

APPETIZERS

N.P. Trio | 12
*House Pimento Cheese, Truffle-Honey Ricotta
Deviled Egg Spread, House Chips, Baguette*

Burrata | 14
*Confit Heirloom Tomato, Watercress Pistou,
Aged Balsamic, EVOO, Add Prosciutto 7*

Woodfired Bread | 12
Harissa, Bruschetta, Balsamic, EVOO

Avocado Toast | 13
*Rustic Bread, Smashed Avocado, Pickled Onion
Goat Cheese, Confit Tomato, Arugula, Lemon Oil
Add Smoked Salmon 5 | Add Prosciutto 7*

BRUNCH

WOOD FIRED BREAKFAST PIZZAS

Smoked Salmon 19
*House Smoked Salmon, Mozzarella, Boursin Cheese,
Shaved Red Onion, Ricotta, Fresh Tomato, Arugula,
Fried Capers, Deviled Egg Crème Fraiche*

The Scramble 16
*Mozzarella, Cheddar, Scrambled Eggs, Bacon, Breakfast Sausage,
Mushrooms, Caramelized Onion, House Schmutz, Hot Honey*

PLATES

English Breakfast 15
*2 Eggs any Way, Bacon, Sausage, Sauteed Mushrooms,
Grilled Tomato, Baked Beans, White Toast*

“Surf and Turf” Benny 19
*House Smoked Salmon, Parma Prosciutto, 2 Poached Eggs,
Grilled Sourdough, Bearnaise Sauce, Breakfast Potatoes*

Traditional Benny 14
*2 Poached Eggs, English Muffin, Capicola
House Hollandaise. Choice of Side*

Chicken and Waffles 16
*3 Hand Breaded Tenders, Belgian Waffle,
Powdered Sugar, Maple Butter, Mike’s Hot Honey Syrup*

Smoked Salmon Platter 16
*House Smoked Salmon, Everything Bagel, Deviled Egg Spread,
Boursin Cheese, Red Onion, Capers, Lemon dressed Arugula*

Hangover Helper 17
*Grill 8oz CAB Burger, Smoked Bacon, Smoked Cheddar, LTO Slaw,
Fried Onion, Black Pepper Aioli, Over Easy Egg, Choice of Side*

Beef Ranchero Bowl 18
*Grilled Skirt Steak, 2 Poached Eggs, Breakfast Potatoes,
Grilled Peppers and Onion, Salsa Verde, Avocado,
Cilantro Lime Crema, Pico, Cotija Cheese*

SIDES

Breakfast Potatoes 5 | Fresh Fruit 5
Toast-White or Wheat 4 | Bacon (3) 5

BRUNCH COCKTAILS

NP Mimosa | 9
Kraemer Blanc de Blanc Champagne, Fresh Orange Juice, Vanilla Simple

Five Spice Royale | 10
*Mathilde Crème de Cassis, Five Spice Simple,
Kraemer Blanc de Blanc, Blueberries*

Bloody Mary | 10
*Prairie Wolf vodka, House-Made Sangrita, Fresh Lemon,
Lively Mexican Lager, Bloody Mary Accoutrement*

Easy Like A Sunday Morning | 10
*Zero Tolerance Civil Disobedience Blend Coffee,
Vanilla Simple, Boozy Whipped Cream with Tempus
Fugit Crème de Cacao, Tempus Fugit Fernet*

Personal Mimosa Bar | 29 (perfect for the table)
*Kraemer Blanc de Blanc bottle, One Of Each- Freshly
Squeezed Orange Juice, Freshly Squeezed
Grapefruit Juice, Pineapple Juice, Cranberry Juice*

LUNCH

STARTERS

Wings 8 ½ doz | 14 doz
Tossed in Buffalo, Garlic-Parm, Chipotle BBQ, or Mekong Delta Sauce

Calamari 15
Lightly Fried Calamari Strips, House Sugo, Lemon Aioli

House Chili con Queso, Chips, & Salsa 10
*3 Cheese-Hatch Chili Queso, Fire Roasted
Tomato Salsa, Warm Tortilla Chips*

