

BRUNCH

BEIGNETS

powdered sugar & crème anglaise / 10.00



breakfast forever!

FRENCH TOAST

baked & buttery with whipped cream & jam / 10.50

STRATA

spinach, marinated tomatoes, olives, pesto & feta, layered into a baked egg & brioche casserole / 10.50

EGG SANDWICH NO. 1

bacon, fried egg, aioli* & cheddar on a pain de mie bun with a side of potatoes / 12.00

EGG SANDWICH NO. 2

fried egg, smoked provolone, portobello mushroom & aioli* on a pain de mie bun with a side of potatoes / 12.00

STEAK & EGGS

grilled hanger steak*, 2 eggs your style, demi-glace & toast / 22.00

QUICHE LORRAINE

bacon, gruyère & egg custard in a flaky crust with a side of fresh fruit / 8.50

QUICHE DU JOUR

seasonal veggies, cheese & egg custard in a flaky crust with a side of fresh fruit / 8.50

FARM BREAKFAST

two eggs your style, breakfast potatoes, levain toast & fresh fruit / 12.00
add bacon 3.50 add avocado 2.50

AVO TOAST

sea salt, piment d'espellette & a squeeze of lemon on levain with a side of fruit / 8.50
add an egg, your way 2.00

PROVISIONS GRANOLA

nuts, oats, dried fruit & love, with nancy's yogurt or milk / 6.75 add fruit 3.00

snacks & boards

POMMES FRITES

ketchup & aioli* / 7.00

CHEESE BOARD

cheesemonger's choice of three cheeses, marcona almonds & honey / 14.00

VEG COUPE

crunchy veg with your choice of dipping sauce: preserved lemon aioli*, smoked carrot hummus or seasonal dip / 9.00

SNACKFISH

smoked sardines, crackers & lemon / 10.00

lunchy bits

MARCHÉ BURGER*

wild mushroom, gruyère cheese & thyme aioli* on a pain de mie bun with frites / 18.00 add bacon 3.50

FOX HOLLOW

turkey, basil-hazelnut pesto, brie, arugula & aioli* on focaccia, field greens / 14.50

STEAK FRITES

grilled hanger steak*, garlic-herb butter, demi-glace & pommes frites, field greens / 22.00

TUNA MELT

oregon albacore tuna salad with green olives, red onion, aioli* & super-melty white cheddar on rustic pain au levain / 14.50

PROVISIONS MAC & CHEESE

melty cheese, béchamel & macaroni with toasted bread crumbs / 12.00

WILD MUSHROOM PASTA

penne pasta, wild mushrooms, gruyère cream sauce, grana padano cheese & parsley / 16.00

PROVISIONS CAESAR

romaine lettuce, garlic croûtes, shaved grana padano cheese & classic house caesar dressing* / small 6.00 • large 10.00
add chicken 5.00 add avocado 2.50

ROASTED BEET SALAD

goat cheese, toasted hazelnuts, field greens & hazelnut vinaigrette / 12.00 add chicken 5.00

GF Bread +3



SOUP OF THE DAY cup 5.50 • bowl 6.75

BEGGAR'S BANQUET cup of soup with baguette, brie & fruit / 10.00



* eating raw or partially cooked foods may increase your risk of food-borne illness