

# 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 Strawberry Crêpes</b>	9
<i>with ricotta cheese and balsamic macerated strawberries</i>	
<b>Vanilla Bean French Toast</b> 	11
<i>brioche dipped in rich vanilla batter and griddled, macerated berries</i>	
<b>Peach Melba Waffle</b> 	14
<i>shortcake waffle, local peach compote, whipped cream and raspberry sauce</i>	
<b>Build Your Own Breakfast</b> 	14
<i>choice of meat (ham, bacon or chicken and apple sausage), choice of side salad, mixed fruit, two eggs any style Add French Toast for \$4 or a waffle for \$4</i>	
<b>Eggs Benedict</b>	15
<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 artichokes, Heirloom tomatoes, mushrooms, goat cheese, dill aioli, choice of house potatoes, side salad or fruit</i>	
<b>Smoked Salmon Benedict</b>	18
<i>smoked salmon, poached eggs, spinach, hollandaise on an English muffin, choice of house potatoes, side salad or fruit</i>	
<b>Bonne Femme Omelet</b>	17
<i>bacon, gruyère, spinach and onion, 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>Chilled Prawn Louis</b> GF	21
<i>large prawns poached in fresh lemon and herbs and chilled, greens, hard-boiled egg, red onion, cherry tomatoes, cucumber, avocado 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

House-made Shortbread Waffle  
Mixed Fruit  
House Potatoes

Chicken and Apple Sausage  
Bacon  
Country Ham

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~