

Perfect Beverages

	8oz	12 oz	16 oz
Cappuccino	3.00	3.50	
Americano / Café Au Lait	2.50	3.00	3.50
Latte / Green Tea Latte	3.00	3.50	4.00
Mocha / Chai Latte	3.25	3.75	4.25
Hot Cocoa / Steamer	2.50	2.75	3.25
Shot in the Dark	2.50	3.00	3.50
Add Flavor / Add Shot / Milk Alternative	0.50	0.50	0.50
Espresso	2.50		
Cubano	2.75		

Ask about our other beverage choices.

Fresh Juice

Orange, Grapefruit, Raspberry-Apple, Cider, Cranberry, or Apple
S 2.35 / M 3.00 / L 3.75

Morning Specialty Drinks

Mimosa

our house French sparkling wine with your choice of juice or fruit puree:
orange, grapefruit, strawberry, hibiscus, prickly pear, blood orange,
white peach, or lavender-lemon 7.00

Kir Royale

a classic breakfast cocktail, sparkling wine with crème de cassis 7.00

Bacon Bloody Mary

house-infused bacon-basil vodka topped off with our zesty
Bloody Mary mix, finished with pickled vegetables, a piece of freshly
cooked bacon, and cracked black pepper 8.50

*our Original Bloody Mary is also available, made with zesty Mary mix
and vodka, then finished with pickled vegetables and a salted rim 7.50*

Parisian Coffee

warm up with Cointreau and Kahlua spiked Nossa Familia coffee,
sweetened and topped with whipped cream and fresh orange zest 8.50

Cappuccino Amaretto

Amaretto mixed with espresso and swirled into a beautiful cappuccino,
then topped with slivered almonds 8.00

Cinnamon Apple Hot Toddy

local Wild Roots Cinnamon-Apple vodka with a lemon twist and
a dash of brown sugar, garnished with a cinnamon stick 8.00

Frangelico Coffee

Frangelico liquor blended with wonderful Nossa Familia coffee, then topped
with fresh espresso, whipped cream, and chopped hazelnuts 8.00

B7K Latte


blend of three rich liquors, Frangelico, Kahlua, and Bailey's, with a
double shot of espresso, steamed milk, a dusting of cocoa powder 8.50

Peaches n' Bourbon

bourbon, fresh peach purée, lemon juice, and honey poured over ice, then shaken
and topped with sparkling water and garnished lemon and a rosemary sprig 8.50

An 18% gratuity will be added to parties of 6 or more.

Breakfast Favorites

Our breakfast favorites are served with toast or a butter croissant.
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. 13

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. 12

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. 10

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. 10

Bistro Specials

Meurette Benedict *

Two farm-fresh eggs poached in a burgundy reduction, placed on a freshly baked croissant then topped with caramelized onions, mushrooms and sautéed bacon. Served with our Provençal Potatoes & Butternut Squash. 11
Traditional Ham Benedict 10 *Smoked Salmon Benedict* 13

Banana French Toast

Our brioche dipped in rich egg custard batter, then grilled to golden perfection, topped with caramelized bananas, white chocolate crème anglaise, and candied walnuts. 10

Bread Pudding Soufflé

La Provence bread soaked with rich egg custard and baked with apricots and goat cheese, finished with apple crème anglaise. Served with fresh fruit. 9

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. 9

Traditional oatmeal available. Served with skim milk, brown sugar, and raisins, accompanied by a side of fresh fruit. 7

Warm Berry Crepes

Two vanilla scented crêpes filled with local blueberries, then topped with our warm mixed berry sauce. 10

*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. 10

Croque Provence

Creamy chive scrambled eggs on our toasted brioche with caramelized ham and shallots, gruyere cheese, and finished with spiced aioli. Served with fresh fruit. 10

*Cheesy Polenta, Bacon & Eggs **

Creamy chive polenta made with cheddar and parmesan cheese, topped with crisp bacon, and two poached eggs, finished with fresh chives. 10

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. 9.50

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.

