

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>	

La Provence

RESTAURANT & TERRACE

Brunch

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

Club (Le club) 15

roasted turkey breast, avocado, apple wood smoked bacon, tomatoes, house-made mayonnaise served on brioche

Blackened Chicken (Poulet noirci) 13

blackened chicken sandwich with pepper jack cheese, pesto aioli, lettuce, tomato, avocado and onion on a house roll

Monte Cristo 12

french toast batter dipped sandwich of turkey, ham and Gruyère, brioche bread, raspberry preserves, powdered sugar

Hamburger provençal 14

charbroiled ½ lb. Angus beef, caramelized onions, Dijon aioli on house-made bun

French Dip (Limousin) 15

house roasted beef, Gruyère cheese, caramelized onions, Dijon, steak roll, jus for dipping

Fuji Apple Salad (Salade au pommes) 11

Little Gems romaine lettuce, Fuji apples, blue cheese, candied walnut crumble, dried cranberries, Dijon apple cider dressing (add chicken \$5)

Shrimp Louis 15

bay shrimp, greens, hard-boiled egg, avocado and Louis dressing

Salmon or Tuna Salad (Salade de saumon ou thon) 19

grilled salmon or grilled albacore tuna steak, mesclun greens (or kale), orange segments, almonds, herb vinaigrette

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*