

# La Provence

RESTAURANT & TERRACE

## Brunch

### Brunch Drink Specials

**Candied Bacon Bloody Mary \$16**

*(add \$3.50 for Ketel One or \$3.75 for Grey Goose)*

**Peach, Strawberry or Pear Bellini, Mimosa, Screwdriver \$9**

~ 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>Strawberries and Cream French Toast</b> 	11
<i>brioche dipped in rich vanilla batter and griddled, with strawberry compote, vanilla whipped cream and 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>Creamy vegetable benedict</b>	18
<i>creamed spinach and tomatoes, poached eggs, topped with hollandaise over an English muffin, choice of house potatoes, side salad or mixed fruit</i>	
<b>Seared Salmon and Arugula Frittata</b>	23
<i>sautéed bell peppers, tomatoes and onions and eggs, served with pesto hollandaise and feta cheese</i>	
<b>Ratatouille Omelet</b>	19
<i>3-egg omelet with onions, bell peppers, zucchini, eggplant, tomatoes and gruyere cheese topped with pesto hollandaise, choice of house potatoes, side salad or mixed fruit</i>	
<b>Crab and Asparagus Omelet</b>	24
<i>3-egg omelet with blue crab meat and fresh local asparagus, topped with tangy lemon 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>✓</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)	10/15
<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>	23
<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>	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>	22
<i>½ lb. Angus beef patty, caramelized onions, aioli, lettuce, tomato, pickle and choice of cheese, on 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~

\*6/28/24