



*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 12am. Please adhere.*

*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

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# LIBATIONS

**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.**

Sit back, relax and enjoy some eats

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# P14

## 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, tomatoes, 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

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# DINNER

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# 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.

# HOTTIES \$8



## Crockpot Cider

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

# P14 NON ALCOHOLIC COCKTAILS \$8

## 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

## Grapefruit Rickey

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

# WINE

asterisk items discounted to \$7 during happy hour

## RED

### Adivino\*

Tempranillo | 2018 | Spain  
blueberries | cherries | ripe

### Ca' Bea Del Maniero \$12/44

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 | 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

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## 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

### Fleurs de Prairie \$14/48

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%

### Stella Artois

Pale Lager | Belgium | 5.2%

\$7

\$9

\$8

\$7

### Underdog\*

Gold Lager | MD | 3.9%

### Grisette

Belgian Wheat Saison | PA | 5.6%

### Tropic of Thunder

Lager | MD | 5.8%

### Suns Out Hops Out

Session IPA | VA | 4.7%

\$7

\$9

\$9

\$8

### Joint Resolution

Hazy IPA | DC | 5.5%

### Budlight\*

Lager | MO | 4.2%

### Big Wave\*

Golden Ale | HI | 4.4%

### Bullpen

Pilsner | DC | 4.7%

\$9

\$6

\$7

\$7

# BOTTLES & CANS

asterisk items discounted to \$5 during happy hour

### Brotherly Love

Hazy IPA | VA | 6.2%

### Pounda Gold

Dry Cider | DC | 6.5%

### Juicy Magic

Juicy IPA | VA | 7.0%

### 21st Amendment

IPA | CA | 7%

### Anxo Cidre ROSÉ

Dry Cider | DC | 6.9%

### \$8 Power Moves (16oz)

IPA | VA | 5.5%

### \$8 Bourbon Peach

Kombucha Beer | MI | 8.0%

### \$7 Tart Raspberry

Kombucha Beer | MI | 8.2%

### \$8 Mango Cart \*

Mango Wheat Ale | CA | 4%

### \$9 Cacti (pineapple, lime, strawberry)

agave seltzer | MO | 7%

### \$10 Budlight Seltzer (flavors)

seltzer | MO | 5.0%

### \$8 Budlight \*

Lager | MO | 4.2%

### \$8 Miller High Life (7oz)

Lager | WI | 4.8%

### \$7 Heineken 0.0

non alcoholic | NL | 0.0%

### \$7 Sour Monkey

Sour Ale | PA | 9.5%