

# 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>Berry Crêpes</b>	9
<i>house-made crêpes with macerated berries and sweet ricotta cheese, dusted with powdered sugar and local honey</i>	
<b>Caramel Apple French Toast</b> 	11
<i>brioche dipped in rich vanilla batter and griddled, with tender apples and creamy caramel, dusted with powdered sugar</i>	
<b>Berries &amp; Cream Waffle</b> 	14
<i>fluffy buttermilk waffle topped with macerated berries, 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 &amp; apple sausage), choice of house potatoes, side salad or mixed fruit</i> <i>Add French toast or a waffle for \$4</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>Chorizo Benedict</b>	18
<i>Spanish chorizo, tomatoes, wilted baby spinach, and poached eggs, topped with chipotle hollandaise over an English muffin, choice of house potatoes, side salad or mixed fruit</i>	
<b>Short Rib Hash &amp; Eggs</b>	23
<i>tender, slow-braised beef short rib, crispy potatoes sautéed with bell peppers and onions, two eggs any style, served with creamy avocado crema and a mild salsa verde</i>	
<b>Cordon Bleu Omelet</b>	19
<i>3-egg omelet with ham, chicken &amp; apple sausage and swiss cheese, topped with creamy mornay sauce, choice of house potatoes, side salad or mixed fruit</i>	
<b>Lobster Claw Omelet</b>	24
<i>3-egg omelet with lobster claw meat, roasted tomatoes, wilted baby spinach, topped with chipotle hollandaise, choice of house potatoes, side salad or mixed fruit</i>	

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<b>House Salad</b> <b>GF</b> <b>V</b> <b>V</b> (add chicken \$6 ~ add steak \$12 ~ add salmon \$15)	9
<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)	9/13.50
<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>	21
<i>large chilled prawns marinated in Meyer lemon and fresh basil with greens, hard-boiled egg, baby French green beans, cherry tomatoes, cucumbers, fingerling potatoes, and red wine vinaigrette</i>	
<b>Grilled Salmon Garden Salad</b> <b>GF</b>	26
<i>mixed greens, cucumber, radish, carrot, cherry tomato and pickled onions topped with fresh grilled salmon and served with balsamic vinaigrette</i>	
<b>Club Sandwich</b>	17
<i>slow-roasted herb-marinated turkey breast and applewood smoked 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>	19
<i>½ lb. Angus beef patty, caramelized onions, aioli, lettuce, tomato, pickle and choice of cheese, house-made bun with choice of hand-cut fries, sweet potato fries, Caesar salad or house salad</i>	
<b>French Dip</b>	21
<i>thin sliced house-made roast beef, Dijon, caramelized onions 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 ~