

Nossa Familia Coffee Bar

	8 oz	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		

Beverages

Soda	3.25
Perrier / Lemonade	3.75
Juice: Orange / Apple / Apple Cider	3.00 / 3.50 / 4.25
Cranberry / Pineapple / Grapefruit / V8	

Citron Paradis

Fresh lemonade shaken with sweet agave syrup and iced tea. 4.00

Hibiscus Lemonade

Homemade hibiscus-ginger simple syrup topped with lemonade. 4.00

Townshend's Tea

3.50

Black

Assam Irish Breakfast

A robust and malty Irish Breakfast, add a little milk & honey for a treat.

(Organic) Steep: 2 minutes

Earl Grey

Classic Earl Grey with the perfect level of bergamot oil.

Steep: 3-4 minutes

Darjeeling

Slightly floral with a subtle, spicy aftertaste.

(Organic) Steep: 2 minutes

Green

Soaring Crane Tai Mu San

Smooth and satisfying with hints of roasted nuts.

(Organic) Steep: 2-3 minutes

Dragon Pearl Jasmine

Extraordinarily aromatic jasmine scented tea rolled into pearls.

(Organic) Steep: 2 minutes

Genmai Cha

Sencha blended with toasted rice, pleasing nutty finish.

Steep: 2 minutes

Herbal

Peppermint

U.S. grown mint proves bright and refreshing with a strong scent.

(Non-caffeinated / Organic) Steep: 6+ minutes

After Dark

Soothing and refreshing blend of herbs and blossoms.

(Non-caffeinated) Steep: 6 minutes

Rooibos

Enchanting citrus & hint of vanilla.

(Non-caffeinated / Organic) Steep: 6 minutes

18% gratuity on parties of 8 or more

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. 14.50

✨ *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. 13.50

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. 11.75

✨ *Eggs Provençal* *

Two farm-fresh eggs poached and topped with fresh basil pesto and melted mozzarella, set on two flame roasted Provençal tomatoes. Served with Provençal Potatoes & Butternut Squash. 11.50

Bistro Specials

Meurette Benedict *

Two farm-fresh eggs, poached in a burgundy reduction, on a freshly baked croissant topped with caramelized onions, mushrooms and sautéed bacon. Served with our Provençal Potatoes & Butternut Squash. 12.95

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. 12.75

Banana French Toast

Fresh Brioche dipped in rich egg batter then grilled to golden perfection, topped with caramelized bananas, white chocolate crème anglaise, and candied walnuts. 11.75

Savory French Toast

Fresh Brioche dipped in herb egg batter, then grilled to golden perfection, topped with grilled CarveMaster ham, asparagus, gruyere cheese, and our own herb & cheese sauce, served with two eggs. 12.75

Split-Plate charge \$3.00. An 18% gratuity to be added to parties of 8+.

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

Breakfast Specials

Roasted Oatmeal Brûlée

Our pan roasted oatmeal over mixed berries and crème anglaise, then brûléed for the perfect crunch, served with fresh fruit. 10.50

Traditional oatmeal available. Served with skim milk, brown sugar, and raisins, accompanied by a side of fresh fruit. 8.75

Warm Berry Crepes

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

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. 11.75

Chorizo Hash Scramble

Spicy chorizo grilled with red onions and our fresh cut hash browns, then scrambled with two farm-fresh eggs.

Finished with a cilantro crème fraîche. 12.50

✿ Cheesy Polenta, Bacon & Eggs *

Creamy chive polenta made with cheddar and parmesan, topped with crisp bacon, and two poached eggs, finished with fresh chives. 11.50

Looking for a vegetarian option? Swap the bacon for sautéed spinach and mushrooms.

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 toast or butter croissant. 11.25

Provence Omelettes

Our omelettes come with a choice of Provençal Potatoes & Butternut Squash, hash browns, or fresh fruit, and are accompanied by toast or a butter croissant.

