

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 ❶	8
<i>Meyer lemon crêpes, ricotta cheese, honey, berries and powdered sugar</i>	
Mixed Berry French Toast ❶	11
<i>brioche dipped in spiced egg batter and griddled, macerated berries</i>	
Duck Confit Crepes	16
<i>duck confit, goat cheese and ricotta spread, peaches, and a black cherry gastrique served with arugula salad</i>	
Bananas Foster French Toast ❶	14
<i>brioche dipped in spiced egg batter and griddled, fresh bananas, Foster sauce, candied walnuts and whipped cream</i>	
Quiche Lorraine	10
<i>house-made quiche with spinach, onion, bacon and Gruyère, petite salad</i>	
American ❸	11
<i>two eggs any style, bacon or sausage, house potatoes</i>	
Eggs Skillet ❸	12
<i>eggs baked over house potatoes with white cheddar, spinach and onions, choice of bacon or sausage</i>	
Garden Omelet ❸ ❶	12
<i>eggs with spinach, mushrooms, goat cheese, tomato and avocado, house potatoes, choice of side (egg whites available upon request)</i>	
Create Your Own Omelet ❸ (add more items for \$.50 each)	14
<i>choice of three items (ham, bacon, sausage, chorizo, mushrooms, peppers, onions, spinach, Gruyère, cheddar, provolone) house potatoes, choice of bacon or sausage</i>	
Eggs Benedict	14
<i>Canadian bacon, poached eggs, Béarnaise on an English muffin topped with oven-dried tomato relish, bacon or sausage</i>	
Vegetable Benedict ❸ ❶	15
<i>portabello mushroom, spinach, tomato, avocado, poached eggs, Béarnaise, house potatoes, choice of side</i>	
Salmon Benedict	16
<i>house-smoked Atlantic salmon on English muffin with sriracha Hollandaise, house potatoes, bacon or sausage</i>	
Chicken & Waffles	18
<i>cornbread waffles with fried chicken, jalapeno honey butter and maple syrup</i>	

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All sandwiches are served with choice of hand-cut fries or mesclun salad

Monaco	8/12
<i>roasted turkey or roast beef, avocado, lettuce, tomatoes, red onion, alfalfa sprouts, provolone cheese, aioli and Dijon, choice of soft roll or brioche bread</i>	half/full
Club	15
<i>house roasted turkey breast, avocado, apple wood smoked bacon, tomatoes, house-made mayonnaise served on brioche</i>	
Hamburger provençal	17
<i>charbroiled ½ lb. Angus beef, caramelized onions, on house-made bun</i>	
Portobello Burger V	14
<i>grilled Portobello mushroom marinated in balsamic and olive oil, onion, lettuce, tomato, provolone cheese with pistou aioli on a house roll</i>	
Wedge Salad	13
<i>fresh cut wedge of iceberg lettuce, blue cheese dressing, blue cheese crumble, pancetta, cherry tomatoes, grilled red onions and rye dust</i>	
Poached Egg and Pancetta Salad GF	13
<i>frisée lettuce, roasted garlic and basil vinaigrette, crispy chickpeas, avocado, oven-dried tomato relish [classic Salade Lyonnaise]</i>	
Shrimp Louis GF	15
<i>bay shrimp, greens, hard-boiled egg, cucumber, avocado and Louis dressing</i>	

SUPPLEMENTS 4

House Potatoes

Mixed Fruit

Chicken-Apple Sausage

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~

*06-19-19