

BEVERAGES

- juice 4
orange, grapefruit, cranberry
- solstice locally-roasted coffee 3
- espresso 4
- cappuccino 5
- organic fair trade tea 3
- iced tea 3
- saratoga sparkling water 4 • 6
- pepsi products 3

BRUNCH LIBATIONS

- mimosa 8
orange juice, prosecco
- bellini 8
white peach, prosecco
- greyhound 9
tito's vodka, grapefruit juice
- paloma 9
silver tequila, grapefruit juice, lime
- signature bloody mary 10
tito's vodka, signature tomato juice blend

MAIN

- rosemary ham benedict 16
housemade biscuits, pickled shallots, hollandaise
- tortilla española 14
manchego & chorizo salad, citrus vinaigrette
- cornmeal pancake 15
fried eggs, house-cured salmon, tomato, red onion
- sweet potato hash 16
cranberry agrodolce, avocado, mâche, shaved beets, poached egg
- pain perdu 14
seasonal compote, bourbon caramel sauce, buttercream
- szechuan peppered trout 20
ginger tartar sauce, mixed greens, fried egg
- crab cake sandwich 16
fennel apple slaw, pork belly, coriander aioli, smashed marble potatoes
- fried chicken and waffles 17
boneless thighs, maple syrup, rosemary
- goat cheese
stuffed lamb burger, 16
onion jam, apple & fennel slaw, potato wedges

SIDES

- two eggs 5
served any style
- fresh fruit 5
- sage sausage 5
- bacon 5
- smashed marble potatoes 5
- housemade biscuit 5

executive sous chef **justin paponetti**
executive chef **joe perez**
chef/ partner **douglas katz**

[brunch menu](#) | [@provenanceatcma](#)

● **PROVENANCE**

WINTER

thank you to our local farmers, partners, and purveyors for bringing us the best of the season.

20% service gratuity will be added to all parties larger than six. *Consuming raw or undercooked proteins may increase your risk of foodborne illness.

COCKTAILS

the duke (ellington) 12
citadelle gin, honey, lemon

man o' warre's sour 11
woodford reserve bourbon, oj, lemon,
warre's ruby port

capone's rum-runner 12
mount gay barbados rum, lime, bitters

winter pom 10
titos vodka, pomegranate, lemon, rosemary

fig sidecar 15
house-infused fig brandy,
grand marnier, cointreau, lemon

myrtle wilson's manhattan 13
michter's rye whiskey,
carpano antica vermouth, luxardo, amarena cherry

provenance martini 15
ultra premium: botanist gin *or* belvedere intense vodka,
vermouth rinse, flamed twist

BEER

fat heads, head hunter, india pale ale 6

market garden, progress pilsner 6

great lakes, dortmunder gold 6

3 floyds, gumball head wheat 6

brooklyn sorachi ace, saison 6

great lakes, seasonal 6

CIDER

samuel smith's organic cider 9

tieton cider works, apple • apricot 10

le brun organic cidre 8

SPARKLING

bisol prosecco, italy 10 • 36

lucien albrecht crémant d'alsace brut, france 13 • 45

laurent-perrier brut, champagne,
france [375 ml] 16 • 30

agrapart 7 crus brut champagne, france 82

WHITE

dr. loosen, dr. "L" riesling, germany 9 • 32

maso canali pinot grigio, italy 11 • 40

gerard boulay sancerre, france 56

a to z unoaked chardonnay, oregon 10 • 36

spy valley sauvignon blanc, new zealand 11 • 40

campuget viognier, france 44

cliff lede sauvignon blanc, california 52

jean-marc brocard st. claire, france 12 • 44

mer soleil reserve chardonnay, california 13 • 48

sixto chardonnay, washington 75

RED

kate arnold willamette valley pinot noir,
oregon 14 • 50

cultivate pinot noir, california 12 • 44

clos mont-olivét, côtes du rhône, france 12 • 44

flowers pinot noir, california 75

tierra divina 'terra rosa' malbec, argentina 9 • 32

produttori del barbaresco, italy 68

la rioja alta 'viña alberdi' rioja, spain 46

NxNW red blend, washington 10 • 36

buehler cabernet sauvignon, napa california 14 • 50

paul jaboulet aine crozes-hermitage syrah, france 56

hall cabernet sauvignon, napa california 58

the prisoner wine company,
prisoner red blend, california 69

the prisoner wine company,
cuttings cabernet sauvignon, california 78

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