



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, 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 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

- 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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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, 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

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 Germaine,
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

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COFFEE

Espresso <i>decaf also available</i>	\$4	6AM outta BWI(vv) <i>cold espresso topped with dalgona foam</i>	\$8
Drip <i>free refills</i>	\$4	Iced Spicy Mocha(vv) <i>almond milk, spicy chocolate, espresso, cinnamon, coconut</i>	\$8
Cappuccino <i>whole milk</i>	\$5	Iced Chai Latte <i>chai tea, cinnamon, chai spices, caradamon, whole milk (add espresso \$2)</i>	\$7
Cold brew <i>no free refills</i>	\$5		

WINE

asterisk items discounted to \$6 during happy hour

WHITE

Taking Root* <i>Sauvignon Blanc 2019 Moldova gooseberry tropical citrus</i>	\$11/40
Lunardi <i>Pinot Grigio 2019 Italy full bodied fruity grapefruit</i>	\$13/44
Nortico <i>Albariño 2020 Portugal citrus oil yellow apple lime</i>	\$13/44

ROSÉ

Chateau * <i>Rose 2019 Moldova strawberry brightness raspberry</i>	\$11/40
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RED

Adivino <i>Tempranillo 2018 Spain blueberries cherries ripe</i>	\$13/48
Ca' Bea Del Maniero <i>Pinot Noir 2017 Italy red cherry cranberry earthy</i>	\$12/44
Vartley* <i>Cabernet Sauvignon 2018 Moldova blackberry meduim body rich</i>	\$11/44
Promemio <i>Malbec 2019 Argentina black cherry jam plum</i>	\$14/48

SPARKLING

Campo Viejo <i>Sparkling Cava Spain apple floral crisp</i>	\$13/44
BY THE BOTTLE ONLY	
Riondo <i>Sparkling Rosé Italy floral sweetness velvety finish</i>	\$44
Tupa <i>Malbec 2018 Argentina red apple stonefruit dry</i>	\$46
Castello Villa <i>Sangiovese Merlot blend 2016 Italy berries sweetness velvety finish</i>	\$48

DRAFT BEERS

asterisk items discounted to \$5 during happy hour

Summer Love* <i>Golden Ale VA 5.2</i>	\$7	Underdog* <i>Gold Lager MD 3.9%</i>	\$7	Big Wave* <i>Golden Ale HI 4.4%</i>	\$7
Feed The Monkey <i>Hefeweizen MD 5.6%</i>	\$9	Grisette <i>Belgian Wheat Saison PA 5.6%</i>	\$9	Bullpen* <i>Pilsner DC 4.7%</i>	\$7
Optimal Wit <i>Witbier VA 5%</i>	\$8	Suns Out Hops Out <i>Session IPA VA 4.7%</i>	\$8	Partly Cloudly <i>IPA VA 7.5%</i>	\$9
Stella Artois <i>Pale Lager Belgium 5.2%</i>	\$7	Joint Resolution <i>Hazy IPA DC 5.5%</i>	\$8	Sour Monkey <i>Sour Ale PA 9.5%</i>	\$10

BOTTLES & CANS

asterisk items discounted to \$4 during happy hour

Brotherly Love <i>Hazy IPA VA 6.2%</i>	\$8	Mango Cart * <i>Mango Wheat Ale CA 4%</i>	\$7	Budlight Seltzer* (flavors) <i>seltzer MO 5.0%</i>	\$6
Juicy Magic <i>Juicy IPA VA 7.0%</i>	\$7	Budlight * <i>Lager MO 4.2%</i>	\$6	Heineken 0.0 <i>non alcoholic NL 0.0%</i>	\$6
21st Amendment <i>IPA CA 7%</i>	\$8	Miller High Life (7oz) <i>Lager WI 4.8%</i>	\$4	Mango <i>hard seltzer DC 5%</i>	\$7
Power Moves(16oz) <i>IPA VA 5.5%</i>	\$10	Anxo Cidre ROSE <i>Dry Cider DC 6.9%</i>	\$9	Passionfruit, Orange, Guava <i>hard seltzer DC 5%</i>	\$7
		Pounda Gold <i>Dry Cider DC 6.5%</i>	\$8	Cacti(pineapple, lime, strawberry) <i>agave seltzer MO 7%</i>	\$8

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