SALADS

Dynamite Shrimp Salad 19.5
*Romaine, Baby Tomato, Cucumber, Ramen, Egg, Wasabi Peas,
Edamame, Shrimp Chip, Soy Ginger Vinaigrette, Sriracha Aioli*

Bibb Garden Salad 13
*Bibb Lettuce, Sweet Peppers, Fresh Zucchini, Seasonal Apple,
Spiced Pecans, Feta Cheese, Champagne Thyme Vinaigrette
Add Chicken 4.5 | Add Salmon 6.5*

12" SIGNATURE PIZZA

*Substitute Gluten Free Cauliflower Crust +4

Meat Sweats 19
Pepperoni, Italian Sausage, Meatball, Sopressatta, Capicola

BBQ Chicken Pizza 18
*House BBQ, Grilled Chicken, Pickled Onions,
Fresh Jalapeno, Mozzarella, Cheddar*

Margherita 16
Buffalo Mozzarella, Burrata, Fresh Tomato, Fresh Basil

BYO Pizza 12
*All toppings are \$2 each. We recommend no more than
three toppings. All come with House Red Sauce and Mozzarella*
*Pepperoni, Sausage, Meatball, Capicola, Grilled Chicken,
Caramelized Onion, Fire Roasted Peppers, Diced Tomato,
Spinach, Artichoke, Mushrooms, Marinated Olives*

PLATES

Black Label Burger 17
*½ lb House Blend Burger, Candied Bacon, Bourbon-Onion
Jam, Smoked Gouda, Lettuce, Tomato, Brioche*

Sicilian Panino 15
*Shaved Salami, Capicola, Artisan Pepperoni, Provolone Cheese,
LTO Slaw, Red Wine Vinaigrette, Muffuletta Olives, Crunchy Bread*

Ketolicious 20
*Grilled Chicken Breast, Cauliflower Rice, Grilled Broccolini,
Smoked Tomato Puree, Avocado, Poached Egg, Scallion-Cilantro Oil*

Street Tacos MP
Chef’s Selection of Daily Tacos

Chicken Tenders 15
*4 House Breaded-Lightly Fried Buttermilk Tenders
Choice of Side and Dipping Sauce*

SIDES 7.5

Truffle Fries | Sea Salt Pub Fries | House Ranch Chips
Prosciutto-Truffle Mac | Tomato-Cucumber Salad
Caesar or House Salad | Grilled Broccolini

WINE

We've thoughtfully curated our wine list to provide great quality unique wines that have received excellent reviews from reputable wine editorials. We've also priced our wines lower than others to ensure you can take your palate on adventure. The following example is the theme throughout our wine list, *Three by Wade* – Our price \$60, others \$100, Be adventurous and remember... Life is too short to drink bad wine!

BUBBLES

Kraemer Blanc de Blanc, Loire Valley	8	25
Alma4 Almacita Brut, Mendoza, AR	11	35
Ostro Brut, Prosecco, IT		40
Buena Vista 'La Victoire', Champagne AOC		100

PINOT GRIGIO

Spasso, Veneto, IL	10	30
Milbrandt Vineyards, Columbia Valley		35
Domaine Specht, Alsace		40

SAUVIGNON BLANC

Ca'Momi, Napa Valley	10	30
Sincerite, Loire Valley	12	40
Tohu, Marlborough, NZ		40
Elizabeth Spencer, North Coast		45
Domaine Michel Vattan, Sancerre		55

CHARDONNAY

Xanadu Circa 77, Margaret River, AU	10	30
VALRAVN, Sonoma County	14	45
Union Sacre, Central Coast		65
Trione, Russian River		70
St Innocent 'Freedom Hill', Willamette Valley		80
Plumpjack Reserve, Napa Valley		95

ROSES & FUN WHITES

Ercole Moscato d'Asti, Piemonte DOCG	11	35
Storm Point Chenin Blanc, South Africa	12	40
*Xarmant Txakoli, Basque, SP		40
Lorenza True Rose, Lodi	15	50
*Calcarius Frecciabomb, Puglia, It (IGP)		55
*Bonny Doon Le Cigare Orange, Russian River		35

