

APPETIZERS

Charcuterie for 2	18
<i>Cured Meats, House Smoked Salmon Artisanal Cheese, Accoutrements</i>	
N.P. Trio	12
<i>Smoked Gouda Pimento Cheese, Truffle Honey Ricotta, Deviled Egg Spread, House Chips, Baguette</i>	
Burrata	14
<i>Confit Heirloom Tomato, Watercress Pistou, Aged Balsamic, EVOO, Add Prosciutto 7</i>	
Calamari	15
<i>Lightly Fried Calamari Strips, House Sugo, Lemon Aioli</i>	

Meatballs	15
<i>Chef Jim's Red Sauce, House Ricotta, Focaccia</i>	
Provision Mussels	19
<i>PEI Mussels, Rotating Preparation, Crusty Bread</i>	
Smoked Trout Dip	12
<i>House Smoked Trout-Sourdough Toast</i>	
Smoked Salmon Flatbread	16
<i>House Cured Salmon, Deviled Egg Crème Fraiche Pickled Radish, Arugula, Preserved Egg Yolk</i>	
Woodfired Bread	12
<i>Harissa, Bruschetta, Balsamic, EVOO</i>	

SALADS

*Add Chicken 7 | Poached Shrimp 8 | Salmon 9
appetizer | entree

Romaine Heart	7 10
<i>"Caesar" Vinaigrette, Focaccia Crouton, Aged Parmesan</i>	
House Spinach	7 10
<i>Baby Tomato, Cucumber, Fresh Apple, Spiced Pecans, Goat Cheese, Roasted Strawberry Balsamic</i>	
Dynamite Shrimp Salad	19.5
<i>Romaine, Baby Tomato, Cucumber, Ramen Egg Wasabi Peas, Edamame, Shrimp Chip, Soy Ginger Vinaigrette, Sriracha Aioli</i>	

All items are subject to an 18% service charge of which 100% goes to the service staff. If you feel service exceeded your expectations, please feel free to leave an additional service charge.

12" SIGNATURE PIZZA

*Substitute Gluten Free Cauliflower Crust +4

Kitchen Sink	20
<i>Loaded with Chef's Choice of Meats and Veggies - Just Trust Us!</i>	
Shawn's Gabagool	18
<i>House Red Sauce, Soppresatta, Pepperoni, Fresh Mozzarella, Fresh Jalapenos, Mike's Hot Honey</i>	
The Snobby Swine	19
<i>Shaved Prosciutto, Goat Cheese, Fig Jam, Candied Bacon, Garlic Schmutz, Arugula, Truffled Ricotta</i>	
Margherita	17
<i>Fresh Mozzarella, Burrata, Fresh Tomato, Basil</i>	
Pesto Chicken	17
<i>House Red Sauce, Grilled Chicken, Cremini Mushrooms, Caramelized Onions, Fire Roasted Peppers, Spinach, Basil Pesto, Balsamic Drizzle</i>	
BYO Pizza	12
<i>All toppings are \$2 each We recommend no more than three toppings Pepperoni, Sausage, Meatball, Capicola, Grilled Chicken, Caramelized Onion, Fire Roasted Peppers, Diced Tomato, Spinach, Artichoke, Mushrooms, Marinated Olives *All come with House Red Sauce and Mozzarella</i>	

ENTREES

Black Label Burger	17
<i>½ lb House Blend Burger, Candied Bacon, Bourbon-Onion Jam, Smoked Gouda, Lettuce, Tomato, Brioche</i>	
Steak Frites	38
<i>Grilled 5oz Angus Tenderloin Filet, Truffle Fries, Bone Marrow Butter, Chimichurri</i>	
Salmon	27
<i>Tabouli Quinoa, Smoked Tomatoes, Grilled Fennel Slaw, Carrot-Ginger Puree</i>	

Pork Rib Chop	26
<i>Grilled Berkshire Pork, Fingerling-Olive Oil Mash Charred Broccolini, Black Garlic-Bourbon Butter</i>	
Sweet Tea Brick Chicken	25
<i>Butternut Squash Puree, Brussel Sprouts, Caramelized Shallot-Balsamic Reduction</i>	
Fish and Chips	19
<i>Beer Battered Pacific Cod, Sea Salt Pub Fries, Malt Vinegar Tartar, Spicy Ketchup</i>	

SIDES 7.5

Truffle Fries | Sea Salt Pub Fries | Prosciutto-Truffle Mac | Tomato-Cucumber Salad
Brussel Sprouts | Grilled Broccolini | House Ranch Chips | Garlic French Beans | Cauliflower Rice

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
Delinquent 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