

La Provence

RESTAURANT & TERRACE

Brunch

Brunch Drink Specials \$6

*Bloody Mary (add \$3.25 for Ketel One or \$3.75 for Grey Goose),
Peach, Strawberry or Pear Belini,
Mimosa, Screwdriver*

~ OR ~

Half-Price Bottle of La Marca Prosecco \$15

Lemon Crêpes GF	7
<i>Meyer lemon crêpes, ricotta cheese, honey, berries and powdered sugar</i>	
Apple Pecan Crêpes GF	10
<i>cinnamon apple filled crepes with pecan crumble</i>	
French Toast	9
<i>brioche dipped in spiced egg batter and griddled, macerated berries</i>	
Quiche of the Day	10
<i>house-made quiche of the day, petite salad</i>	
American GF	11
<i>two eggs any style, bacon or sausage, house potatoes</i>	
Eggs Skillet GF	12
<i>"eggs skillet" baked over house potatoes with white cheddar, spinach and onion, choice of bacon or sausage</i>	
Garden Omelet GF	12
<i>eggs with spinach, mushrooms, goat cheese, tomato and avocado, house potatoes, choice of bacon or sausage (egg whites available upon request)</i>	
Omelet of the Day GF	14
<i>choice of three items (ham, bacon, sausage, mushrooms, peppers, onions, spinach, Gruyère, cheddar, provolone), house potatoes, choice of bacon or sausage</i>	
Salmon Benedict	16
<i>house-smoked Atlantic salmon on English muffin with sriracha Hollandaise, house potatoes, bacon or sausage</i>	
Pork Belly & Eggs GF	15
<i>Chipotle maple glazed pork belly with two eggs any style, soft yellow polenta and mustard greens</i>	

La Provence
RESTAURANT & TERRACE

Brunch

SUPPLEMENTS 4

Bacon House Potatoes
Mixed Fruit French Fries

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

- Club** 15
house roasted turkey breast, avocado, apple wood smoked bacon, tomatoes, house-made mayonnaise served on brioche
- French Dip** 15
house roasted beef, Gruyère cheese, caramelized onions, Dijon, steak roll, jus for dipping
- Monte Cristo** 12
turkey, ham and Gruyère sandwich on brioche bread, dipped in French toast batter, raspberry preserves, powdered sugar
- Hamburger provençal** 15
charbroiled ½ lb. Angus beef, caramelized onions, on house-made bun
- Portobello Burger** 13
grilled Portobello mushroom marinated in balsamic and olive oil, onion, lettuce, tomato, provolone cheese with pistou aioli on a house roll
- Blackened Chicken (Poulet Noirci)** 14
blackened chicken sandwich with pepper jack cheese, pesto aioli, lettuce, tomato, onion and avocado on house roll
- Fuji Apple Salad** **GF V** 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, cucumber, avocado and Louis dressing

Corkage \$20

18% gratuity for parties of 7 or more

GF = Gluten-Free **V** = Vegetarian

Chef Nick Alves

*10-03-18