



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*

Brunch

Saturday & Sunday @ 11am-4pm

Dinner

Wednesday-Saturday @ 5pm

Happy Hour

Wednesday-Saturday 5pm-7pm

(\$2 off bites, \$8 draft-tails, \$2 off signature cocktails, \$4 & \$5 select beers, \$6 select wine)

PROVISION

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

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.

Sit back, relax and enjoy some eats

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P14

PASTA

- Cast Iron Mac & Cheese** \$17
parmesan cheese sauce, chives, smoked sea salt, panko bread crumbs
- Pomodoro[v]** \$19
spaghetti pasta, heirloom baby tomatoes, garlic, basil, parmesan, butter, crostini
- Bolognese** \$25
elbow pasta, brisket ragu parmigiano reggiano, parmesan, tomatoes, crostini
- Scampi** \$32
linguini pasta, shrimp, white wine, lemon zest, cream sauce, parmesan, parsely, crostini

ENTRÉES

- Pan-Seared Salmon [gf]** \$33
6oz Atlantic salmon served medium, broccolini corn purée risotto, lemon zest
- Steak Frites** \$37
8oz prime NY strip, fries, chimichurri, sautéed heirloom tomato & oyster mushroom
- Chicken Milanese** \$28
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** \$21
7oz certified angus beef, dijonnaise, arugula, tomato, smoked gouda, caramelized onions, brioche bun, pickle spear
- Vegan Burger [vv]** \$19
Beyond Meat 100% plant based patty, tomato jam, Daiya cheddar cheese, caramelized onions, veganaise arugula, vegan bun, pickle spear
- Hot Tennessee Fried Chicken** \$19
chicken thigh coated in rice flour, arugula sliced pickles, Tennessee hot sauce, dijon honey mustard, brioche bun

CONFECTIONS

- Crepes** \$13
dulce de leche, berries, whipped cream
- Croissant Bread Pudding** \$10
croissant, cinnamon, cream, gelato
- 3 scoop gelato [gf]** \$10
chef's choice

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

BITES

\$2 off during Happy Hour

- Truffle Fries [v]** \$10
french fries, truffle aioli
- Guacamole [vv]** \$14
corn tortilla chips, avocado, red onions, cilantro, lime, tomatoes
- Sautéed Mushrooms [gf][vv]** \$12
oyster mushrooms, chimichurri
- Empanadas (2 pcs)** \$11
ground brisket, onions, red pepper flakes, peppers, garlic, salsa verde, chipotle aioli
- Chicken Wings** \$15
6 pieces choice of Texas buffalo sauce, Old Bay, BBQ ; dill ranch, veggies (no split flavors)
- Fried Brussel Sprouts[n]** \$14
bacon, parmesan, walnut vinaigrette

salad add-ons

- SALADS** chicken breast \$10 / salmon \$15/
shrimp \$13 / NY strip steak \$16

- Caesar Salad** \$15
romaine, shaved grana, parmesan, croutons anchovies, housemade traditional Caesar dressing (contains anchovies)
- Rustic Kale Salad [gf, v, n]** \$17
kale, spinach, granny smith apple, carrots, red onions, walnuts, feta, honey vinaigrette
- Quinoa Bowl [gf, vv]** \$18
warm rainbow quinoa, kale, spinach, red onions, carrots, peppers, heirloom tomatoes, cucumbers, sherry vinaigrette

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LIBATIONS

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

P14 SIGNATURE COCKTAILS \$16

\$2 off during Happy Hour

** Due to labors of love certain cocktails can not be returned.
Please inquire about flavor profiles.

Little Fires Everywhere** {n}

Ivy City bourbon, Don Ciccio Ambrosia aperitivo, housemade vermouth, Ancho Reyes, oak chipped smoked for hours

Savory Italian

Campari, Aperol, egg white, honey, lemon, rosemary, sugar

Foggy Manhattan

El Silencio mezcal, Averna, 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 bourbon, 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

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 Germain, rosé wine, grapefruit, lemon

SLUSHEES/HOTTIES \$12

Slushees are \$10 on Fridays

Moscow Mule

Stolichnaya vodka, Chinese five spice, lime, sugar

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

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

P14 NON ALCOHOLIC COCKTAILS \$8

Mango Not Mildarita

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

Strawberry Nojito

mint, sugar, lime, soda water,

Muddled Berry Beer

berries, 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

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

GM/BEVERAGE DIRECTOR CYNTHIA PHILIPPE

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.

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 | 2018 | 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

Aresti \$12/44
Pinot Noir | 2019 | Chile
red cherry | cranberry | earthy

Alias* \$11/44
Cabernet Sauvignon | 2019 | CA
blackberry | medium body | balanced acidity

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

Blue Moon \$8
Witbier | VA | 5%

Stella Artois \$8
Pale Lager | Belgium | 5.2%

Sour Monkey \$10
Sour Ale | PA | 9.5%

Grisette \$9
Belgian Wheat Saison | PA | 5.6%

In Session* \$8
Session IPA | DC | 4.5%

Underdog* \$8
Gold Lager | MD | 3.9%

Li'l Wit \$8
Belgian Style Wheat | DC | 5%

Joint Resolution \$8
Hazy IPA | DC | 5.5%

Big Wave* \$8
Golden Ale | HI | 4.4%

Bullpen* \$8
Pilsner | DC | 4.7%

BOTTLES & CANS

asterisk items discounted to \$4 during happy

Brotherly Love \$8
Hazy IPA | VA | 6.2%

Peroni \$8
Lager | Italy | 5.1%

21st Amendment \$8
IPA | CA | 7%

Peppercorn Saison \$9
IPA | DC | 6.5%

Mango Cart* \$7
Mango Wheat Ale | CA | 4%

Budlight* \$6
Lager | MO | 4.2%

Anxo Cidre \$9
Dry Cider | DC | 6.9%

AnxoNeverTheLess \$9
Dry Cider | DC | 6.9%

Heineken \$8
lager | Holland | 5%

SELTZER...ETC

Topo Chico (flavors) \$7
pineapple, mango, strawberry-guava
hard seltzer | AZ & FL | 4.7%

Mango \$7
hard seltzer | DC | 5%

Passionfruit, Orange, Guava \$7
hard seltzer | DC | 5%

Heineken 0.0 \$6
non alcoholic | NL | 0.0%

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