PINOT NOIR

Tree Fort, Santa Barbara	10	30
Eola Hills, Willamette Valley	14	45
*Sanctum Lisica, Slovenia		50
Sextant Saint Lucia, Santa Lucia Highlands		55
Lola, Russian River Valley		65
Gary Farrell, Russian River		90
Maysara 'Asha', McMinnville, OR		100

CABERNET

Grounded by Phelps, California	10	30
Hedges CMS, Colombia Valley, WA	14	45
One Stone, Paso Robles		40
Three by Wade, Cali-Blend		60
El Porvenir 'Laborum', Cafayate, AR		65
Roberts + Rogers 'Napa 5', Napa Valley		75
Ride, Napa Valley		90
Montesco 'Piefranc'		
Cabernet Franc, Uco Valley AR	14	45
Union Sacre Cabernet Franc, Paso Robles		60

MERLOT

Je Deteste, France	10	30
Chelsea 'Goldschmidt', Alexander Valley		45
Raymond Reserve Selection, Napa Valley		75

UNIQUE REDS

*Ltd, + Mencia, Willamette Valley		50
Delinquente Montepulciano, Riverland, AU		45
Board Track Racer 'The Shift', Columbia Valley, CA		55
*Ciacci Piccolomini d'Aragona		
Brunello di Montalcino, Montalcino, IT		120
*La Rioja Alta S.A, 'Vina Ardanza'		
Reserva Rioja, Rioja, SP		90
Passionate Wines 'Del Mono' Tinto, Argentina	10	30
Corazon del Sol Malbec, Uco Valley AR		50
Owen Roe 'Ex Umbris' Syrah, Washington	15	50
Haarmeyer 'Stampede' Zinfandel, Sacramento, CA		70

BEER

DRAFT PINTS 6

Stonecloud Lite | Lively Mexican Lager
 RT ERWO | Seasonal Option - CT Angry Bob Dillin'

CANS

Coors Light 4 | Michelob Ultra 4 | Coors Original 4
 Miller Lite 4 | Victoria Amber 5 | Modelo Especial 5
 Coop F5 6 | Cross Timbers Moneypenny 6
 Skydance Fancy Dance 6 | RT Nada Nada 6
 Elk Valley Latte Nemesis 6 | Assorted White Claw 5
 Bud Zero 4 (non alcoholic)

COCKTAILS

Provisions Signature Club Special | 9

Ketel One Gf & Rose Vodka, Fresh Squeezed Grapefruit Juice,
 Fresca Sparkling Grapefruit, Soda, Himalyan Pink Salt,
 Grapefruit & Rose Ice Cube

Patio Pounder | 9

Aguavida Cachaca, Lillet Blanc, Accompani Flora Green
 Aperitif, Housemade Vanilla Simple, Soda, Lemon Zest

Pop My Bubble | 11

Grey Goose Vodka, Giffard Caribbean Pineapple,
 Giffard Fruit De La Passion, Fresh Squeezed Lemon Juice,
 Pomagranate Grenadine, Soda, Citrus Vapor Bubble

Thai Me Back | 11

Hamilton White Stache Rum, Maggie's Farm Falernum,
 Caribbean Plum Shrub, Turbinado Simple,
 Fresh Squeezed Lemon Juice, Fresh Basil, Soda

Tipsy Alpaca | 10

Caravedo Quebranta, Gifford Abricot Du Rousillon,
 Ford's Sloe Gin, Housemade Vanilla Simple, Fresh Made
 Acidified Orange Juice, Aqua Faba, Smoked Paprika

The Catherine Martin | 11

Bacon Fatwashed Rough Rider Double Barrel Bourbon,
 Tempus Fugit Crème De Noyeaux, El Guapo Creole Orgeat,
 Infuse Sassafras Bitters, Angostura Aromatic Bitters,
 Orange Zest, Pecanwood Smoke, Large Rock

Kinda Like An Espresso Martini | 11

Maggie's Farm Coffee Liqueur, Broadbent
 Madiera "Boal" 10yr, Walcher Amaretto,
 Pierre Ferrand Dry Curacao, Heavy Cream,
 Aqua Faba, Zero Tolerance Coffee