

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	7
<i>Meyer lemon crêpes, ricotta cheese, honey, berries and powdered sugar</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	11
<i>two eggs any style, bacon or sausage, house potatoes</i>	
Eggs Skillet	12
<i>"eggs skillet" baked over house potatoes with white cheddar, spinach and onion, choice of bacon or sausage</i>	
Garden Omelet	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	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>	

SUPPLEMENTS 4

Bacon	House Potatoes
Mixed Fruit	French Fries
Mesclun Salad	

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

Club	15
<i>house roasted turkey breast, avocado, apple wood smoked bacon, tomatoes, house-made mayonnaise served on brioche</i>	
French Dip	15
<i>house roasted beef, Gruyère cheese, caramelized onions, Dijon, steak roll, jus for dipping</i>	
Monte Cristo	12
<i>turkey, ham and Gruyère sandwich on brioche bread, dipped in french toast batter, raspberry preserves, powdered sugar</i>	
Hamburger provençal	15
<i>charbroiled ½ lb. Angus beef, caramelized onions, on house-made bun</i>	
Portobello Burger	13
<i>grilled Portobello mushroom marinated in balsamic and olive oil, onion, lettuce, tomato, provolone cheese with pistou aioli on a house roll</i>	
Fuji Apple Salad	11
<i>Little Gems romaine lettuce, Fuji apples, blue cheese, candied walnut crumble, dried cranberries, Dijon apple cider dressing (add chicken \$5)</i>	
Shrimp Louis	15
<i>bay shrimp, greens, hard-boiled egg, cucumber, avocado and Louis dressing</i>	
Grilled Tuna or Salmon Salad	19
<i>rice noodles, spinach, carrots, pickled ginger, sesame, cucumber</i>	
Steak Bavette & Frites	19
<i>grilled marinated flank steak, seasonal vegetables, Bordelaise, French fries</i>	

Corkage \$20

18% gratuity for parties of 7 or more

*Executive Chef
Roderick Williams*

*Sous Chef
Eric Rademacher*

**03-14-18

~ Consuming raw or uncooked foods may be a health risk ~