

SMALL PLATES

BURRATA – \$10

caponata, basil oil, crisp parmigiano

CORN & LEEK SOUP – \$12 quart

jalapeno, cilantro

MEDITERRANEAN OCTOPUS – \$13

Vinegar potato, romesco, celery, radish

SIMPLE GREEN SALAD – \$9 HALF TRAY – \$18

Italian vinaigrette, oregano, dried chile, parmigiano

BRUSSELS SPROUTS – \$10

bacon, walnuts, mustard seed

CRISPY ARTICHOKE – \$10

lemon, garlic aioli, herbs

LARGE PLATES

SEA SCALLOPS – \$24

celery root, oyster mushrooms, apple, walnut, brown butter

SALMON – \$21

ginger, heirloom carrot, fennel

PROVISION BURGER – \$14

aged cheddar, L,T,O, special sauce, fries

GNOCCHETTI – \$15

wild boar ragu, rosemary, pecorino

10 OZ RIBEYE FILET – \$29

roasted potato, broccolini, truffle butter

FISH FRY/ AVAILABLE FRIDAYS – \$16

beer battered cod, french fries, coleslaw, tartar

PIZZA

MARGHERITA – \$12

fresh mozzarella, tomato sauce, basil, evoo

MUSHROOM – \$12

mozzarella, garlic, oregano, truffle oil

PEPPERONI – \$12

mozzarella, tomato sauce, oregano, pecorino

FAMILY STYLE – FEEDS 4

WHOLE ROASTED CHICKEN – \$39

lemon, thyme, choice of 2 sides

ROASTED SALMON – \$45

carrot ginger puree, fennel, choice of 2 sides

ANGUS ROAST BEEF – \$45

horseradish cream, gravy, choice of 2 sides

BRAISED PORK LASAGNA – \$39

bechamel, ricotta, tomato, 1/2 tray salad, dinner rolls

ROASTED HEIRLOOM CARROTS, thyme, orange

CRISPY YUKON GOLD POTATOES

BRUSSELS SPROUTS, walnut, bacon

BROCCOLINI, lemon, evoo