

APPETIZERS

<b>Wings</b>	8 ½ doz   14 doz	<b>Burrata</b>	14
<i>Tossed in Buffalo, Garlic-Parm, Chipotle BBQ, or Mekong Delta Sauce</i>		<i>Confit Heirloom Tomato, Watercress Pistou, Aged Balsamic, EVOO, Add Prosciutto 7</i>	
<b>N.P. Trio</b>	12	<b>Smoked Salmon Flatbread</b>	16
<i>House Pimento Cheese, Truffle-Honey Ricotta, Deviled Egg Spread, House Chips, Baguette</i>		<i>House Cured Salmon, Deviled Egg Crème Fraiche, Pickled Radish, Arugula, Preserved Egg Yolk</i>	
<b>Woodfired Bread</b>	12	<b>House Chili con Queso, Chips, &amp; Salsa</b>	10
<i>Harissa, Bruschetta, Balsamic, EVOO</i>		<i>3 Cheese-Hatch Chili Queso, Fire Roasted Tomato Salsa, Warm Tortilla Chips</i>	
<b>Calamari</b>	15		
<i>Lightly Fried Calamari Strips, House Sugo, Lemon Aioli</i>			

SALADS

<b>Smoked Salmon-Watermelon Salad</b>	17
<i>House Cured-Cold Smoked Salmon, Arugula, Field Greens, Tomato, Cucumber, Watermelon, Goat Cheese, Spiced Pistachios, Jalapeno Mint-Vinaigrette</i>	
<b>Dynamite Shrimp Salad</b>	19.5
<i>Romaine, Baby Tomato, Cucumber, Ramen Egg, Wasabi Peas, Edamame, Shrimp Chip, Soy Ginger Vinaigrette, Sriracha Aioli</i>	
<b>Bibb Garden Salad</b>	13
<i>Bibb Lettuce, Sweet Peppers, Fresh Zucchini, Seasonal Apple, Spiced Pecans, Feta Cheese, Champagne Thyme Vinaigrette</i> Add Chicken 4.5   Add Salmon 6.5	
<b>Tuna Niçoise Salad</b>	19
<i>Blackened Ahi Tuna, Field Greens, Haricot Vert, Tomato, Fingerling Potato, Egg, Cucumber, Olive Tapenade, Herb-Dijon Vinaigrette</i>	

12" SIGNATURE PIZZA

\*Substitute Gluten Free Cauliflower Crust +4

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

BURGERS & SANDWICHES

\*One choice of side

<b>Black Label Burger</b>	17
<i>½ lb House Blend Burger, Candied Bacon, Bourbon-Onion Jam, Smoked Gouda, Lettuce, Tomato, Brioche</i>	
<b>Provisions Burger Duo</b>	16
<i>Two 4oz House Blend-CAB Burgers- Smoked Cheddar, Bacon, Fried Onion, Charred Jalapeno, Bone Marrow Butter, Lettuce, Tomato, Mini Brioche</i>	
<b>Grilled Chicken Club</b>	16
<i>Marinated Chicken Breast, Smoked Bacon, Boursin Spread, Fresh Mozzarella, Tomato, Sliced Avocado, Bibb Lettuce, Rosemary Focaccia</i>	
<b>Sicilian Panino</b>	15
<i>Shaved Salami, Capicola, Artisan Pepperoni, Provolone Cheese, LTO Slaw, Red Wine Vinaigrette, Muffuletta Olives, Crunchy Bread</i>	
<b>Pork Belly Sliders (3)</b>	15
<i>Smoked Pork Belly, Sweet Red Chili Glaze, Pickled Carrots and Onions, Cilantro, Sriracha Aioli, Sweet Bun</i>	

PLATES

<b>Ketolicious</b>	20
<i>Grilled Chicken Breast, Cauliflower Rice, Grilled Broccolini, Smoked Tomato Puree, Avocado, Poached Egg, Scallion-Cilantro Oil</i>	
<b>Street Tacos</b>	MP
<i>Chef's Selection of Daily Tacos</i>	
<b>Chicken Tenders</b>	15
<i>4 House Breaded-Lightly Fried Buttermilk Tenders</i> <i>Choice of Side and Dipping Sauce</i>	
<b>Fish and Chips</b>	19
<i>Beer Battered Pacific Cod, Sea Salt Pub Fries, Malt Vinegar Tartar, Spicy Ketchup</i>	
<b>Mediterranean Salmon "Tacos"</b>	19
<i>Hot Smoked Salmon, Green Hummus, LTO Slaw, Cucumber, Tzatziki, Feta, Grilled Naan</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.

SIDES 7.5

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