



FROM THE BAR



WINE



HOUSE WINE

WHITE - ROSÉ - RED
8/glass

SPARKLING

DIBON CAVA BRUT ROSÉ NV
9/glass 18/bottle

WHITE

LONE BIRCH PINOT GRIS
9/glass 18/bottle

GILBERT CHON CHARDONNAY
10/glass 20/bottle

RED

PROVISIONS PINOT NOIR
12/glass 25/bottle

CANA'S FEAST
'TWO RIVERS' RED 10/glass 20/bottle

low abv

APPLE-ROL SPRITZ

aperol, apple, ginger beer, soda, rocks 9.00

HUGO SPRITZ

elderflower liqueur, lime, bubbly,
soda, mint, rocks 11.00

no proof

MOONLIT PATH

pathfinder, pineapple, lime, egg white* 12.00

CHERRY SPRITZ

luxardo juice, tonic, soda, rocks 6.00

LAREK'S COLLINS

honey, lemon, tonic 8.00

FAUX-JITO

lime, mint, agave, sprite 7.00

BITTERS SODA^

west indian orange, grapefruit, plum,
rhubarb, cherry, cranberry or old fashioned 6.00

^contains trace amounts of alcohol

BEER & CIDER ON TAP

OR FROM THE COOLER



cocktails

APPLEJACK NEGRONI

apple brandy, vermouth, campari, lemon twist, big cube 12.00

FIG DARK & STORMY

dark rum, fig, ginger beer, lemon, rocks 13.00

SMOKED ORANGE TODDY

whiskey, honey, hot water, charred orange 7.00

CLOVER CLUB

gin, dry vermouth, lemon, raspberry, egg white*, cute lil' mint 9.00

PEAR MARTINI

vodka, pear, sweet vermouth 11.00

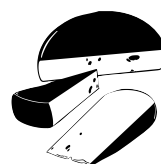


** contains raw egg - eating raw or partially cooked foods may increase your risk of food-borne illness*

Check out the cooler for **DRINKS - SNACKS - SWEETS**
to stay or go



MENU



SOUP OF THE DAY

cup 6.00 • bowl 8.00

BEGGAR'S BANQUET

cup of soup with baguette, brie & fruit / 11.00

sandwiches & plates

MARCHÉ HAMBURGER*

grilled red onion, blue cheese & 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 with field greens salad
SERVED HOT OR NOT / 13.50

FRENCHY

smoked ham, gruyère cheese, cornichons, dijon & aioli*
on focaccia, with field greens salad
SERVED HOT OR NOT / 13.50

HENDRICKS

roasted portobello, sundried tomato relish
& herbed goat cheese panini on pain de mie
with field greens salad / 13.00
add bacon 3.50

TUNA MELT

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

QUICHE LORRAINE

bacon, gruyère & egg custard in a flaky
crust with a side of fresh fruit / 9.50

QUICHE DU JOUR

seasonal veggies, cheese & egg custard in a
flaky crust with a side of fresh fruit / 9.50

snacks

MEDITERRANEAN OLIVES / 4.00

POMMES FRITES

ketchup & aioli* / 7.00

SNACKFISH

smoked sardines, crackers & lemon / 10.00

breakfast forever

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

AVO TOAST

sea salt, piment d'espelette & a squeeze of
lemon on levain with a side of fruit / 10.00
add an egg your way 2.00*

FARM BREAKFAST

two eggs* your style, breakfast potatoes,
levain toast & fresh fruit / 13.00
add bacon 3.50 add avocado 2.50

CINNAMON TOAST

butter & sugar 4.00

PROVISIONS GRANOLA

nuts, oats, dried fruit & love, with nancy's
yogurt or milk / 8.00 add fruit 3.00

PROVISIONS OATMEAL

hazelnuts, butter & brown sugar / 7.50
add fruit 3.00

salads

PROVISIONS CAESAR

romaine lettuce, garlic croûtes,
shaved grana & house caesar
dressing* small 6.00 • large 10.00

ROASTED BEET SALAD

fresh goat cheese, toasted hazelnuts,
field greens & vinaigrette / 12.00

SPICED PEAR SALAD

blue cheese, toasted walnuts,
arugula & vinaigrette / 12.00

add

bacon / 3.50 avocado / 2.50

chicken / 5.00 fruit / 4.00

upgrade your field greens to a caesar + 2
gf bread + 3

* burgers and eggs are cooked to order, caesar dressing and aioli contain raw egg.
eating raw or partially cooked foods may increase your risk of food-borne illness