

## SMALL PLATES

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**GRUYÈRE POPOVER – \$3 EACH**  
*Crème fraîche butter*

**BURRATA – \$10**  
*California EVOO, grilled bread*

**CHARRED AVOCADO – \$15**  
*King crab, avocado mousse, fresno chile, furikake*

**BEEF TARTARE – \$14**  
*Horseradish, sunchoke, cured egg yolk, rye cracker*

**WOOD-ROASTED OCTOPUS – \$15**  
*Vinegar potato, romesco, celery, radish*

**LOVE ROAD FARMS DEVILED EGGS – \$9**  
*Smoked salmon “bacon,” shallot, salmon roe, herbs*

**HEIRLOOM TOMATOES – \$12**  
*Mozzarella mousse, black garlic, basil oil, upland cress*

**BABY GEM LETTUCE – \$8**  
*Italian vinaigrette oregano, pecorino, crispy parmigiano*

**CHARCUTERIE BOARD – \$19**  
*Parma prosciutto, Ibérico chorizo, country-style pork pâté, grilled bread, pickled shallot, stone-ground mustard*

## VEGETABLES

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**CRISPY BRUSSELS SPROUTS – \$10**  
*Bacon, mustard seed, walnut*

**FRIED CAULIFLOWER – \$10**  
*Lemon, sage, calabrian chile aioli*

**TWICE-BAKED POTATO CROQUETTES – \$10**  
*Scallion, crème fraîche, cheddar*

**GRILLED GREEN BEANS – \$10**  
*Spiced yogurt, miso, sesame seed*

## FRESH PASTA

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**CASARECCE – \$19**  
*Wild boar ragu, rosemary, pecorino*

**TAGLIOLINI – \$24**  
*Crab, lemon, calabrian chile, herbs, breadcrumbs*

## LARGE PLATES

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**SEA SCALLOPS – \$29**  
*Caramelized cauliflower & purée, almond, gold raisin, caper*

**MONKFISH – \$27**  
*Yukon gold potato “chowder,” corn espuma, celery, potato tuille*

**BRANZINO – \$26**  
*Orange, fennel, chile, pistachio pesto*

**SALMON – \$26**  
*Asparagus, spring pea, Flat #12 mushrooms, lemon*

**CHICKEN SAUSAGE – \$22**  
*Fennel purée, charred escarole, giardiniera, aged balsamic*

**PORK RIB CHOP & BELLY – \$26**  
*BBQ lentils, kohlrabi, ají dulce, apple*

**PRIME BEEF STRIPLOIN – \$36**  
*Romesco, cipollini onion, potato, bone marrow butter, greens*

**PROVISION BURGER – \$17**  
*Onion bacon jam, dijonaise, tomato relish, gruyère, house fries*

## WOOD-FIRED PIZZA

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**MARGHERITA – \$15**  
*Fresh mozzarella, tomato sauce, basil, EVOO*

**MUSHROOM – \$16**  
*Fresh mozzarella, garlic puree, oregano, truffle oil*

**PEPPERONI – \$16**  
*Fresh mozzarella, tomato sauce, oregano, pecorino*

**SAUSAGE – \$16**  
*Fresh mozzarella, garlic, red onion, chile honey*