

**La Provence**  
RESTAURANT & TERRACE

**Brunch**

**Brunch Drink Specials \$8**

*Bloody Mary (add \$3.50 for Ketel One or \$3.75 for Grey Goose),  
Peach, Strawberry or Pear Bellini,  
Mimosa, Screwdriver*

**~ OR ~**

**Half-Price Bottle of La Marca Prosecco \$15**

<b>Macerated Berries Crêpes</b>	9
<i>with ricotta cheese and macerated berries</i>	
<b>Vanilla Bean French Toast</b> ❶	11
<i>brioche dipped in rich vanilla batter and griddled, macerated berries</i>	
<b>Strawberry Shortcake Waffle</b> ❶	14
<i>shortcake waffle, fresh strawberries and whipped cream</i>	
<b>Breakfast Skillet</b>	14
<i>choice of meat (ham, bacon or chicken and apple sausage), two eggs any style, breakfast potatoes and cheese</i>	
<b>Build Your Own Breakfast</b> ❸	14
<i>choice of meat (ham, bacon or chicken and apple sausage), choice of side salad, mixed fruit, two eggs any style   <b>Add French Toast for \$4 or a waffle for \$4</b></i>	
<b>Eggs Benedict</b>	14
<i>smoked ham, poached eggs, hollandaise on an English muffin topped with fresh estate chives, choice of house potatoes, side salad or fruit</i>	
<b>Vegetable Frittata Omelet</b>	15
<i>with asparagus, tomatoes, mushrooms, goat cheese, dill aioli, choice of house potatoes, side salad or fruit</i>	
<b>Crab Omelet</b>	19
<i>Dungeness crab, onions, spinach, spicy hollandaise, choice of house potatoes, side salad or fruit</i>	

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<b>House Salad</b> GF V ✓	8
<i>organic baby greens, cucumber, cherry tomatoes, balsamic vinaigrette</i>	
<b>Caesar Salad</b>	8/13
<i>crisp romaine and croutons, anchovies or kale upon request</i>	
<b>Dungeness Crab Louie</b> GF	19
<i>Dungeness crab, greens, hard-boiled egg, cucumber, avocado, red onion and Louis dressing</i>	
<b>Croque monsieur or Croque madame (with egg on top, add \$1)</b>	15
<i>French ham melt with brie cheese, Mornay sauce and toasted brioche</i>	
<b>Ultimate Club</b>	16
<i>choose two meats (house roasted turkey breast, ham, roast beef or bacon), served on brioche (three slices, toasted or untoasted) with lettuce, tomato, provolone cheese and Dijon aioli and avocado spread, with choice of hand-cut fries, sweet potato fries, Caesar salad or house salad</i>	
<b>Hamburger provençal</b>	17
<i>½ lb. Angus beef, caramelized onions, house-made bun with choice of hand-cut fries, sweet potato fries, Caesar salad or house salad</i>	
<b>Chicken and Waffle</b>	17
<i>hand-breaded chicken breast, shortbread waffle, maple syrup, buffalo sauce, whipped butter</i>	

**SUPPLEMENTS 6**

<i>House-made Shortbread Waffle</i>	<i>Chicken and Apple Sausage</i>
<i>Mixed Fruit</i>	<i>Bacon</i>
<i>House Potatoes</i>	<i>Country Ham</i>

GF = Gluten-Free      V = Vegetarian

**Corkage \$20**

*20% gratuity for parties of 6 or more*

*\$3 Split Fee*

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