

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 Mixed Berry Crêpes	9
<i>with ricotta cheese, Estate Meyer lemon and citrus macerated mixed berries</i>	
Cinnamon Apple French Toast 	11
<i>brioche dipped in rich vanilla batter and griddled, with Apple Hill cinnamon apple compote</i>	
Blood Orange Marmalade Waffle 	14
<i>butter milk waffle and traditional marmalade topped with whipped cream, honey and powdered sugar</i>	
Build Your Own Breakfast 	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 or a waffle for \$4</i>	
Tomato Provençal Benedict 	15
<i>slow roasted tomato, 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>	
Bonne Femme Omelet 	15
<i>applewood smoked bacon, Gruyère cheese, spinach and sweet onions, choice of house potatoes, side salad or mixed fruit</i>	
Grilled Salmon Benedict	24
<i>fresh grilled salmon, spinach, Provençal tomato and hollandaise on an English muffin, choice of house potatoes, side salad or mixed fruit</i>	
Smoked Pork Belly Benedict	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>	
Crab and Asparagus Omelet	19
<i>blue crab, roasted poblano peppers, asparagus and sweet onion topped with hollandaise, choice of house potatoes, side salad or mixed fruit</i>	

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House Salad GF V <i>✓</i> (add chicken \$6 ~ add steak \$12 ~ add salmon \$15)	8
<i>organic baby greens, cucumber and cherry tomatoes, with balsamic vinaigrette</i>	
Caesar Salad (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>	
Prawn Louis 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>	
Grilled Salmon Salad GF	24
<i>mixed greens, roasted butternut squash, toasted almonds, pickled onions and champagne vinaigrette</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>	
Club Sandwich	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>	
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>	
French Dip	19
<i>thin sliced house-made roast beef, Dijon, caramelized onion and Gruyère, on a steak roll, served with au jus with choice of hand-cut fries, sweet potato fries, Caesar salad or house salad</i>	

SUPPLEMENTS 6

House-made Buttermilk 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~

*10/10/22