednesday-Saturday @ 5pm
Happy Hour
Wednesday-Saturday 5pm-7pm*

PROVISION

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

LIBATIONS

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%

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%

Joint Resolution \$9

Hazy IPA | DC | 5.5%

Budlight* \$6

Lager | MO | 4.2%

Big Wave* \$7

Golden Ale | HI | 4.4%

Bullpen \$7

Pilsner | DC | 4.7%

BOTTLES & CANS

Brotherly Love \$7

Hazy IPA | VA | 6.2%

Pounda Gold \$8

Dry Cider | DC | 6.5%

Juicy Magic \$8

Juicy IPA | VA | 7.0%

Founders All Day \$8

Session IPA | MI | 4.7%

Anxo Cidre Blanc \$9

Dry Cider | DC | 6.9%

Heineken \$7

pale lager | NL | 5%

\$7 Stella Artois (14.9oz)

Pale Lager | Belgium | 5.2%

\$8 Sour Monkey

Sour Ale | PA | 9.5%

\$8 Bourbon Peach

Kombucha Beer | MI | 8.0%

\$8 Tart Rashberry

Kombucha Beer | MI | 8.2%

\$9 Heineken 0.0

non alcoholic | NL | 0.0%

\$9 Budlight Seltzer (flavors) \$7

seltzer | MO | 5.0%

\$9 Budlight \$6

Lager | MO | 4.2%

\$9 Miller High Life (7oz) \$4

Lager | WI | 4.6%

\$9 Heineken 0.0 \$6

non alcoholic | NL | 0.0%

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