

# Seasonal Specials

Gluten-free bread available, add \$1.00.

 Gluten-free ingredients

## Roasted Oatmeal Brûlée

Our pan-roasted oatmeal over mixed berries and crème anglaise, then brûléed for the perfect crunch.

Served with sliced apples and grapes. 11.50

*Traditional oatmeal—Served with milk, sugar, raisins, and fresh fruit. 9*

## Vegan Chorizo Scramble

A hearty tofu scramble made with vegan chorizo, spinach, red onions, and our paprika-roasted potatoes. Finished with vegan crème fraîche and cilantro. Served with toast. 14.95

## Vegan Avocado Tartare & Toast

An avocado-lovers delight! A large butterflied avocado, marinated with a zesty herb vinaigrette, topped with capers and sliced radishes. Served with roasted-on-the-vine cherry tomatoes and toasted Provence bread. 13.50

*Add a farm-fresh egg, +\$1.00.\**

## Crab Cakes & Eggs\*

Handmade blue crab cakes seasoned with fresh herbs, topped with two poached eggs and finished with chipotle hollandaise. Served with toast or a butter croissant, and your choice of hash browns, fruit & chia parfait, or Provençal Potatoes & Butternut Squash. 17

## Meurette Benedict\*

Two poached eggs on a freshly baked croissant, topped with caramelized onions, sautéed mushrooms, and thick-cut bacon pieces. Finished with a burgundy reduction sauce. Served with our Provençal Potatoes & Butternut Squash. 14.95

## Patrick's Corned Beef Stack

Tender corned beef slices atop beer-braised cabbage, peppers, and onions. Served on a golden wedge of cheesy potato and cabbage casserole. Finished with carrot & roasted pepper sauce, horseradish crema, and fresh dill. 14.95

*Add a farm-fresh egg, +\$1.00.\**

## Pork Adobo & Polenta\*

Slow-braised pork adobo served over sautéed spinach and our famous cheese and chive polenta. Topped with a poached egg and finished with spicy pickled vegetables. 15.95

\*Eggs cooked to order. Consuming raw/ undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

# Breakfast Favorites

Our breakfast favorites are served with toast or a butter croissant. We use our La Provence Farm's produce whenever seasonally available. Gluten-free bread available, add \$1.00. ✨ **Gluten-free ingredients**

## ✨ Wild Northwest Salmon Hash\*

Wild northwest smoked salmon and sautéed leeks, tossed with fresh-cut hash browns grilled golden brown. Topped with two eggs, any style, then drizzled with fresh lemon-dill sauce. 14.75

## ✨ Corned Beef Hash\*

Corned beef brisket, slow kettle cooked until tender, then shredded and grilled with bell peppers, red onions, and our fresh-cut hash browns. Topped with two eggs, any style, then finished with a horseradish-shallot cream sauce. 13.75

## Chorizo Hash Scramble

Spicy chorizo sausage grilled with red onions and our freshly cut hash browns, then scrambled with two farm-fresh eggs. Served with black refried beans and finished with a drizzle of cilantro crème fraîche. 12.75

## Cordon Bleu Omelette

A fluffy three-egg omelette with roasted chicken, French ham, Swiss cheese, and fried bread crumbs. This special omelette is perched atop our signature fries, then smothered in Swiss cheese sauce. 13.50

## ✨ Chef's Omelette

A hearty three-egg omelette filled with our house sausage, bacon, tomatoes, onions, and cheddar cheese, topped with avocado. Served with your choice of hash browns, fruit & chia parfait, or Provençal Potatoes & Butternut Squash. 13

## ✨ Colette Omelette

Three eggs cooked as an open-faced omelette with fresh basil, topped with artichoke hearts, fresh tomatoes, and mozzarella cheese melted under the broiler. Served with choice of Provençal Potatoes & Butternut Squash, grilled hash browns, or fruit & chia parfait. 12

\*Eggs cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Split-Plate charge \$3.00. An 18% gratuity to be added to parties of 8+.

