



*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

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# 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**

# 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 \*pork\* \$6
- 2 Eggs[gf]** \$6  
*your style, add cheese \$1.50*
- Fruit[vv][gf]** \$7  
*seasonal*
- Turkey sausage patties** \$7  
*three pieces*
- Belgian waffles(2)** \$13  
*powder sugar. fruit*
- Toast** \$4  
*Sourdough & multigrain; butter*

salad add-ons

## SALADS

chicken breast \$9/ salmon \$15/  
shrimp \$13 / 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]** \$16  
*kale, spinach, granny smith apples, carrots, onions, walnuts, feta, honey vinaigrette*

- Quinoa Bowl [gf, vv]** \$17  
*warm tri-colored quinoa, kale, spinach, red onions, carrots, peppers, heirloom tomatoes, cucumbers, sherry vinaigrette*

## LIGHT

- All American** \$16  
*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** \$18  
*sub for seared salmon additional \$7  
Ivy City smoked salmon\*cured\*, 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*

- Savory Crepes [v]** \$17  
*kale, spinach, mushrooms, caramelized onions, smoked gouda*

- Challah French Toast [v][n]** \$17  
*challah bread, fresh fruit, powdered sugar, creme anglaise*

## HEARTY

- Burrito** \$19  
*{steak or chicken thigh }  
scrambled eggs, guacamole, pico de gallo, mixed greens, sour cream, refried beans, flour tortilla, homefries*

- 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[vv]** \$18  
*Beyond Meat plant patty, tomato jam, Daiya cheddar cheese, caramelized onions arugula, veganaise, 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** \$23  
*fried chicken thigh, Belgian waffles, fruit, maple gravy, homefries*

- Steak & Eggs** \$28  
*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** \$17
- Crab Cakes** \$26
- Steak** \$24
- Smoked Salmon\*(cured)\*** \$22
- Old Bay Shrimp (peppers)** \$24

### Biscuit & Gravy:

*housemade buttermilk biscuit, homefries  
pick one below*

- Turkey sausage** \$19  
*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*

PROVISION

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BRUNCH

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

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# LIBATIONS

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

## BRUNCH COCKTAILS

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

#### Orangina \$11

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

#### Espresso Martini \$15

Grey Goose, Kahlua, espresso

#### Grapefruit Mimosa \$12

sparkling wine, Stolichnaya vodka,  
grapefruit, basil, sugar

#### 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 infused 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

## SLUSHEES \$12

\$10 every Friday

#### Grapefruit Punch

Stolichnaya Vodka, grapefruit,  
mint, basil, sugar

#### Moscow Mule

Stolichnaya vodka, Chinese five spice,  
lime, sugar

#### Rosé Sangria

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

#### A Little Chili

Milagro, triple sec, blood orange, lime,  
sugar, ghost chili peppers \*\*Spicy\*\*

#### Southern Passion

Milagro tequila, passionfruit,  
lemon, ginger, sugar

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



# LIBATIONS

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

# COFFEE

## Espresso

*decaf also available*

**\$4**

## Drip

*free refills*

**\$4**

## Cappuccino

*whole milk*

**\$5**

## Cold brew

*no free refills*

**\$5**

## Iced Spicy Mocha(vv)

*almond milk, spicy chocolate, espresso, cinnamon, coconut*

**\$8**

## Iced Chai Latte

*chai tea, cinnamon, chai spices, caradamon, whole milk (add espresso \$2)*

**\$7**

# WINE

*asterisk items discounted to \$6 during happy hour*

## WHITE

### Taking Root\*

**\$11/40**

*Sauvignon Blanc | 2019 | Moldova  
gooseberry | tropical | citrus*

### Lunardi

**\$13/44**

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

### Nortico

**\$13/44**

*Albariño | 2020 | Portugal  
citrus oil | yellow apple | lime*

## ROSÉ

### Chateau \*

**\$11/40**

*Rose | 2019 | Moldova  
strawberry | brightness | raspberry*

## RED

### Adivino

**\$13/48**

*Tempranillo | 2018 | Spain  
blueberries | cherries | ripe*

### Ca' Bea Del Maniero

**\$12/44**

*Pinot Noir | 2017 | Italy  
red cherry | cranberry | earthy*

### Vartley\*

**\$11/44**

*Cabernet Sauvignon | 2018 | Moldova  
blackberry | meduim body | rich*

### 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*

### Summer Love\*

**\$7**

*Golden Ale | VA | 5.2*

### 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%*

### Suns Out Hops Out

**\$8**

*Session IPA | VA | 4.7%*

### Joint Resolution

**\$8**

*Hazy IPA | DC | 5.5%*

### Big Wave\*

**\$7**

*Golden Ale | HI | 4.4%*

### Bullpen\*

**\$7**

*Pilsner | DC | 4.7%*

### Partly Cloudly

**\$9**

*IPA | VA | 7.5%*

### Sour Monkey

**\$10**

*Sour Ale | PA | 9.5%*

# BOTTLES & CANS

*asterisk items discounted to \$4 during happy hour*

### 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%*

# SELTZER...ETC

### Budlight Seltzer\* (flavors)

**\$6**

*seltzer | MO | 5.0%*

### Heineken 0.0

**\$6**

*non alcoholic | NL | 0.0%*

### Mango

**\$7**

*hard seltzer | DC | 5%*

### Passionfruit, Orange, Guava

**\$7**

*hard seltzer | DC | 5%*

### Cacti(pineapple, lime, strawberry)

**\$8**

*agave seltzer | MO | 7%*

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