

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

Berry Crêpes	9
<i>house-made crêpes with macerated berries and sweet ricotta cheese, dusted with powdered sugar and local honey</i>	
Strawberries and Cream French Toast 	11
<i>brioche dipped in rich vanilla batter and griddled, with strawberry compote, vanilla whipped cream and dusted with powdered sugar</i>	
Berries & Cream Waffle 	14
<i>fluffy buttermilk waffle topped with macerated berries, whipped cream and powdered sugar</i>	
Build Your Own Breakfast 	14
<i>two eggs any style, choice of meat (ham, bacon or chicken & apple sausage), choice of house potatoes, side salad or mixed fruit</i> <i>Add French toast or a waffle for \$4</i>	
Applewood-Smoked Canadian Bacon Benedict	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>	
Creamy vegetable benedict	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>	
Seared Salmon and Arugula Frittata	23
<i>sautéed bell peppers, tomatoes and onions and eggs, served with pesto hollandaise and feta cheese</i>	
Ratatouille Omelet	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>	
Crab and Asparagus Omelet	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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House Salad GF V V (add chicken \$6 ~ add steak \$12 ~ add salmon \$15)	9
<i>organic baby greens, cucumber and cherry tomatoes, with balsamic vinaigrette</i>	
Caesar Salad (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>	
Prawn Louie GF	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>	
Grilled Salmon Garden Salad GF	26
<i>mixed greens, cucumber, radish, carrot, cherry tomato and pickled onions topped with fresh grilled salmon and served with balsamic vinaigrette</i>	
Club Sandwich	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>	
Hamburger Provençal	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>	
French Dip	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~

*4/12/24