

# 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>Balsamic Macerated Strawberry Crêpes</b>	9
<i>with ricotta cheese and Estate Meyer lemon, with balsamic macerated strawberries</i>	
<b>Bananas Foster French Toast</b> 	11
<i>brioche dipped in rich vanilla batter and griddled, with classic bananas Foster sauce</i>	
<b>Peach Melba Waffle</b> 	14
<i>buttermilk waffle and peach compote topped with whipped cream, raspberry sauce and powdered sugar</i>	
<b>Build Your Own Breakfast</b> 	14
<i>two eggs any style, choice of meat (ham, bacon or chicken and apple sausage), choice of house potatoes, side salad or mixed fruit</i>	
<i>Add French toast for \$4 or a waffle for \$4</i>	
<b>Eggs Florentine</b> 	15
<i>wilted baby spinach, poached eggs and hollandaise on an English muffin topped with fresh Estate chives, choice of house potatoes, side salad or mixed fruit</i>	
<b>Vegetable Frittata Omelet</b> 	15
<i>with artichokes, Heirloom tomatoes, fava beans, goat cheese and dill aioli, choice of house potatoes, side salad or mixed fruit</i>	
<b>Smoked Pork Belly Benedict</b>	18
<i>house cured smoked pork belly, poached eggs, spinach and hollandaise on an English muffin, choice of house potatoes, side salad or mixed fruit</i>	
<b>Crab and Asparagus Omelet</b>	19
<i>blue crab, asparagus and sweet onion topped with hollandaise, choice of house potatoes, salad or mixed fruit</i>	
<b>House Smoked Salmon</b>	24
<i>fennel cured and applewood smoked salmon, pickled onions, caper aioli and flat bread</i>	

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<b>House Salad</b> GF V ✓ (add chicken \$6 ~ add steak \$12 ~ add salmon \$15)	8
<i>organic baby greens, cucumber and cherry tomatoes, with herb vinaigrette</i>	
<b>Caesar Salad</b> (add chicken \$6 ~ add steak \$12 ~ add salmon \$15)	8/13
<i>crisp romaine, house-made croutons, with house Caesar dressing, anchovies upon request (may substitute kale for romaine)</i>	
<b>Prawn Louis</b> GF	21
<i>large chilled prawns poached in fresh lemon and herbs with greens, hard-boiled egg, red onion, cherry tomatoes, cucumber, avocado and house Louis dressing</i>	
<b>Grilled Salmon Salad</b> GF	24
<i>baby kale and frisée lettuce, cherry tomato, cucumber, shaved baby carrots and radish with herb vinaigrette</i>	
<b>Ham and Brie Tartine (with egg on top, add \$1)</b>	15
<i>open-faced French ham melt with brie cheese and Mornay sauce on house made wheat bread</i>	
<b>Club Sandwich</b>	17
<i>choose two meats (house roasted turkey breast, ham, roast beef or bacon), with lettuce, tomato, provolone cheese, Dijon aioli and avocado, served on toasted brioche with choice of hand-cut fries, sweet potato fries, Caesar salad or house salad</i>	
<b>Hamburger Provençal</b>	18
<i>½ lb. Angus beef patty, caramelized onions, lettuce, tomato, pickle and choice of cheese, on house-made bun with hand-cut fries, sweet potato fries, Caesar salad or house salad</i>	
<b>French Dip</b>	19
<i>thin sliced house-made roast beef, Dijon, caramelized onion and Gruyère, on a steak roll, served with au jus</i>	

### SUPPLEMENTS 6

House-made Buttermilk 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~

\*06/14/22