

La Provence

RESTAURANT & TERRACE

Brunch

Brunch Drink Specials \$6

*Bloody Mary, Ed's Original Bloody Mary, Ramos Gin Fizz, Mimosa,
Peach or Mango Belini, Prickly Pear or
Pomegranate Margarita*

Other Brunch Drink Specials

*Mimosas made with La Marca Prosecco \$4
Half-Price Bottle of La Marca Prosecco \$15*

Lemon Crêpes (Crêpes au citron)	7
<i>Meyer lemon crêpes ricotta cheese, honey, berries and powdered sugar</i>	
French Toast (Pain perdu)	9
<i>brioche dipped in spiced egg batter and griddled, macerated berries</i>	
Quiche of the Day (Quiche du jour)	10
<i>house-made quiche of the day, petite salad</i>	
American (Œufs à l'américaine)	11
<i>two eggs any style, bacon or sausage, house potatoes</i>	
Eggs Skillet (Poêlon d'œufs)	12
<i>"eggs skillet" baked over house potatoes with white cheddar, spinach and onion, side of bacon or sausage</i>	
Garden Omelet (Omelette jardinière)	12
<i>eggs with spinach, mushrooms, goat cheese, tomato and avocado (egg whites available upon request)</i>	
Omelet of the Day (Omelette du jour)	14
<i>choice of three items (ham, bacon, sausage, mushrooms, peppers, onions, spinach, Gruyère, cheddar, provolone)</i>	
Salmon Benedict (Saumon Bénédictine)	15
<i>house-smoked Atlantic salmon on English muffin with sriracha Hollandaise, potatoes or mesclun salad</i>	

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All sandwiches are served with choice of hand-cut fries or mesclun salad

Club (Le club) <i>roasted turkey breast, avocado, apple wood smoked bacon, tomatoes, house-made mayonnaise served on brioche</i>	15
Blackened Chicken (Poulet noirci) <i>blackened chicken sandwich with pepper jack cheese, pesto aioli, lettuce, tomato, avocado and onion on a house roll</i>	13
Monte Cristo <i>french toast batter dipped sandwich of turkey, ham and Gruyère, brioche bread, raspberry preserves, powdered sugar</i>	12
Hamburger provençal <i>charbroiled ½ lb. Angus beef, caramelized onions, Dijon aioli on house-made bun</i>	14
French Dip (Limousin) <i>house roasted beef, Gruyère cheese, caramelized onions, Dijon, steak roll, jus for dipping</i>	15
Fuji Apple Salad (Salade au pommes) <i>Little Gems romaine lettuce, Fuji apples, blue cheese, candied walnut crumble, dried cranberries, Dijon apple cider dressing (add chicken \$5)</i>	11
Shrimp Louis <i>bay shrimp, greens, hard-boiled egg, avocado and Louis dressing</i>	15
Salmon or Tuna Salad (Salade de saumon ou thon) <i>grilled salmon or grilled albacore tuna steak, mesclun greens (or kale), orange segments, almonds, herb vinaigrette</i>	19

SUPPLEMENTS 4

Bacon	House Potatoes
Mixed Fruit	French Fries
Mesclun Salad	

Corkage \$13

18% gratuity and one check for parties of 7 or more

*Executive Chef
Roderick Williams*