

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

- Macerated Berry Crêpes** 9
with ricotta cheese and Estate Meyer lemon, with macerated berries
- Bananas Foster French Toast** **V** 11
brioche dipped in rich vanilla batter and griddled, with classic bananas Foster sauce
- Cinnamon Apple Waffle** **V** 14
shortcake waffle, Apple Hill apple compote, topped with whipped cream, cinnamon and sugar
- Build Your Own Breakfast** **GF** 14
choice of meat (ham, bacon or chicken and apple sausage), choice of side salad, mixed fruit or two eggs any style Add French Toast for \$4 or a waffle for \$4
- Eggs Benedict** 15
smoked ham, poached eggs, and hollandaise on an English muffin topped with fresh Estate chives, choice of house potatoes, side salad or mixed fruit
- Vegetable Frittata Omelet** 15
with artichokes, Heirloom tomatoes, mushrooms, goat cheese, and dill aioli, choice of house potatoes, side salad or mixed fruit
- Smoked Salmon Benedict** 18
smoked salmon, poached eggs, spinach, and hollandaise on an English muffin, choice of house potatoes, side salad or mixed fruit
- Crab Omelet** 19
blue crab, avocado, sweet onion and tomato, with sriracha hollandaise, choice of house potatoes, side salad or mixed fruit

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House Salad GF V ✓	8
<i>organic baby greens, cucumber, and cherry tomatoes, with balsamic vinaigrette</i>	
Caesar Salad	8/13
<i>crisp romaine, house-made croutons, with house Caesar dressing, anchovies upon request (may substitute kale for romaine)</i>	
Prawn Louis GF	21
<i>large prawns poached in fresh lemon and herbs and chilled, greens, hard-boiled egg, red onion, cherry tomatoes, cucumber, avocado, with Louis dressing</i>	
Croque Monsieur or Croque Madame (with egg on top, add \$1)	15
<i>French ham melt with brie cheese, Mornay sauce and toasted brioche</i>	
Ultimate Club	17
<i>choose two meats (house roasted turkey breast, ham, roast beef or bacon), with lettuce, tomato, provolone cheese, Dijon aioli, and avocado spread, served on brioche (three slices, toasted or untoasted) with choice of hand-cut fries, sweet potato fries, Caesar salad or house salad</i>	
Hamburger Provençal	18
<i>½ lb. Angus beef patty, caramelized onions, lettuce, tomato, pickle and choice of cheese, on a house-made bun with hand-cut fries, sweet potato fries, Caesar salad or house salad</i>	
Grilled Salmon Salad	24
<i>baby kale, roasted butternut squash, and caramelized onion, with pistou and balsamic vinaigrette</i>	
French Dip	19
<i>thin sliced house made roast beef, Dijon, caramelized onion, and Gruyere, on a steak roll, served with au jus</i>	

SUPPLEMENTS 6

House-made Shortbread Waffle

Mixed Fruit

House Potatoes

GF = Gluten-Free

Chicken and Apple Sausage

Bacon

Country Ham

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~