

# La Provence

RESTAURANT & TERRACE

## Brunch

### Brunch Drink Specials \$9

*Bloody Mary (add \$3.50 for Ketel One or \$3.75 for Grey Goose),  
Peach, Strawberry or Pear Bellini,  
Mimosa, Screwdriver*

~ OR ~


*Special Price Bottle of La Marca Prosecco \$20*

<b>Nutella and Cream Crêpes</b>	9
<i>house-made crêpes with classic chocolate hazelnut spread, topped with chocolate sauce and toasted hazelnuts</i>	
<b>Bananas Foster French Toast</b> 	11
<i>brioche dipped in rich vanilla batter and griddled, with classic bananas Foster sauce</i>	
<b>Strawberry Shortcake Waffle</b> 	14
<i>buttermilk waffle and strawberry compote topped with whipped cream 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 or a waffle for \$4</i>	
<b>Tomato Provençal Benedict</b> 	16.50
<i>slow-roasted tomato, wilted baby spinach and poached eggs, topped with hollandaise and fresh Estate chives over an English muffin, choice of house potatoes, side salad or mixed fruit</i>	
<b>Applewood-Smoked Canadian Bacon Benedict</b>	18.50
<i>house-cured and applewood-smoked Canadian bacon, spinach and poached eggs, topped with hollandaise over an English muffin, choice of house potatoes, side salad or mixed fruit</i>	
<b>Seared Crab Cake Benedict</b>	26
<i>fresh seared crab cake, spinach, Provençal tomato and poached eggs, topped with hollandaise over an English muffin, choice of house potatoes, side salad or mixed fruit</i>	
<b>Grilled Vegetable Omelet</b> 	18
<i>3-egg omelet with grilled asparagus, onion, bell pepper and mushrooms topped with hollandaise, choice of house potatoes, side salad or mixed fruit</i>	
<b>Andouille Sausage and Shrimp Omelete</b>	23
<i>3-egg omelet with sautéed rock shrimp, house-made andouille sausage and baby spinach, choice of house potatoes, side salad or mixed fruit</i>	

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<b>House Salad</b> <b>GF</b> <b>V</b>  (add chicken \$6 ~ add steak \$12 ~ add salmon \$15)	<b>9</b>
<i>organic baby greens, cucumber and cherry tomatoes, with balsamic vinaigrette</i>	
<b>Caesar Salad</b> (add chicken \$6 ~ add steak \$12 ~ add salmon \$15)	<b>9/13.50</b>
<i>crisp romaine, house-made croutons, with house Caesar dressing, anchovies upon request (may substitute kale for romaine)</i>	
<b>Prawn Louie</b> <b>GF</b>	<b>21</b>
<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 Garden Salad</b> <b>GF</b>	<b>26</b>
<i>fresh grilled salmon, mixed greens, cucumber, radish, carrot, cherry tomato and pickled onions with balsamic vinaigrette</i>	
<b>Club Sandwich</b>	<b>17</b>
<i>slow-roasted herb-marinated turkey breast and applewood smoked bacon with lettuce, tomato, provolone cheese, Dijon aioli and avocado served on toasted brioche</i>	
<b>Hamburger Provençal</b>	<b>19</b>
<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>	
<b>French Dip</b>	<b>21</b>
<i>thin sliced house-made roast beef, Dijon, caramelized onion and Gruyère, served on a steak roll with au jus and choice of hand-cut fries, sweet potato fries, Caesar salad or house salad</i>	

### SUPPLEMENTS

House-made Buttermilk Waffle 6	Chicken and Apple Sausage 6
Mixed Fruit 6	Bacon 6
House Potatoes 6	Country Ham 6
Brioche Toast (2 Slices) 5	

**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~