

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

Chorizo Hash Scramble

Spicy chorizo sausage grilled with red onions and our freshly cut hash browns, then scrambled with two farm-fresh eggs. Finished with a drizzle of cilantro crème fraîche. 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. 11.75

✨ 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 grilled hash browns, fresh fruit, or Provençal Potatoes & Butternut Squash. 12.50

✨ 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 fresh fruit. 11.50

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

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

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

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

Cheesy Polenta, Bacon & Eggs *

Creamy chive polenta made with cheddar & parmesan, topped with crisp bacon, and two poached eggs, finished with fresh chives. 11.50
Looking for a vegetarian option? Swap bacon for spinach & 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 your choice of toast or butter croissant. 11.25

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 milk, sugar, raisins, and a side of fresh fruit. 8.75

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Lunch Favorites

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, and finely chopped celery, onions, and carrots, then topped with tomato and melted cheddar cheese.

Served on our fresh 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.

Chipotle Chicken Sandwich

Chicken breast filet smothered with caramelized onions, sliced tomato, lettuce, pepper jack cheese, and chipotle aioli.

Served in our grilled French bread. 11.95

La Provence BLT *

Premium bacon, green leaf lettuce, tomato, avocado, and a fried egg, stacked together on a freshly baked croissant with our house-made pesto aioli. 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

Monte Carlo

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

*Egg 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 house salad blend tossed in our creamy balsamic dressing, with diced tomato and cucumbers, artichoke hearts, Kalamata olives, and crumbled feta cheese.

Topped with herb-roasted chicken breast. 13.75

Wild Sockeye Salmon Salade*

Organic salad greens and French lentils dressed with a light balsamic vinaigrette and tossed with feta cheese and tomato. Topped with a grilled Sockeye 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, crumbled blue cheese.

Served with a creamy champagne dressing. 12.75

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

Bistro Lunches

Fromage Burger*

An American Wagyu beef patty topped with melted fromage fort, a delicious cheese and wine spread, and sautéed mushrooms.

Served with potato salad, green salad, or fruit. 12.95

Quiche du Jour

A generous slice of our house-made quiche, served with cup of soupe du jour or a petite green salad. 10.95

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 rich, homemade beef consommé. Topped with melted Swiss and parmesan cheese on toasted La Provence bread.

Cup 5.95 Bowl 7.50

Soupe du Jour — Cup 5.25 Bowl 6.50

*Creamy dressing contains raw eggs, salmon and burger cooked to order, Consuming raw or undercooked, meat, poultry, seafood, shellfish, eggs may increase your risk of food borne illness.

Perfect Beverages

Soda: Pepsi / Diet Pepsi / Sprite / Root Beer	3.25
Perrier	3.75
Orange Juice / Apple Juice / Cranberry Juice	3.00 / 3.50 / 4.25
Shirley Provence	4.25
Soda with a splash of pomegranate and orange.	
Citron Paradis	4.25
Fresh lemonade shaken with ice, sweet agave syrup, and our special <i>Tropical Paradise</i> iced tea.	
Lemonade	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

Provence Bloody Mary 9

Mary mix and vodka in a salt-rimmed glass, garnished with pickled asparagus, green beans, and a lemon wedge.

Mary on Fire 10

Mary mix and peppered vodka, served in a spicy salt-rimmed glass, garnished with pepperoncini, caper berry, and a lime wedge.

Campfire Mary 10

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

Provence Bloody Maria 10

Mary mix, TEQUILA, and a salted rim, garnished with pickled asparagus, green beans, and a lime wedge.

🌀 Bloody Mary Flight 16 🌀

Try all FOUR of our popular Bloody Marys!

-The Provence Mary, Bloody Maria, Mary on Fire, and the Campfire Mary!

BRUNCH COCKTAILS

Classic Mimosa 8

The best way to start your day! Bubbly with fruit flavor options to boot, why not?
-Orange, Raspberry, Strawberry, Blueberry, Peach, Lavender, Kiwi, Pomegranate, or Pineapple

🌀 Mimosa Flight 15 🌀

For the undecided folk. Pick four flavors from the Classic Mimosa list above!

La Grand Mosa 9

Vodka, OJ, and bubbly, served in a pint-sized glass.

Spiked Lemonade 8

Vodka, lemonade, and a flavor of your choice.
-Kiwi, Pomegranate, or Lavender

French Connection Coffee 9

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

BFK Latte 9

Baileys, Frangelico, Kahlua, and espresso,
topped with steamed milk.

FRENCH COCKTAILS

Oregon Dubonnet 11

Dubonnet, James Oliver Rye, and bitters.
Shaken, strained, and served up with an orange peel.

Our French Blonde 10

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

The Sidecar 9

In Paris, a French bartender once indulged an American soldier, thus, the sidecar was born—Cognac, Cointreau, lemon juice, and sugar.

Dark & Frenchy 11

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

The Cervoise 9

Pfriem Pilsner, Acrobat Pinot Gris, and lemon juice. Inspired by our own celebrity server, Francois Ploussard, and his trip to a local pub in France.