

Breakfast & Lunch Menu



Strawberry Cheesecake Pancakes *Vegetarian*

Sweet cream pancakes layered with silky cheesecake mousse, topped with brown sugar-balsamic strawberries, whipped cream, and buttered graham cracker crisp. 14

Caramelized Banana French Toast *Vegetarian*

Our brioche dipped in a rich egg batter, then grilled to golden perfection. Topped with caramelized bananas, white chocolate crème anglaise, and candied walnuts. 14.95

Baked Eggs a la Française *

Poached eggs nestled in grilled hash browns with sautéed mushrooms and ham, finished with gruyère béchamel and Swiss cheese gratiné. Served with toasted baguette slices. 14.50

* Ultimate Polenta & Eggs * *Can be made Vegetarian*

Creamy chive and cheddar polenta topped with crisp bacon, sautéed spinach and mushrooms, two poached eggs, and our homemade hollandaise sauce. 15.95

* Corned Beef Hash *

Hand-shredded corned beef brisket grilled with bell peppers, red onions, and our fresh-cut hash browns. Topped with two eggs, then finished with a horseradish-shallot cream sauce. Served with toast or croissant. 15.25

* Wild Northwest Salmon Hash * *Pairs well with our freshly squeezed Orange-Carrot Juice*

Wild northwest smoked salmon, sautéed leeks, and grilled fresh-cut hash browns. Topped with two eggs, any style, then drizzled with creamy lemon-dill sauce. Served with toast or a butter croissant. 16.50

* La Provence Farm Butternut Squash Shakshuka * *Add bacon, sausage, chorizo, or ham for an additional 3.00.*

Two poached eggs served in a hearty sauce of tomatoes, bell peppers, onions, warm spices, and tender butternut squash from the La Provence Farm. Finished with fresh herbs and feta cheese. Served with toast or a butter croissant. *Vegetarian* 15.75

* Chorizo Hash Scramble *Ask about our special Vegan Chorizo & Tofu Scramble. 15.75*

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 cilantro crème fraîche. Comes with toast or a butter croissant. 14.75

* Day Breaker * *Side Options: Hash Browns, Provençal Potatoes & Butternut Squash, or Fresh Fruit*

Two eggs and your choice of chicken sausage, homemade pork & apple sausage, bacon, or ham. Served with a side of your choice, and toast or a butter croissant. 13.95

* Chef's Omelette *Side Options: Hash Browns, Provençal Potatoes & Butternut Squash, or Fresh Fruit*

A hearty three-egg omelette filled with our house sausage, bacon, tomatoes, onions, and cheddar cheese, then topped with avocado. Served with a side of your choice, and toast or a butter croissant. 14.75

* California Omelette *Side Options: Hash Browns, Provençal Potatoes & Butternut Squash, or Fresh Fruit*

A hearty three-egg omelette loaded with roasted chicken, grilled onions, bell peppers, mushrooms, and melty gruyère cheese. Topped with luscious avocado hollandaise. Served with a side of your choice, and toast or a butter croissant. 14.75

La Provence Benedict * *Side Options: Hash Browns, Provençal Potatoes & Butternut Squash, or Fresh Fruit*

A freshly baked and toasted croissant topped with a thick slice of ham, two poached eggs, and our house-made hollandaise sauce. Served with a side of your choice. 15.75

Nouvelle Date Scramble *Vegetarian* *Add bacon, sausage, chorizo, or ham for an additional 2.00.*

Eggs scrambled with sautéed dates, harissa, roasted bell peppers and onions, creating layers of flavor atop La Provence toast, finished with smoked mozzarella and cilantro crème fraîche. Served with a side of your choice: Hash Browns, Provençal Potatoes & Butternut Squash, or Fruit. 14.50

* Isaiah's French Skillet

Golden hash browns topped with a filling sauté of chicken-basil sausage, zucchini, and tomatoes, then crowned with two fluffy eggs, brie cheese, and fresh chives. Served with a ramekin of béarnaise sauce. 15.25

Fresh Squeezed Juice Pairings

Orange-Carrot: orange & carrot juice. Pairs well with our *Wild Northwest Salmon Hash*.

Sunset: strawberry, pineapple, orange. Pairs well with our *Monte Cristo*.

Emy: cucumber, apple, kale, and celery. Pairs well with our *Nouvelle Date Scramble*.

Large \$7.50 | Small \$5

In response to rising costs, a 2% Back-of-House Surcharge will be added to your bill; these funds go to our hourly, back-of-house employees and reduce the need to raise menu prices.

