

# P14

## BITES

\$3 off each item from

5 pm to 8 pm Mon - Fri & 4 pm to 8 pm Saturday

### Parmesan Truffle Fries [gf, v] \$7

french fries, parmesan, white truffle oil

### Crab Cake Sliders (2 pcs) \$14

Maryland crab, Old Bay aioli, arugula

### Crispy Brussels [gf, vv, n] \$10

walnut vinaigrette

### Shrimp Tacos (2 pcs) \$13

sautéed shrimp, cabbage, avocado purée, pico de gallo, sour cream

### Short Rib Tots \$13

deep fried tater tots, braised short rib, cheese sauce

### Chicken Wings [gf] (6 pcs) \$10

Texas buffalo sauce, dill ranch

### Fried Calamari \$14

Old Bay seasoning, grilled lemon, cocktail sauce

### Cheese Plate \$16

chef's choice of three cheeses, dried cranberries, dried apricots, prosciutto

## SALADS

add chicken \$6 / salmon \$8 / shrimp \$8 / steak \$9

### Caesar Salad [v] \$11

romain lettuce, parmesan, croutons, carrots, red onion, cucumber

### Pear Salad [v] \$12

pears, mesclun mix, coconut vinaigrette, red onions, shaved fennel, fried shallots

### Shaved Brussel Sprout + Cabbage [gf, n] \$11

dried cranberries, walnuts, bacon, feta cheese, balsamic vinaigrette

### Beet + Goat Cheese [gf, v] \$14

arugula, marinated beets, fried goat cheese, balsamic vinaigrette

## ENTRÉES

### Blackened Salmon [gf] \$22

parmesan, saffron corn risotto, green beans

### NY Strip & Frites [gf] \$25

NY strip steak, herbed butter, chimichurri, roasted red pepper, parm fries  
add Maryland crab cakes (surf + turf) \$7

### Grilled Chicken [gf] \$16

marinated grilled chicken, asparagus, roasted red potatoes, chimichurri

### Shrimp Linguini \$16

garlic lemon butter sauce, parmesan, red chili flakes, cherry tomatoes

### Chicken + Funnel Cake \$16

fried chicken, housemade funnel cake, maple gravy

### Mac + Cheese [v] \$12

parmesan cheese sauce, bread crumbs  
add short rib \$6  
add jumbo lump crab \$7

## HANDHELDS

choice of fries or salad on all except for grilled cheese

### Provision Burger \$16

P14 sauce, arugula, tomato slice, smoked gouda, housemade pickle, red onion, brioche bun  
add bacon \$2

### Turkey Burger \$14

classic aioli, mozzarella, arugula, tomato, housemade pickle, brioche bun

### Feta Lamb Burger \$17

feta, lamb, arugula, tzatziki sauce, tomato, red onion, brioche bun

### Salmon Burger \$17

salmon patty, pico de gallo, piquillo aioli, brioche bun

### Pulled Short Rib \$16

short rib, mumbo barbeque sauce, shiro shoyu slaw, brioche bun

### Hot Tennessee Fried Chicken \$14

arugula, housemade pickle, Tennessee hot sauce, amaretto honey mustard, brioche bun

### Grilled Cheese + Tomato Bisque [v] \$14

gruyère, munster, tomato soup

gf = gluten free / v = vegetarian / vv = vegan / n = contains nuts

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

sit back, relax, and enjoy some eats.

# PROVISION

# FOOD

EXECUTIVE CHEF / JOSH VALENCIA

PROVISION

MON-THURS 5 PM - 9 PM  
FRI 5 - 8 PM SAT 4 PM - 8 PM

HAPPY HOUR

## \$4 BOTTLE/CAN

### Hazy Little Thing IPA

Sierra Nevada Brewing Co.  
American IPA  
California | 6.7%

### The Citizen

DC Brau Brewing Company  
Belgian Pale Ale  
Washington, DC | 7%

### Corona Extra

Modelo Group  
Lager  
Mexico | 4.6%

### Corona Light

Modelo Group  
Lager  
Mexico | 4.6%

### Bud Light

Anheuser-Busch  
Lager  
Missouri | 4.2%

### Stella Artois Cidre

Anheuser-Busch InBev  
Cider  
Leuven, Belgium | 4.5%

## \$7 DRAFT-TAIL

### Pear Necessities

Seagrams Gin, pear, angostura bitters, lemon,  
Bold Rock Virginia Cider

### Happy Gilmore

Stolichnaya Vodka, demerara sugar,  
lemon, mint tea

### Rosé Sangria

Rujero Singani Brandy, St Germaine,  
Rosé wine, grapefruit, simple syrup

## \$6 REDS

### Meritage

Merlot Blend | 2016 | Virginia

### Bedell

Malbec | 2015 | New York

### Three Saints

Pinot Noir | 2012 | California

### Santa Barbara

Syrah | 2010 | California

### Ross Andrew

Cabernet Sauvignon | 2014  
Washington

### Paradise Springs (rosé)

Cabernet Franc Blend | 2016 | Virginia

## \$6 WHITES

### McPherson

Chenin Blanc | 2015 | Texas

### Breaux

Chardonnay | 2016 | Virginia

### Elizabeth Spencer

Sauvignon Blanc | 2016 | California

### Anne Amie

Pinot Gris | 2015 | Oregon

### Provisioner

Chenin / Colombard | 2016 | Arizona

## \$5 DRAFT BEERS

### Brooklyn Lager

Brooklyn Brewery  
Red Lager  
New York | 5.2%

### Sour Monkey

Victory Brewing Company  
American Wild Ale  
Pennsylvania | 9.5%

### Bold Rock Virginia Cider

Bold Rock Cidery & Brewpub  
Cider  
Virginia | 4.7%

### Feed The Monkey

Jailbreak Brewing Co.  
Hefeweizen  
Maryland | 5.6%

### White Rascal

Avery Brewing Company  
Witbier  
Colorado | 5.6%

### Allagash White

Allagash Brewing Company  
White  
Maine | 5.0%

### Yuengling Lager

Yuengling Brewery  
American Pale Lager  
Pennsylvania | 4.4%

### Rise Up Stout

Evolution Craft Brewing Co.  
American Stout  
Maryland | 6.8%

### Stella Artois

InBev Belgium  
Pale Lager  
Belgium | 5.2%

### FATTI Bio-Perle

Schlossbrauerei Stelzer  
German Pilsner  
Germany | 4.7%

### Tank 7

Boulevard Brewing Company  
Saison  
Missouri | 8.5%

### Black Butte

Deschutes Brewery  
American Porter  
Oregon | 5.2%

### Hopback Amber Ale

Tröegs Brewing Co.  
Amber Ale  
Pennsylvania | 6%

### Blood Orange IPA

Victory Brewing Company  
American IPA  
Pennsylvania | 7%

### Sculpin IPA

Ballast Point Brewing Company  
American IPA  
California | 7.0%

### A Little Sumpin' IPA

Lagunitas Brewing Company  
Belgian IPA  
California | 8.8%