# Bistro Breakfasts

## Warm Berry Crepes

Two vanilla crêpes filled with local blueberries, then topped with our warm mixed berry sauce. 11.50

## Caramelized Banana French Toast

La Provence brioche dipped in a rich egg batter, then grilled to golden perfection. Topped with caramelized bananas, white chocolate crème anglaise, and candied walnuts. 12.50

## La Provence Benedict\*

A toasted croissant topped with a thick slice of CarveMaster ham, two poached eggs, and house-made hollandaise sauce. Served with Provençal Potatoes & Butternut Squash. 14

## Baked Eggs a la Française\*

Poached eggs nestled in a French baking crock with grilled hash browns, sautéed mushrooms and ham, topped with gruyere béchamel and Swiss cheese gratiné. Served with toasted baguette slices. 12.75

## ✿ Ultimate Polenta & Eggs\*

Creamy chive polenta made with cheddar and parmesan cheese, then topped with homemade hollandaise sauce, crisp bacon, sautéed spinach and mushrooms, and two poached eggs. Finished with fresh chives. *Can be made vegetarian.* 13

## Day Breaker\*

Start your day off right with two farm-fresh eggs, made the way you like them, and your choice of chicken-basil sausage, homemade pork & apple sausage, thick-cut bacon, or ham. Served with our Provençal Potatoes & Butternut Squash, and either toast or butter croissant. 12.50

## Risotto Cakes & Eggs\*

Slow simmered risotto rice with sautéed bacon, asparagus, mushrooms, red onions, and fresh basil, gently formed into patties, lightly breaded and grilled to perfection. Topped with two poached eggs. Served with Provençal Potatoes & Butternut Squash. 12.75

\*Eggs are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## Lunch Favorites

Served with your choice of potato salad, green salad, or fruit & chia parfait.

We use our La Provence Farm's produce whenever seasonally possible.

Gluten-free bread available, add \$1.00  **Gluten-free ingredients**

### Grilled Wild Albacore Tuna Melt

Wild Albacore tuna mixed with premium mayonnaise and finely chopped celery, onions, and carrots, then topped with tomato and melted cheddar cheese.

Served on our fresh Provence sourdough bread. 12.75

### Monte Cristo

Our famous double-decker sandwich! Smoked turkey, ham, Swiss, cheddar, pineapple, tomato, and mayonnaise layered on our sourdough bread. Stacked and dipped in our special egg batter, then grilled golden brown. 13

*Our Cristo is cured for 24 hours to maintain its structure.*

*No substitutions or changes, please.*

### La Provence BLT\*

Thick-cut bacon, green leaf lettuce, sliced tomato, avocado, and a fried egg, stacked together on a freshly baked croissant.

Finished with our house-made pesto aioli. 12.75

### Vegetarian Garden Croissant Sandwich

A freshly baked croissant stuffed with basil pesto, organic mesclun greens, sliced tomato, cucumbers, sautéed mushrooms, roasted red bell peppers, avocado, and provolone cheese. 12

### Fromage Burger\*

An American Angus beef patty on a toasted brioche bun, topped with our homemade fromage fort—a *delicious cheese and wine spread*—sautéed mushrooms, organic arugula, and tomato. Finished with Dijon mayonnaise. 13.95

### Prime Rib French Onion Dip Sandwich

Thinly sliced prime rib piled high on our Provence potato roll, smothered with balsamic-caramelized onions, braised greens, and horseradish havarti cheese, finished with mayonnaise.

Served with our French Onion au Jus. 15.95

\*Egg, burger cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## Fresh Salades

Salads served with slices of freshly baked bread. Gluten-free bread, add \$1.00.

