



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]** \$9
peppers, onions, garlic
- Small house salad[vv]** \$9
mixed greens, onions, cucumbers, tomatoes, carrots, honey vinaigrette
- Bacon** five strips \$8
applewood smoked pork bacon
- 2 Eggs[gf]** \$7
your style, add cheddar \$1.50
- Fruit bowl[vv][gf]** \$8
seasonal
- Turkey sausage patties** \$9
three pieces
- Belgian sweet waffles(2)** \$13
powdered sugar, fruit
- Toast** \$4
Sourdough ; butter

salad add-ons

SALADS

chicken breast \$10/ salmon \$14/

shrimp \$13 / flank steak \$14

- Caesar Salad** \$15
romaine, shaved grana, parmesan, croutons, poached egg, anchovies, housemade traditional Caesar dressing (contains anchovies within dressing)

- Rustic Kale Salad [gf, v, n]** \$17
kale, spinach, granny smith apples, carrots, onions, walnuts, feta, honey vinaigrette

- Quinoa Bowl [gf, vv]** \$18
warm tri-colored quinoa, kale, spinach, red onions, carrots, peppers, heirloom tomatoes, cucumbers, sherry vinaigrette

BENEDICTS:

hollandaise sauce, poached eggs, English muffin, homefries
pick one below:

- Guacamole[v]** \$22
- Crab Cakes** \$35
- Steak** \$30
- Smoked Salmon* *(cured)*** \$29
- Chicken** (peppers) \$24

HEARTY

- Burrito** Price below
*{steak\$25 or chicken thigh\$22 }
scrambled eggs, guacamole, pico de gallo, mixed greens, sour cream, refried beans, flour tortilla, homefries*

- P14 Hangover Burger** \$22
7oz certified angus beef, maple syrup bacon chunks, sunny side egg, smoked gouda, hollandaise, homefries add bacon strips \$3

- Vegan Burger[vv]** \$19
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** \$21
ground brisket, refried black beans, flour tortillas, corn, green tomatillo sauce, feta cheese, chipotle aioli, sunny side up eggs

- Chicken Waffle Sandwich** \$25
savory fried chicken thigh, Belgian sweet waffles, fruit, maple gravy, homefries

- Savory Crepes** \$21
ground brisket, cheddar, tomatoes, onions, peppers, garlic, jalapeno infused pickled onions, homefries

- Steak & Eggs** \$36
7oz flank fire grilled (served medium or well done), 2 eggs your style, chimichurri, hollandaise sauce, homefries

LIGHT

- All American** \$19
Two eggs your style, sourdough toast, homefries, three strips bacon or two turkey sausages patties

- Veggie Frittata [v]** \$16
eggs, onions, tomatoes, corn, spinach, mushrooms, cheese, yogurt sauce, potatoes

- Avocado Toast*** \$21
*sub for seared salmon additional \$7
Ivy City smoked salmon*cured*, cream cheese, avocado slices, tomatoes, onions, poached eggs, rustic sourdough, mixed salad*

- B.A.E Sandwich** \$19
over medium eggs, avocado, chipotle aioli, sriracha, bacon, chili flakes, tomatoes, croissant, homefries

- Fromage Crepes [v]** \$19
kale, spinach, mushrooms, caramelized onions, smoked gouda, mixed salad

- Challah French Toast [v][n]** \$19
challah bread, fresh fruit, powdered sugar, creme anglasie, raspberry sauce

- Farmer's Quiche** \$22
chicken thigh, bacon, eggs, gouda, peppers, onions, carrots, chives, chili flakes, mixed salad

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BRUNCH

CONFECTIONS

Caramel Crepes

dulce de leche, berries, whipped cream

\$14

Banana & Nutella Crepes [n]

whipped cream, berries, bananas

\$15

Croissant Bread Pudding

croissant, cinnamon, cream, gelato

\$13

3 scoop gelato [gf]

chef's choice

\$10

ALL INGREDIENTS LISTED. PLEASE ALERT US FOR ALLERGIES.

Welcome back. Thank you so much for allowing us to serve you again.

3.11.22

GM/BEVERAGE DIRECTOR CYNTHIA PHILIPPE

LIBATIONS

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

BRUNCH COCKTAILS

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 \$12

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

Espresso Martini \$16

Grey Goose, Kahlua, espresso

Grapefruit Mimosa \$13

sparkling wine, Stolichnaya vodka,
grapefruit, basil, sugar

Tequila Sunrise Mimosa(n) \$14

Milagro, house-made
grenadine, orange juice, sparkling wine

P14 Bloody Mary \$14

Stoli, mild spice, local mix, cherry
tomato, celery, carrot ribbon, olive, old
bay rim

Judgemental Java \$15

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/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

BOTTOMLESS \$30 (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.**

On Saturdays new orders end at 2:30pm for the bottomless timeframe.

On Sundays new orders end at 3:30pm for the bottomless timeframe.

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, Clamato, hot sauce

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COFFEE

Espresso

decaf also available

\$4

Drip

free refills

\$5

Cappuccino

whole milk

\$6

Hot spicy mocha(vv)

almond milk, spicy chocolate, espresso, cinnamon, coconut

\$7

Chai Latte

chai tea, cinnamon, chai spices, cardamom, warm whole milk (add espresso \$2)

\$6

We have a small espresso machine, please bear with us.

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

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 hour

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

Beligan 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 hour

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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