

● **PROVENANCE**

# WINTER

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

## STARTER

**bibb caesar 9**  
parmesan, shaved bottarga,  
garlic chive gremolata, caesar dressing

**tuna and pickled beet tartare 13**  
scallions, parsley, sesame seeds, dill,  
crispy shallots, coriander, wheat toast

**spinach & carrot salad 9**  
roasted shallots, dates, candied walnuts,  
thyme, apple cider vinaigrette

**roasted celeriac 9**  
shaved apple, frisée, watermelon radish,  
house-made ricotta, almonds, burnt chile verde

**artisan cheese & charcuterie**  
two for 10 three for 14 five for 20  
cornichon, marcona almond, housemade jam, cracker

**house-made burrata 13**  
squash, rosemary, speck, cipollini onions, grilled bread

**soup du jour 7**

## MAIN

**escarole and shrimp risotto 25**  
apple, parmesan, sage gremolata

**stuffed cabbage 20**  
parmesan, spicy tomato sauce,  
fried egg, micro thyme

**cornmeal-crusted trout 25**  
stewed lentils, cardamom,  
braised swiss chard

**seared verlasso salmon 27**  
buttered chive potatoes, dill yogurt,  
crispy capers, grilled lemon

**farro verde 21**  
roasted cauliflower, peperonata,  
pearl onion, ricotta salata, saba

**steak au poivre 30**  
10 oz. strip steak, roasted brussel sprouts,  
parsnip purée

**chicken sugo 23**  
roman gnocchi, arugula, parmesan

executive sous chef **justin paponetti**

executive chef **joe perez**

chef/ partner **douglas katz**

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

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

## NON-ALCOHOLIC

iced tea 3  
pepsi products 3  
saratoga sparkling water 4 • 6  
solstice locally-roasted coffee 3  
organic fair trade tea 3