### Chicken Mediterranean Salade

Our organic house salad blend tossed with homemade creamy balsamic dressing, diced tomato, cucumbers, artichoke hearts, Kalamata olives, and crumbled feta cheese. Topped with slices of herb-roasted chicken breast. 13.75

### Northwest Salmon Salade\*

Organic salad greens and French lentils dressed with a light balsamic vinaigrette and tossed with feta cheese and fresh tomato. Topped with a grilled salmon filet and a dollop of fresh basil pesto. 14.50

### Beets & Blue Salade

Roasted organic beets tossed with organic greens and arugula, candied pecans, and crumbled blue cheese. Served with a creamy champagne dressing. 12.75  
*Add herb roasted chicken, +\$3.50, or salmon, +\$4.95.*

### Apple & Roasted Chickpea Salade Bowl

Cauliflower rice, sliced apple, avocado, paprika-roasted chickpeas, and zesty arugula, tossed with miso-orange vinaigrette. 13.25  
*Add roasted chicken, +\$3.50, or salmon, +\$4.95.*

## Bistro Lunches

### Quiche du Jour

A generous slice of our house-made quiche, served with cup of soupe du jour or a petite green salad. 11.95  
*Please inquire with your server about today's freshly made quiche. Upgrade your cup of soupe du jour to French Onion Soupe, +\$1.75.*

### French Onion Soupe

Our signature soup! Deeply caramelized onions in our rich beef consommé. Topped with toasted Provence bread loaded with Swiss and parmesan cheese melted under the broiler.

Cup 5.95 Bowl 7.50

**Soupe du Jour** — Cup 5.25 Bowl 6.50

\*Salmon cooked to order. Consuming raw or undercooked, meat, poultry, seafood, shellfish, eggs may increase your risk of food borne illness.

# Provence Sides

Extra Jam	0.50
Hollandaise Sauce	3
Mixed Berry Sauce	3
French Onion au Jus	3
Avocado	3.50
Provençal Potatoes & Squash	3.50
Thick-cut Hash Browns	3.50
Chive & Cheese Polenta	4
Fruit & Chia Parfait	4
Grilled Vegetables	4
Tomatoes Provençal	4
House Sausage Patties	4
Chicken-Basil Sausage Link	4
CarveMaster Ham	4
Thick-Cut Bacon, 4 slices	4.50
Corned Beef	5
Risotto Cakes	5.50
Two Pancakes	6
Two French Toast Slices	7

## Join us for Crêpe Wednesdays!

We'll be serving up crêpes galore every Wednesday night. Featuring sweet and savory crêpes, plus some brand-new creations.

*What a crêpe idea!*

**3PM - 9PM**

**Don't miss this fun event, every week!**

#LOcrêpewednesdays

Visit us at our other locations and on the web.

[www.provencepdx.com](http://www.provencepdx.com)

# Perfect Beverages

Soda: Pepsi / Diet Pepsi / Sprite / Root Beer	3.25
Perrier	3.75
Orange Juice / Apple Juice / Cranberry Juice	Sm 3.50 / Lg 4.25
<b>Shirley Provence</b>	4.25
Soda with a splash of pomegranate and orange.	
<b>Citron Paradis</b>	4.25
Fresh lemonade shaken with ice, sweet agave syrup, and our special <i>Tropical Paradise</i> iced tea.	
<b>Lemonade</b>	4.25
Our sweet lemonade with your favorite flavor. Strawberry / Raspberry / Pomegranate / Lavender / Kiwi	

## Nossa Familia Coffee Bar

	8oz	12 oz	16 oz
Cappuccino	3.50	4.00	
Americano / Café Au Lait	3.00	3.50	4.00
Latte	3.50	4.00	4.50
Mocha / Chai Latte / Green Tea Latte	3.75	4.25	4.75
Hot Cocoa / Steamer	3.25	3.50	3.75
Add Flavor / Add Shot / Milk Alternative	0.85	0.85	0.85
Shot in the Dark <i>A double shot of espresso in a cup of our coffee.</i>	3.50		
Espresso	3.00		
Cubano / Macchiato	3.25		

## Townshend's Teas

### Black

#### English Breakfast

A classic blend of long leaf Ceylon and Assam teas.  
*(Organic) Steep: 3 minutes*

#### Earl Grey

Classic Earl Grey with the perfect level of bergamot oil.  
*Steep: 3-4 minutes*

### Green

#### Cinnamon Orange Sencha

Rich Sencha blended with dried oranges and sweet cinnamon.  
*Steep: 2-3 minutes*

