



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

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, homefries, two strips bacon or two turkey sausages patties

- 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, 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

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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

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

DRAFT-TAILS \$13

\$8 during Happy Hour

Grapefruit Punch

Stolichnaya Vodka, grapefruit,
mint, basil, sugar

Rosé Sangria

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

Southern Passion

Milagro tequila, passionfruit,
lemon, ginger, sugar

SLUSHEES \$12

\$10 every Friday

Moscow Mule

Stolichnaya vodka, Chinese five spice,
lime, sugar

A Little Chili

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

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

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 for bottomless' timeframes.

Bottomless refills ends at 4 pm.

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

LIBATIONS

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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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