

Brunch Cocktails

🌀 Mimosa Flight 🌀

You asked for it and you got it—mimosas made four ways! 15
*Hibiscus, Grapefruit, Orange, Raspberry, Pomegranate, Strawberry, Lavender,
Blood Orange, White Peach, Pineapple, Bordeaux Cherry, or Passion Fruit*

Mimosa

A bubbly combination of brut champagne and your choice of fruit juice. 8
Please see above for flavor choices.

La Grand-Mosa

GREY GOOSE vodka, brut champagne, choice of fruit juice, and a Grand Marnier float. Served in a pint-sized glass over ice with an orange slice. 10.50
Please see above for flavor choices.

Rosette

Beauty is in the glass of the beholder -- Marquis Brut Rosé and St-Germain. 9.50

Fall Mosa

Crisp apple cider topped with sparkling champagne, served in a champagne flute with a cinnamon rim. 9

Morrocan Coffee

A combination of 151 rum, Kahlua, Baily's and freshly brewed coffee. Topped with whipped cream and sprinkled with cinnamon and nutmeg. 9.50

French 75

A classic French cocktail made with gin, lemon juice, and sugar, then finished with champagne. 9.50

French Connection Coffee

Cognac, amaretto, and fresh brewed coffee, topped with whipped cream—a perfectly warm way to start the day. 9.50

Coffee Nudge

Kahlua, crème de cocoa, brandy, and fresh brewed coffee, finished with whipped cream and a dusting of chocolate. 9.50

BFK Coffee

Say good morning with a BFK—Baileys, Frangelico, Kahlua, and freshly brewed Nossa Familia coffee. 9.50

🌀 Bloody Mary Flight 🌀

Yes! Four of our most popular Bloody Marys in a flight! 16
Ultimate Mary, Heated Mary, Bacon Mary, and a Tequila Bloody Maria

Ultimate Bloody Mary

Made with our from-scratch Mary mix and vodka, served with a salted rim—it's rich and zesty and has just the right amount of heat. 9.50
*Upgrade to **GREY GOOSE** vodka, +\$2.50.*

Heated Mary

Made with our house-infused Jalapeño & Black Pepper vodka, and our gourmet Bloody Mary mix. 9.50

BBQ Mary

Bacon vodka shaken with our from-scratch Bloody Mary mix, garnished with gourmet jerky, cheese, and a crisp piece of bacon. 11.50

Perfect Beverages

Freshly Squeezed Juice

Enjoy a glass of freshly prepared juice, squeezed to order.
\$6.75—10oz glass

Envy: Kale, Green Apple, Cucumber, Celery, and Lime—soothing.

Sunset: Pineapple, Strawberry, and Orange—perfectly sweet and delicious!

Fresh Orange-Carrot: Orange and Carrot, juiced to order—a healthy start.

Straight Orange: Freshly prepared orange juice—nothing but the best!

Townshend Hot Teas

\$3.50

Assam Irish Breakfast: *Black Organic.* Robust and malty.

English Breakfast: *Black Organic.* Classic blend of Ceylon and Assam.

Earl Grey: *Black.* Perennial favorite with just the right touch of bergamot oil.

Soaring Crane Tai Mu San: *Green Organic.* Smooth with a hint of roasted nuts.

Dragon Pearl Jasmine: *Green Organic.* Aromatic jasmine scented tea pearls.

Rooibos: *Herbal Organic.* Enchanting citrus with a hint of vanilla.

Peppermint: *Herbal Organic.* U.S.-grown mint proves bright and refreshing.

Hot from the Barista

	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	3.00	3.25	3.75
Add Flavor / Add Shot / Milk Alternative	0.85	0.85	0.85
Shot in the Dark	3.50		
<i>A double shot of espresso in a cup of our coffee.</i>			
Espresso	3.00		
Cubano / Macchiato	3.25		
Hot Apple Cider		3.50	

Soda	3.25
Perrier	3.75
Aloha Juice	3.00 / 3.50 / 4.25
Shirley Provence	4.00
<i>Soda with a splash of pomegranate and orange.</i>	
Arnold Palmer	3.75
<i>A delicious blend of iced tea and lemonade.</i>	
<i>Available shaken with sweet agave, +\$0.25.</i>	
Hibiscus Lemonade	4.00
<i>Homemade hibiscus-ginger simple syrup, topped with lemonade.</i>	

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 cream 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 6+.

Bistro Breakfasts

Warm Berry Crepes

Two vanilla crêpes filled with local blueberries, then topped with our warm mixed berry sauce and whipped cream. 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, crisp fries, soupe du jour, 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. Dusted with powdered sugar and served with raspberry jam. 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.

Weekend

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

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

Cocktail Specials

Morning Mule

Sunny orange juice stirred with premium Grey Goose Vodka and spicy ginger beer.

A fun brunch twist on the original! 10

Apple Cider Overload

Hot apple cider spiked with cinnamon-orange whiskey and apple-cinnamon vodka, floated with Cointreau. 9.50

St- Germain Spritz

St-Germain Elderflower liqueur, sparkling wine & club soda. 10

If you're feeling celebratory, order a St-Germain Spritz Carafe! 45

(Serves 6)

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

Week day

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

French Country Breakfast Board*

A fully stocked petit déjeuner board with a slice of French toast and the chef's selection of gourmet breakfast charcuterie and cheese. Rounded out with two eggs, baguette slices, and fresh fruit. Served with raspberry jam and French mustard. 14.50

Persillade Salmon Sandwich*

Lemon persillade-crusting salmon filet on our freshly baked brioche bun, with arugula, and jalapeño aioli coleslaw. Served with choice of potato salad, green salad, or fries. 15.95

Strawberry & Chèvre Salade

Organic mesclun greens tossed with light balsamic vinaigrette, then topped with fresh strawberries, snap peas, and cucumbers. Finished with goat cheese and toasted almonds. 13.25

Add herb roasted chicken, +\$3.50, or salmon, +\$4.95.

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

Cocktail Specials

St- Germain Spritz

One of our very favorite bubbly French cocktails.

Made with St-Germain Elderflower liqueur,
sparkling wine, and club soda. 10

Here with friends or feeling celebratory?

Order a St-Germain Spritz Carafe! 45 (Serves 6)

Blueberry Tea

Warm and cozy with a surprising blueberry flavor.

Amaretto, Cointreau, and spiced orange tea. 9.50

Pumpkin BFK Latte

The flavor of the season—Baileys Pumpkin Spice, Frangelico,

Kahlua, and freshly brewed Nossa Familia coffee. 9.5

Morning Mule

Sunny orange juice stirred with premium

Grey Goose Vodka and spicy ginger beer.

A fun brunch twist on the original! 10

Pecan Pie

Ready for dessert in a glass? RumChata, crème de cacao,

and whiskey. Shaken and served in a martini glass

with whipped cream. 9.50