

P14

BITES

- Parmesan Truffle Fries [gf, v]** \$7
french fries, parmesan, white truffle oil
- Guacamole [gf, vv]** \$10
corn tortilla chips
- Salmon Dip** \$14
fresh & smoked salmon, capers, lemon, cream cheese, crostini
- Crab Cake Sliders (2 pcs)** \$14
Maryland crab, Old Bay aioli, arugula, chipotle aioli
- Crispy Brussels [gf, vv, n]** \$10
walnut vinaigrette
- Empanadas (4 pcs)** \$9
fajita style beef, cilantro, chipotle aioli
- Shrimp Tacos (2 pcs)** \$13
sautéed shrimp, cabbage, avocado purée, pico de gallo, sour cream
- Short Rib Tots** \$13
deep fried tater tots, braised short rib, cheese sauce
- Chicken Wings [gf] (6 pcs)** \$10
Texas buffalo sauce, dill ranch

SALADS

- add chicken \$7 / salmon \$8 / shrimp \$8 / steak \$10*
- Caesar Salad [v]** \$11
romain lettuce, parmesan, croutons, carrots, red onion, cucumber
- Feta Watermelon [gf, v]** \$12
watermelon, feta cheese, shaved fennel mesclun mix, fig white balsamic vinaigrette
- Shaved Brussel Sprout + Cabbage [gf, n]** \$11
dried cranberries, walnuts, bacon, feta cheese, balsamic vinaigrette
- Beet + Goat Cheese [v]** \$14
arugula, marinated beets, fried goat cheese, balsamic vinaigrette

ENTRÉES

- Blackened Salmon [gf]** \$22
cilantro black bean rice, lime butter sauce, broccoli
- NY Strip & Frites [gf]** \$25
*NY strip steak, herbed butter, chimichurri, roasted red pepper, parm fries
add Maryland crab cakes (surf + turf) \$7*
- Grilled Chicken [gf]** \$16
marinated grilled chicken, broccoli, roasted red potatoes, chimichurri
- Shrimp Linguini** \$18
garlic lemon butter sauce, parmesan, cherry tomatoes, crostini
- Artichoke Cakes [vv]** \$16
artichoke cakes, capers, roasted red potatoes, broccoli
- Mac + Cheese [v]** \$13
*parmesan cheese sauce, bread crumbs,
add short rib \$6
add jumbo lump crab \$7*

HANDHELDS

*choice of fries or salad on all except for grilled cheese
\$10 all day Monday*

- Provision Burger** \$16
*P14 sauce, arugula, tomato slice, smoked gouda, pickle, pickled red onion, brioche bun
add bacon \$2*
- Turkey Burger** \$14
classic aioli, mozzarella, arugula, tomato, pickle, brioche bun
- Feta Lamb Burger** \$17
feta, lamb, arugula, tzatziki sauce, tomato, pickled red onion, brioche bun
- Vegan Burger [vv]** \$17
100% plant-based patty, tomato jam, Daiya mozzarella cheese, caramelized onions, arugula, vegan bun
- Pulled Short Rib** \$16
short rib, mumbo barbeque sauce, shiro shoyu slaw, brioche bun

- Hot Tennessee Fried Chicken** \$16
chicken breast, arugula, pickle, Tennessee hot sauce, amaretto honey mustard, brioche bun
- Grilled Cheese + Tomato Bisque [v]** \$14
gouda, mozzarella sourdough bread, tomato soup

CONFECTIONS

- Bread Pudding** \$9
gelato, croissant, cinnamon, caramel sauce
- Tres Leche** \$9
cinnamon sponge cake, cream
- Gelato** \$5
three scoops of chef selected flavors

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
MAXIMUM 6 CREDIT CARDS PER CHECK / 20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE
SUBSTITUTIONS OR MODIFICATIONS WILL INCUR PRICE CHANGES STRAWS ONLY AVAILABLE UPON REQUEST

EXECUTIVE CHEF / JOSH VALENCIA

sit back, relax, and enjoy some eats.

PROVISION DINNER