Orengo Omelette

Delicious sautéed mushrooms, creamy brie cheese, and fines herbs fill a fluffy three-egg omelette finished with tomato-tarragon coulis. 11

Colette Omelette

Three eggs cooked with fresh basil and topped with artichoke hearts, fresh tomatoes, and mozzarella cheese melted under our broiler. 10

Chef's Omelette

A hearty three-egg omelette filled with our house sausage, bacon, tomatoes, onions, and cheddar cheese, topped with avocado. 11.50

Split-Plate charge \$3.00

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

Lunch Sandwiches

Served with your choice of potato salad, fresh fruit or green salad.
Gluten-free bread available, add 1.00. 🌿 **Gluten-free Ingredients**

Grilled Tuna Melt

Our Albacore tuna salad is made with finely chopped celery, onions, and carrots, topped with tomato and cheddar cheese.

Served on sourdough bread. 10.50

Monte Cristo

Our famous double-decker sandwich! Smoked turkey breast, ham, Swiss and cheddar cheese, pineapple, fresh tomato, and mayonnaise. Stacked, then dipped in egg batter and grilled to a golden brown. 10.50
(Please no substitutions)

Monte Carlo

Grilled French bread classic - smoked turkey, crisp bacon, pepper jack cheese and fresh tomato, then finished with Dijon mayonnaise. 10

Chipotle Chicken Sandwich

Chicken breast filet smothered with caramelized onions, sliced tomato, lettuce, pepper jack cheese, and chipotle aioli, all inside grilled French bread. 10

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. 9.50

Petite Provence BLT

Bacon, green leaf lettuce, tomato, avocado, and a fried egg, stacked together on a freshly baked croissant with basil aioli. 10

Lunch Specials

Provence Burger *

An American Kobe 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. 12

Kale Goddess

Sautéed kale, green olives, tomatillo and avocado slices, freshly made Provençal pesto, and goat cheese, served warm on grilled sourdough bread. 9.50

Beets & Blue Salad

Roasted organic beets tossed with organic greens and arugula, candied pecans, crumbled blue cheese, and creamy champagne dressing. 11
Add herb roasted chicken to your salad for 2.75, or salmon, 4.50.

Quiche du Jour

Please inquire with your server about today's freshly made quiche.
Served with a cup of soup or green salad. 9.50

*Burger 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 our 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. 10

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. 10

Wild Sockeye Salad

Our house salad blend layered with French green lentils dressed with and light balsamic, fresh grilled wild Sockeye salmon filet topped with a dollop of fresh basil pesto. 13

Farmer's Salad

Organic sweet greens with sliced apples, crumbled blue cheese, and caramelized walnuts with our house balsamic vinaigrette. 9
Add herb roasted chicken to your salad for 2.75, or seasoned salmon, 4.50.

From Scratch Soups

French Onion Soup

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

Cup 5.25 Bowl 6.75

Soup du Jour

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

Ask your server about our delicious soup of the day!

Cup 4.50 Bowl 5.75

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 cheese. 8.50

Don't forget about Dessert!

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

Split-Plate charge \$3.00

Specialty Petite Entrées

All of our Entrées are thoughtfully seasoned with Mark Bitterman's Fleur de Sel.

We pride ourselves in using our own fresh produce from the La Provence Farm whenever seasonally available.



Gluten-free Ingredients



*Wild Sockeye Salmon Filet**

crusted with toasted hazelnuts and served on a bed of sautéed leeks and roasted artichoke hearts

Petite 8 Large 13



*Scallops with Sauce Vierge**

pan-seared scallops served atop roasted pepper risotto, then finished with Provençal chimichurri

Petite 9 Large 14

Herbed Marrow

slow-roasted beef bone marrow with fines herbs, served with toasted baguette slices, fresh herb relish, and smoked salt 7

Crown Jewel Pork Checks

tender pork served with a thyme and medjool date relish, presented with garlic mashed potatoes 9

