

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 (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, choice of bacon or sausage</i>	
Garden Omelet (Omelette jardinière)	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 (Omelette du jour)	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 (Saumon Bénédictine)	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 (Le club) <i>roasted turkey breast, avocado, apple wood smoked bacon, tomatoes, house-made mayonnaise served on brioche</i>	15
French Dip (Limousin) <i>house roasted beef, Gruyère cheese, caramelized onions, Dijon, steak roll, jus for dipping</i>	15
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>	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
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, cucumber, avocado and Louis dressing</i>	15
Marinated Steak Salad <i>bibb lettuce, carrots, cabbage, green onions, fried wontons, avocado, sesame-ginger vinaigrette</i>	19
Steak Bavette & Frites <i>grilled marinated flank steak, seasonal vegetables, Bordelaise, French fries</i>	19

Corkage \$20

18% gratuity and maximum of three forms of payment for parties of 7 or more

*Executive Chef
Roderick Williams*

*Sous Chef
Eric Rademacher*

*10-05-17