

● **PROVENANCE**

SUMMER

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

grilled asparagus 11
poached egg, speck, pickled shallot,
herb vinaigrette, frisée

garden spinach and strawberry 9
chef's garden baby spinach, fried almonds,
lucky penny feta, strawberry vinaigrette

grilled spanish octopus 13
potato, ramps, burnt chili verde,
cerignola olives, arugula

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

burrata 15
watercress, saba, shaved artichokes,
woodland marinated mushrooms, grilled bread

soup du jour 7

MAIN

seared verlasso salmon 23
buttered chive potatoes, dill yogurt,
crispy capers, grilled lemon

seared cauliflower steak 18
peanut romesco, onions, saba, chickpea gremolata

curried chicken salad 17
bibb, berries, cashews, grapes, naan

mushroom ravioli 19
artichoke & black truffle sauce, parmesan, crispy artichoke

farro & scallops 25
pickled ramps, pea shoots, toasted cashew, tomato, avocado

goat cheese stuffed lamb burger 16
apricot jam, shaved fennel, potato wedges

chicken congee 20
jasmine rice, peas, chicken skin, morels, asparagus,
mugolio

calabrian chili
crispy chicken sandwich 15
cracked coriander, blue cheese dressing,
celery, cabbage slaw, potato wedges

executive sous chef **justin paponetti**

executive chef **joe perez**

chef/ partner **douglas katz**

lunch 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

japonica seventy-five 12
citadelle gin, kumquat shrub, lemon, prosecco

marcuola fire 12
milagro silver tequila infused with serrano, fresno, and jalapeño peppers, mango, cucumber, lime, cointreau, modelo especial

kingston 12
12 year appleton estate reserve rum, green cardamom, passion fruit, lime, clove

san marco 10
effin blood orange vodka, lime, mint, aranciata rosso soda

winchester spring 13
woodford reserve bourbon, grapefruit, cinnamon, pecan tincture, praline

1916 manhattan 14
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

great lakes, seasonal 6

CIDER

samuel smith's organic cider 9

tieton cider works, apple • apricot 10

le brun organic cidre, normandie 8 • 22

SPARKLING

bisol prosecco, italy 10 • 36

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

piper-heidsieck brut, champagne, france 16 • 29

couche élégance brut, champagne, france 76

WHITE

twisted river riesling, germany 9 • 32

maso canali pinot grigio, italy 11 • 40

gerard boulay saucerre, france 56

a to z unoaked chardonnay, oregon 10 • 36

spy valley sauvignon blanc, new zealand 11 • 40

campuget viognier, france 12 • 44

cliff lede sauvignon blanc, california 52

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, barbaresco italy 68

failla pinot noir sonoma coast, california 68

la rioja alta 'viña alberdi' rioja, spain 46

smith & hook cabernet sauvignon, california 14 • 52

quilt cabernet sauvignon, napa california 18 • 68

paul jaboulet aine crozes-hermitage syrah, france 56

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 roasted, provenance 1916 blend coffee 3

organic fair trade tea 3