*Eggs cooked to preference. Consuming raw or undercooked eggs or fish may increase your risk of food borne illness.

 **Gluten-free Ingredients**

Risotto Cakes & Eggs* *Side Options: Hash Browns, Provençal Potatoes & Butternut Squash, or Fresh Fruit*

Tender risotto rice with sautéed bacon, asparagus, mushrooms, red onions, and fresh basil are gently formed into patties, lightly breaded and grilled to perfection, then topped with two poached eggs. Served with a side of your choice. 16.25

French Onion Soupe

Our signature soup made with deeply caramelized onions in our rich beef consommé, topped with toasted Provence bread that is loaded with melted Swiss and parmesan cheese. 9 bowl | 7.50 cup

* Northwest Salmon Salade *

Our 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. Served with La Provence bread. 16.50

* Chicken Mediterranean Salade

Organic house salad blend tossed with homemade creamy balsamic dressing, tomato, cucumbers, artichoke hearts, Kalamata olives, and crumbled feta cheese. Topped with herb-roasted chicken breast. Served with La Provence bread. 15.75

Grilled Wild Albacore Tuna Melt *Side Options: Green Salad, Potato Salad, or Fresh Fruit*

Wild Albacore tuna mixed with premium mayonnaise and finely chopped mirepoix vegetables, topped with tomato and melted cheddar cheese on our grilled sourdough bread. Served with a side of your choice. 14.50

Monte Cristo *Pairs well with our freshly squeezed Sunset Juice: strawberry, pineapple, and orange*

Smoked turkey, ham, Swiss, cheddar, pineapple, tomato, and mayonnaise layered on our sourdough bread. Stacked, dipped in egg batter, then grilled to golden brown. Served with raspberry jam and a side: green salad, potato salad, or fresh fruit. 14.95
Our Cristo is cured for 24 hours to maintain its structure. No substitutions or changes, please.

Byzantine Chickpea Sandwich **Vegan** *Side Options: Green Salad, Potato Salad, or Fresh Fruit*

Hearty roasted chickpeas lightly mashed with piquant Mediterranean-meets-Asian spices and a peanut vinaigrette, served on our freshly baked bread stacked with coriander, onion, tomato, and lettuce. Served with a side of your choice. 14

La Provence BLT* *Side Options: Green Salad, Potato Salad, or Fresh Fruit*

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. Served with a side of your choice. 14.50

Fromage Burger* *Side Options: Green Salad, Potato Salad, Fresh Fruit, or French Fries (fries not available at P.P. Division)*

An American Angus beef patty on our toasted brioche bun, topped with our homemade fromage fort cheese, sautéed mushrooms, organic arugula, and tomato. Finished with Dijon mayonnaise. Served with a side of your choice. 15.95

Beverages | Cocktails - Beer - Wine

Fresh Squeezed Juice Large 7.50 | Small 5
OJ and more, please see front page for selection

Shirley Provence 4.25

Citrus soda with a splash of pomegranate & orange

Coffee | Mocha
Latte | Cocoa
Cappuccino & More
Ask about our Barista Beverages

Perrier 4.25

Soda | Iced Tea 3.75

Hot Tea 3.75 *Please ask your server for hot tea selection*

Provence Bloody Mary 9

Vodka, house blend bloody mary mix, salted rim

Jalapeño Bloody Mary 10

House-infused pepper vodka, house blend bloody mary mix, Geno's NW Chili Rim

Classic Mimosa 8

Brut champagne flavored with fresh juice:
Orange, Grapefruit, Pineapple, or Pomegranate

🌀 Mimosa Flight 🌀 16

Four mimosas, one of each of the above Mimosa flavors

Elderflower Mimosa 9 Champagne, St-Germain

French 75 9 Gin, champagne, lemon

Madras 9

Rose City Vodka, fresh squeezed orange juice, cranberry

BFK Latte 11

Baileys, Frangelico, Kahlua, espresso, steamed milk

Beer can or bottle

Pfriem Pilsner 6 | **Boneyard RPM IPA** 6
Portland Cider Co. Kinda Dry Cider 5

Wine glass/bottle

Primarius Pinot Noir - Willamette Valley, OR 9 glass /32 bottle
Jovino Pinot Gris - Willamette Valley, OR 10 glass /36 bottle
Sparkling Opera Prima Brut 8 glass /28 bottle

Split-Plate charge \$3.00. An 18% gratuity to be added to parties of 6 or more.

*Eggs, salmon, burger cooked to preference. Consuming raw or undercooked eggs or meat may increase your risk of food borne 🌿 **Gluten-free Ingredients**