



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 and no persons as well. Please adhere. All tables must order food.

Brunch

Saturday & Sunday @ 11am-4pm

Dinner

Wednesday-Saturday @ 5pm

Happy Hour

Wednesday-Saturday 5pm-7pm

(\$2 off bites, \$8 draft-tails, \$1 off signature cocktails, \$4 & \$5 select beers, \$7 select wine)

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.

PROVISION

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

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, butter, crostini
- Bolognese** \$19
elbow pasta, brisket ragu parmigiano reggiano, parmesan, tomatoes, 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, veganaise 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

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DINNER

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 Manhattan

El Silencio mezcal, Averno, Dolin dry vermouth, bitters

Pals That I Know

Catoctin Creek rye, Benedictine, Don Ciccio amaro, orange bitters, demerara

Merged Variations

Ivy City gin, Martell cognac, lemon, sugar, sparkling wine

Baby Flamingo

Cotton & Reed spiced rum, Littlelet blanc, pineapple, 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 amaro, Aperol, lemon, demerara

Scofflaw{n}

Woodford rye, Dolin blanc vermouth, lemon, housemade grenadine, orange bitters

Fort Night (limited){n}

Contradiction bourbon, house blended vermouth, bitters, barrel aged fourteen days

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.

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 \$12

\$1 off every Friday

Moscow Mule

Stolichnaya vodka, Chinese five spice, lime, sugar

Cucumber Spritz for Me

Seagram's gin infused with cucumbers, Aperol lemon, sugar

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

P14 NON ALCOHOLIC COCKTAILS \$8

Mango Not Mildarita

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

Nojito

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

Salty Puppy

grapefruit, saline, lime, agave

Muddled Berry Beer

blueberries, lemon, sugar, ginger beer

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

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%

Sour Monkey \$10

Sour Ale | PA | 9.5%

Underdog* \$7

Gold Lager | MD | 3.9%

Grisette \$9

Belgian Wheat Saison | PA | 5.6%

Tropic of Thunder \$8

Lager | MD | 5.8%

Suns Out Hops Out \$8

Session IPA | VA | 4.7%

In Session \$7

Session IPA | DC | 4.5%

Joint Resolution \$8

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%

Partly Cloudy \$9

IPA | VA | 7.5%

BOTTLES & CANS

asterisk items discounted to \$4 during happy

Brotherly Love \$8

Hazy IPA | VA | 6.2%

Juicy Magic \$7

Juicy IPA | VA | 7.0%

21st Amendment \$8

IPA | CA | 7%

Power Moves(16oz) \$10

IPA | VA | 5.5%

Mango Cart * \$7

Mango Wheat Ale | CA | 4%

Budlight * \$6

Lager | MO | 4.2%

Miller High Life (7oz) \$4

Lager | WI | 4.8%

Anxo Cidre ROSE \$9

Dry Cider | DC | 6.9%

Pounda Gold \$8

Dry Cider | DC | 6.5%

Budlight Seltzer* (flavors) \$6

seltzer | MO | 5.0%

Heineken 0.0 \$6

non alcoholic | NL | 0.0%

Bourbon Peach \$8

Kombucha Beer | MI | 8.0%

Tart Raspberry \$8

Kombucha Beer | MI | 8.2%

Cacti(pineapple, lime, strawberry) \$8

agave seltzer | MO | 7%