Petite Beef Medallions

slices of perfectly seared beef served with a creamy green peppercorn sauce

Petite 7 Large 11

*Kobe Beef Sliders**

two Kobe beef sliders served on our house baked brioche rolls topped with sautéed mushrooms, caramelized onions, smoked provolone cheese, and fresh basil aioli 8



Apple and Fennel Salade

thinly sliced apples, shaved fennel, and mesclun greens, tossed with white balsamic vinaigrette, finished with Kalamata olives and gruyere 7

Caesar Nouveau

purple radicchio, shaved cauliflower, marinated red onions, and romaine lettuce, tossed with creamy yogurt Caesar dressing and parmesan cheese, finished with toasted baguette slices and cherry tomatoes 7



Sid's Roasted Beet Salade

organic red and yellow beets, wild arugula, marinated red onions, chèvre, toasted hazelnuts and champagne vinaigrette

Petite 8 Large 14

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Fish, scallops, and burger cooked to preference. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Dinner Entrées



Gluten-free Ingredients



Gratin Filet Mignon

perfectly cooked filet mignon topped with creamy mushroom gratin and melted parmesan cheese, served with herbed fingerling potatoes 18

Roasted Ratatouille & Pasta

slow-roasted vegetables and herbs tossed with al dente pasta and lemon-garlic infused olive oil, then finished with parmesan 13

Add chicken to your pasta for 2.75, shrimp or salmon, 4.50.



Charred Sugar Cane Shrimp

shrimp on a cane skewer served with fragrant saffron rice, finished with a mango-curry sauce 17

Seared Ahi Tuna *

sesame seared ahi tuna with a soy glaze, finished with green onions and marinated red onions, served with Asian slaw 17

Chicken Cordon Bleu

panko breaded chicken breast stuffed with Swiss cheese and ham, served with tarragon beurre blanc 15



Wild Sockeye Salade *

organic salad blend with French green lentils and fresh grilled wild Sockeye salmon filet topped with a dollop of fresh basil pesto 14



Chicken Mediterranean Salade

mesclun greens tossed in a creamy balsamic vinaigrette, with diced tomato and cucumbers, artichoke hearts, Kalamata olives and feta cheese, topped with an herbed chicken breast 14

*Don't forget to ask about our
Special of the Day*

*

Fish cooked to preference. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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No Substitutions Please

Dessert Dictionary

Black Beauty

French chocolate cake layered with chocolate ganache, chocolate mousse, and vanilla syrup 5.25

Charlotte Strawberry

lady finger cookies, strawberry jam and strawberry mousse 5.00

Lemon Graffiti

French chocolate cake with layers of white chocolate crème and lemon crème, chocolate crisps and almonds, covered with ganache 5.25

Monkey Love

French coconut cake layered with white chocolate mousse and banana 5.25

Trio Chocolate

French chocolate cake brushed with vanilla syrup and layered with dark chocolate mousse, milk chocolate mousse, and white chocolate mousse 5.00

Versaille

French chocolate cake layered with chocolate mousse, vanilla mousse, and coffee mousse, then enrobed in chocolate ganache 5.25

La Provence Dessert Flight

Having trouble choosing a dessert? Make it easy on yourself!

Choose any three of our mini desserts to create your own perfect after dinner treat. 6.95

Coconut Bamba

Crunchy Hazelnut

Lemon Graffiti

Monkey Love

Opera

Trio Chocolate

Caramel Walnut Tart

Fresh Fruit Tart

Lemon Tart

Chocolate Mousse Cup

From the Barista

	8oz	12 oz	16 oz
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Latte / Green Tea Latte	3.00	3.50	4.00
Mocha / Chai Latte	3.25	3.75	4.25
Hot Cocoa / Steamer	2.50	2.75	3.25
Shot in the Dark	2.50	3.00	3.50
Add Flavor / Add Shot / Milk Alternative	0.50	0.50	0.50
Espresso	2.50		
Cubano	2.75		