

P14

BITES

\$3 off each item from
5 pm to 8 pm Mon - Fri & 4 pm to 8 pm Sat-Sun

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

Beef Bulgogi Tacos (2 pcs) \$12
marinated steak, kimchi, bean sprouts, flour tortilla

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 \$5 / add salmon \$7 / add steak \$7

Kale Caesar [gf, v] \$11
purple kale, parmesan chip, croutons

Pear Salad [v] \$12
pears, Mescaline mix, coconut vinaigrette, red onions, shaved fennel, fried shallots

Shaved Brussel Sprout + Cabbage [gf, n] \$11
dried cranberries, walnuts, bacon, feta cheese, fig vinaigrette

Beet + Goat Cheese [gf, v] \$14
arugula, marinated beets, fried goat cheese, tangerine vinaigrette

ENTRÉES

Blackened Salmon [gf] \$22
parmesan, saffron corn risotto, green beans

Steak Frites [gf] \$23
hanger 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

PROVISION

HAPPY HOUR

MON-WED 5 PM - 9 PM / THURS 5 PM - CLOSE
FRI 5 - 8 PM SAT & SUN 4 PM - 8 PM

\$4 BOTTLE/CAN

Brau Pils

DC Brau Brewing Company
German Pilsner
Washington, DC | 4.6%

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%

Miller Lite

Miller Brewing Company
Lager
Wisconsin | 4.1%

Stella Artois Cidre

Anheuser-Busch InBev
Cider
Leuven, Belgium | 4.5%

\$7 DRAFT-TAIL

Pear Necessities

Seagrams Gin, pear, angostura bitters, lemon

Happy Gilmore

Stolichnaya Vodka, demerara sugar,
lemon, mint tea

Blackberry Punch

El Jimador Tequila Blanco, rosemary,
lemon, simple syrup, ginger

\$6 REDS

Ancient Peaks

Zinfandel | 2015 | California

Bedell

Malbec | 2015 | New York

Stephen Vincent

Pinot Noir | 2012 | California

Santa Barbara

Syrah | 2010 | California

Ross Andrew

Cabernet Sauvignon | 2014
Washington

Bedell (rosé)

Cabernet Franc Blend | 2016 | New York

\$6 WHITES

Shindig

Vidal Blanc | 2013 | New York

Brooklyn Oenology

Chardonnay | 2013 | New York

Elizabeth Spencer

Sauvignon Blanc | 2016 | California

Anne Amie

Pinot Gris | 2015 | Oregon

Influence

Riesling | 2015 | New York

\$5 DRAFT BEERS

Brooklyn Lager \$7

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 \$8

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%

Amber Ale

Bell's Brewing, Inc
Amber Ale
Michigan | 5.8%

Tank 7

Boulevard Brewing Company
Saison
Missouri | 8.5%

Black Butte

Deschutes Brewery
American Porter
Oregon | 5.2%

Prima Pils

Victory Brewing Company
German Pilsner
Pennsylvania | 5.3%

Hopback Amber Ale

Tröegs Brewing Company
Amber Ale
Pennsylvania | 6.0%

Sculpin IPA

Ballast Point Brewing Company
American IPA
California | 7.0%

A Little Sumpin' IPA

Lagunitas Brewing Company
Belgian IPA
California | 8.8%