

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

Bay Shrimp Crêpes	10
<i>bay shrimp, celery, fennel, red onion, blue cheese béchamel, with habanera remoulade and a side salad</i>	
Lemon Crêpes 	7
<i>Meyer lemon crêpes, ricotta cheese, honey, berries and powdered sugar</i>	
Scotch Egg	13
<i>soft-boiled egg wrapped in house-made fennel sausage and then breaded, on a bed of soft polenta and crispy kale</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 baked over house potatoes with white cheddar, spinach and onions, 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>	
Create Your Own Omelet 	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>	
Steak & Eggs 	18
<i>8 oz. choice New York, two eggs any style, polenta tots and Hollandaise</i>	

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Oats and Berries **V** 10
oatmeal, with granola, fresh berries, and candied pecans

Monte Cristo 12
turkey, ham and Gruyère sandwich on brioche bread, dipped in French toast batter, raspberry preserves, powdered sugar

Chicken & Waffles 15
cornbread waffles with fried chicken, jalapeno honey butter and maple syrup

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 16
house roasted beef, Gruyère cheese, caramelized onions, Dijon, steak roll, jus for dipping

Hamburger provençal 17
charbroiled ½ lb. Angus beef, caramelized onions, on house-made bun

Portobello Burger **V** 14
grilled Portobello mushroom marinated in balsamic and olive oil, onion, lettuce, tomato, provolone cheese with pistou aioli on a house roll

Fuji Apple Salad **Gf** **V** 13
Little Gems romaine lettuce, Fuji apples, blue cheese, candied walnut crumble, dried cranberries, Dijon apple cider dressing (add chicken \$5)

Shrimp Louis **Gf** 15
bay shrimp, greens, hard-boiled egg, cucumber, avocado and Louis dressing

SUPPLEMENTS 4

Bacon House Potatoes
Mixed Fruit French Fries

Gf = Gluten-Free **V** = Vegetarian

Corkage \$20
18% gratuity for parties of 7 or more

Chef Nick Alves

**01-10-19

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