



Welcome back and thank you for wearing a mask.

Please refer to your server if you have any questions about our menu. Not all ingredients are listed, please alert us if you have any allergies.

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. NO SEPARATE CHECKS PLEASE. 20% SERVICE CHARGE WILL BE ADDED TO ALL PARTY CHECKS. SUBSTITUTIONS OR MODIFICATIONS WILL INCUR PRICE CHANGES. \$2 UPCHARGE FOR EGG WHITES ONLY

Sit back, relax and enjoy some eats

P14

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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 \$1.50
- Fruit[vv][gf]** \$7
seasonal
- Turkey sausage** \$7
three pieces
- Belgian waffles(2)** \$11
powder sugar, berries
- Toast** \$3
Sourdough; 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 within dressing)
- Rustic Kale Salad [gf, v, n]** \$15
kale, spinach, granny smith apple, carrots, onions, walnuts, feta, honey vinaigrette
- Quinoa Bowl [gf, vv]** \$16
warm tri-colored quinoa, kale, spinach, red onions, carrots, peppers, heirloom tomatoes, cucumbers, sherry vinaigrette

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, tomatoes, onions, poached eggs over rustic sourdough, mixed kale salad
- B.A.E Sandwich** \$16
over medium eggs, avocado, chipotle aioli, sriracha, bacon, chili flakes, tomatoes, croissant, homefries

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
challah bread, fresh fruit, powdered sugar, creme anglaise
- P14 Hangover Burger** \$19
7oz certified angus beef, maple syrup bacon chunks, sunny side egg, smoked gouda, hollandaise, homefries
add bacon strips \$3
- Vegan Burger[v]** \$18
Beyond Meat plant 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 cheese, 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
- Smoked Salmon/Lox** \$18
- Old Bay Shrimp** (peppers) \$22

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 [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

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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 vodka, 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, extended to 3:30 on Sundays.
Bottomless refills ends at 4 pm on Saturdays & 5pm on Sundays.

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

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

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, tur-
meric, 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

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

LIBATIONS

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COFFEE

TEA \$5

served hot in mini pot.
allow time to steep at table

- Chai
- Camomile
- Jasmine

Espresso

decaf also available

Drip

free refills

Decaf Drip

free refills

Cappuccino

whole milk

\$4 6AM outta BWI(vv) \$8

cold espresso topped with dalgona foam

\$4 Iced Mexican Mocha(vv) \$8

almond milk, spicy chocolate, espresso, cinnamon, coconut

\$5 Iced Chai Tea Latte \$7

black tea, cinnamon, chai spices, caradamon, whole milk (no coffee) (make it dirty \$2)

WINE

asterisk items discounted to \$7 during happy hour

WHITE

Mokoroa * \$13/44

Sauvignon Blanc | 2019 | New Zealand
gooseberry | passionfruit | citrus

Lunardi \$13/44

Pinot Grigio | 2019 | Italy
full bodied | fruity | grapefruit

Santa Marina \$12/44

Chardonnay | 2019 | 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 | 2017 | 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%

Suns Out Hops Out \$8

Session IPA | VA | 4.7%

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

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) \$10

IPA | VA | 5.5%

\$8 Bourbon Peach \$8

Kombucha Beer | MI | 8.0%

\$7 Tart Raspberry \$8

Kombucha Beer | MI | 8.2%

\$8 Mango Cart * \$7

Mango Wheat Ale | CA | 4%

\$9 Cacti(pineapple, lime, strawberry) \$7

agave seltzer | MO | 7%

Budlight Seltzer (flavors) \$7

seltzer | MO | 5.0%

Budlight \$6

Lager | MO | 4.2%

Miller High Life (7oz) \$4

Lager | WI | 4.8%

Heineken 0.0 \$6

non alcoholic | NL | 0.0%

Sour Monkey \$10

Sour Ale | PA | 9.5%

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