#### Soaring Crane

Smooth and satisfying, and carries a hint of nuttiness.  
*(Organic) Steep: 2-3 minutes*

### Herbal & Chai

#### Peppermint

U.S. grown mint proves bright and refreshing with a strong scent.  
*(Non-caffeinated / Organic) Steep: 6 minutes*

#### Chamomile

Sweet chamomile blossoms with a mild honey-apple aroma.  
*(Non-caffeinated / Organic) Steep: 6 minutes*

#### Highland Chai

Blend of cardamom, cinnamon and nutmeg, and a hint of peppermint.  
*(Decaf / Organic) Steep: 6 minutes*

# BLOODY MARYS

## ☞ Bloody Mary Flight <sup>18</sup> ☞

Try all FOUR of our popular Bloody Marys!  
*-The Provence Mary, Aviation Mary, Mary on Fire, and the Campfire Mary!*

### Provence Bloody Mary <sup>9</sup>

Mary mix, Rose City Vodka, salted rim; garnished with pickled asparagus, green bean, and a lemon wedge.

### Mary on Fire <sup>10</sup>

Mary mix, Crater Lake Peppered Vodka, served in a spicy salt-rimmed glass; garnished with pepperoncini, caper berry, and a lime wedge.

### Campfire Mary <sup>10</sup>

Mary mix, Rose City Vodka, Smoked Chili bitters, served in a Campfire Smoked Salt-rimmed glass; garnished with a strip of bacon.

### Aviation Mary <sup>10</sup>

Mary mix, Aviation Gin, and a salted rim; garnished with pickled asparagus, green bean, and an olive with a lemon wedge.

# COCKTAILS

## ☞ Mimosa Flight <sup>16</sup> ☞

For the undecided folk. Choose your four favorite flavors.  
*-Orange, Raspberry, Strawberry, Hibiscus, Lavender, Kiwi, Pomegranate, or Pineapple*

### Classic Mimosa <sup>8</sup>

The best way to start your day! Bubbly with fun flavor options to boot, why not?  
*Choose your flavor from the list above!*

### Pumpkin Pie Toddy <sup>11</sup>

Makers Mark, pumpkin spice, steamed apple cider, and a dash of bitters.  
Topped with whipped cream and a cinnamon-sugar rim.

### The Steamy Sidecar <sup>9</sup>

In Paris, a French bartender once indulged an American soldier, thus the sidecar was born. But with a twist! Cognac, Cointreau, steamed apple cider, lemon juice; Served with a sugared rim and garnished with an orange peel.

### French Connection Coffee <sup>9</sup>

Cognac, amaretto, freshly brewed coffee, then topped with whipped cream.  
A perfect way to warm up and start the day!

### BFK Latte <sup>10</sup>

Wake up with Baileys, Frangelico, Kahlua, Nossa Familia espresso, and steamed milk.

## ☞ French 75 Flight <sup>16</sup> ☞

Aviation Gin, lemon juice, sugar; shaken, strained, then finished with champagne.  
*-Lavender, Pomegranate, Raspberry and Traditional*

### The Half-Blood Prince <sup>9</sup>

Bulleit Bourbon, Chambord, and pomegranate juice; served up with a lemon twist.  
Who's a wizard now?

### The French Blonde <sup>10</sup>

St-Germain, Aviation Gin, grapefruit juice; shaken, strained, and served up with a lemon twist.

### Dark and Frenchy <sup>9</sup>

The French have finally done it....messed with a good thing and made it better!  
Goslings Black Rum, ginger beer, and apple cider; served on ice with a cinnamon sugar rim.

### The Tomhattan <sup>10</sup>

Gompers Old Tom Gin, sweet vermouth, bitters; shaken, strained, served up with a cherry.

### Bastille Margarita <sup>9</sup>

Arandus Gold Tequila, triple sec, agave, lime juice, with a Grand Marnier float.