✿ Colette Omelette

Three eggs cooked with fresh basil and topped with artichoke hearts, fresh tomatoes, and mozzarella cheese melted under our broiler. 11.50

Alsace Omelette


A three-egg omelette filled with savory bacon and a delicious balsamic caramelized onion and parmesan cream sauce, finished with herb and parmesan toasted bread crumbs. 11.95

✿ Chef Omelette

A hearty three-egg omelette filled with our house sausage, bacon, tomatoes, onions, and cheddar cheese, topped with avocado. 12.50

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Lunch Menu

Served with your choice of potato salad, fresh fruit or green salad.
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 mayo, finely chopped celery, onions, and carrots, then topped with tomato and melted cheddar cheese. Served on sourdough bread. 12.50

Monte Cristo

Our famous double-decker sandwich! Smoked turkey, ham, Swiss, cheddar, pineapple, tomato, and mayo layered on our sourdough bread. Stacked and dipped in egg batter, then grilled golden brown. 12.50

Our Cristo is cured for 24 hours to maintain its structure, please no substitutions or changes.

Monte Carlo

Grilled French bread classic - smoked turkey, crisp bacon, pepper jack cheese and fresh tomato, then finished with Dijon mayonnaise. 11.95

Chipotle Chicken Sandwich

Chicken breast filet smothered with caramelized onions, sliced tomato, lettuce, pepper jack cheese, and chipotle aioli, all inside grilled French bread. 11.95

Vegetarian Croissant

A freshly baked croissant, stuffed with basil pesto, green leaf lettuce, sliced tomato, cucumbers, sautéed mushrooms, roasted red bell peppers, avocado and provolone cheese. 11.50

*La Provence BLT**

Bacon, green leaf lettuce, tomato, avocado, and a fried egg, stacked together on a freshly baked croissant with basil aioli. 11.95

Lunch Specials

*Provence Burger**

An American Wagyu beef patty stacked on a freshly baked and toasted brioche bun, with caramelized shallot and apple butter, brie cheese, arugula, sliced tomato, and Dijon aioli. Served with potato salad, green salad, or fruit. 12.95

Niçoise Tartine

Sliced turkey piled high on grilled sourdough bread with Provençal pesto, Kalamata olives, sliced tomato, and sautéed mushrooms, finished with melted provolone cheese. Served with potato salad, green salad, or fruit. 11.50

Beets & Blue Salad

Roasted organic beets tossed with organic greens and arugula, candied pecans, crumbled blue cheese, and creamy champagne dressing. 12.75
Add herb roasted chicken to your salad for 3.50, or salmon, 4.95.

Quiche du Jour

Please inquire with your server about today's freshly made quiche.
Served with cup of soup or green salad. 10.95

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

Specialty Salads

All salads served with slices of freshly baked bread.

*Quinoa & Apple Salad**

Bob's Red Mill red and white quinoa, crisp apple, red grapes, feta cheese, diced celery, fresh basil, and walnuts, dressed with balsamic vinaigrette, served on a bed of greens. 11.95

*Chicken Mediterranean Salad**

Our house salad blend tossed in a creamy balsamic vinaigrette, with diced tomato and cucumbers, artichoke hearts, Kalamata olives and feta cheese, topped with herb marinated chicken breast. 12.75

*Wild Sockeye Salmon Salad**

Organic salad greens and French lentils dressed with a light balsamic dressing and tossed with feta cheese and tomato, topped with a grilled wild Sockeye salmon filet and a dollop of fresh basil pesto. 14.50

*Farmer's Salad**

Organic sweet greens with sliced apples, tomatoes, crumbled blue cheese, and caramelized walnuts with our house balsamic vinaigrette. 11.50
Add herb roasted chicken to your salad for 3.50 or salmon, 4.95.

From Scratch Soups

French Onion Soup

Our signature soup! Deeply caramelized onions in rich homemade beef consommé, topped with melted Swiss and parmesan cheese on La Provence baguette bread.

Cup 5.95 Bowl 7.50

Soup du Jour

Our soup is made from scratch each day with locally sourced produce, and is served with our own freshly baked bread.

Ask your server about our delicious soup of the day!

Cup 5.25 Bowl 6.50

*Soup du Jour and Petite Salad**

A cup of our made from scratch soup of the day and a garden fresh green salad with tomato, cucumber, Kalamata olives, and parmesan. 9.25

Don't forget about Dessert!

We invite you to peruse our pastry case, we have freshly baked pastries such as, Croissants, Brioche, Macarons, Tarts, and much more. **YUM!!**

*Fish cooked to order, dressing contains raw eggs. 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+.