

La Provence

RESTAURANT & TERRACE

Brunch

Brunch Drink Specials \$6

*Bloody Mary (add \$3.50 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 V	7
<i>Meyer lemon crêpes, ricotta cheese, honey, berries and powdered sugar</i>	
Bananas Foster French Toast V	13
<i>brioche dipped in spiced egg batter and griddled, fresh bananas, Foster sauce, candied walnuts and whipped cream</i>	
French Toast V	10
<i>brioche dipped in spiced egg batter and griddled, macerated berries</i>	
Quiche Lorraine	10
<i>house-made quiche with spinach, onion, bacon and Gruyère, petite salad</i>	
American GF	11
<i>two eggs any style, bacon or sausage, house potatoes</i>	
Eggs Skillet GF	12
<i>eggs baked over house potatoes with white cheddar, spinach and onions, choice of bacon or sausage</i>	
Garden Omelet GF V	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 GF	14
<i>choice of three items (ham, bacon, sausage, mushrooms, peppers, onions, spinach, Gruyère, cheddar, provolone), house potatoes, choice of bacon or sausage</i>	
Eggs Benedict	14
<i>Canadian bacon, poached eggs, herb Hollandaise on an English muffin topped with oven-dried tomato relish, bacon or sausage</i>	
Salmon Benedict	16
<i>house-smoked Atlantic salmon on English muffin with sriracha Hollandaise, house potatoes, bacon or sausage</i>	
Pork Belly Benedict GF	16
<i>house-cured pork belly on parmesan polenta cakes, spinach, onion confit and herb hollandaise, bacon or sausage</i>	
Steak & Eggs GF	18
<i>8 oz. choice New York, two eggs any style, polenta tots and herb Hollandaise</i>	

Brunch

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

Chicken & Waffles 18
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

Wedge Salad 13
fresh cut wedge of iceberg lettuce, blue cheese dressing, blue cheese crumble, pancetta, cherry tomatoes, grilled red onions and rye dust

Poached Egg and Pancetta Salad **GF** 13
frisée lettuce, roasted garlic and basil vinaigrette, crispy chickpeas, avocado, oven-dried tomato relish

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

SUPPLEMENTS 4

Mixed Fruit House Potatoes
Bacon

GF = Gluten-Free **V** = Vegetarian

Corkage \$20

18% gratuity for parties of 7 or more

Chef
Nick Alves

Sous Chef
Albert Sandoval

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