### Provence Sangria <sup>8</sup>

Made in house! *-Red or White.*

### Provence Mule <sup>9</sup>

Rose City Vodka, lime juice, ginger beer and the flavor of your choice.  
*-Raspberry, Marionberry, or Traditional*

# WINE LIST

## WHITE WINE



<b>Erath Pinot Blanc</b> <i>Dundee, Oregon</i>	9	30
<b>Chalk Hill Chardonnay</b> <i>Sonoma, California</i>	11	—
<b>Cave Bouquette Sancerre</b> <i>Loire, France</i>	—	40
<b>William Hill Chardonnay</b> <i>Central Coast, California</i>	—	27
<b>Willamette Valley Riesling</b> <i>Willamette Valley, Oregon</i>	9	30
<b>Rue de Perle Vouvray</b> <i>Loire, France</i>	—	27
<b>Capitello Pinot Gris</b> <i>Willamette Valley, Oregon</i>	—	30
<b>Acrobat Pinot Gris</b> <i>Eugene, Oregon</i>	8	—
<b>Mud House Sauv Blanc</b> <i>Marlborough, New Zealand</i>	11	32
<b>Les Pentes Sauv Blanc</b> <i>Tursan, France</i>	—	32
<b>Hayworth Chardonnay</b> <i>Willamette Valley, Oregon</i>	8	—

## SPARKLING WINE & ROSÉ

<b>Opera Prima Brut</b> <i>Spain</i>	8	28
<b>Collet Brut</b> <i>Champagne, France</i>	—	60
<b>Guiliana Prosecco</b> <i>Prosecco, Italy</i>	—	38
<b>Wycliff Brut Rose</b> <i>California</i>	8	28
<b>Rose d'Or Sparkling Rose</b> <i>Bordeaux, France</i>	—	40
<b>Bastide Provence Rose</b> <i>Provence, France</i>	11	36
<b>Erath Pinot Noir Rose</b> <i>Dundee, Oregon</i>	9	30

## RED WINE



<b>Vidal Fleury Cotes du Rhone</b> <i>Rhone Valley, France</i>	10	36
<b>Stephane Aviron Gamay</b> <i>Beaujolais, France</i>	—	40
<b>Chateau Grange Reserve</b> <i>Bordeaux, France</i>	—	28
<b>Coopers Hall Red Blend</b> <i>Applegate Valley, Oregon</i>	9	—
<b>Torii Mor Pinot Noir</b> <i>Willamette Valley, Oregon</i>	11	—
<b>Ju de Vie</b> <i>Rhone Valley, France</i>	—	24
<b>Double Canyon Cabernet</b> <i>Horse Heaven Hills, Washington</i>	11	—
<b>Chateau Junayme Bordeaux</b> <i>Canon Fronsac, France</i>	—	42
<b>14 Hand Cabernet</b> <i>Prosser, Washington</i>	8	—
<b>NEXT Pinot Noir</b> <i>Oregon</i>	—	30
<b>Les Garrigues Merlot</b> <i>Languedoc, France</i>	—	32
<b>Eola Hills Pinot Noir</b> <i>Salem, Oregon</i>	8	—
<b>Sauvion Chinon Cab Franc</b> <i>Loire Valley, France</i>	—	36

## DRAFT BEER

<b>Boneyard IPA</b> <i>Bend, Oregon</i>	6
<b>Pfriem Pilsner</b> <i>Hood River, Oregon</i>	6
<b>Seasonal Beer</b> <i>Oregon</i> Please ask your server about our seasonal beer on draft!	6

## BOTTLED BEER & CIDER

<b>Bitburger N/A Beer</b> <i>Germany</i>	5
<b>Sunriver Fuzztail Hefe</b> <i>Sunriver, Oregon</i>	5
<b>Ace Pineapple Cider</b> <i>California</i>	5
<b>Portland Co. Hop Rageous Cider</b> <i>Portland, Oregon</i>	5

**\$5 OFF  
ALL BOTTLES  
OF WINE  
ON SATURDAYS**  
*(all day!)*

À Votre Santé