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## beverages

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<b>chilled juice</b> orange • cranberry • grapefruit • apple	4
<b>house citrus blend</b>	5
<b>solstice locally-roasted coffee</b>	
drip	2 <sup>50</sup>
espresso	3 <sup>25</sup>
cappuccino	4 <sup>25</sup>
<b>organic fair trade tea</b> seasonal selections	2 <sup>50</sup>

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## signature cocktails

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<b>mimosa</b> prosecco • orange juice	9
<b>bellini</b> prosecco • traditional peach or seasonal fruit purée	9
<b>frisky dog</b> stolichnaya vodka • grapefruit shrub • dry curacao • simple • juice • fernet branca • salt rim • rocks	11
<b>man-mosa</b> gentleman jack • market garden prosperity wheat • orange juice • brut	12
<b>cleveland fog</b> watershed barrel-aged gin • pimm's no. 1 • earl grey • vanilla • cream	11
<b>royal cup</b> pimm's no. 1 • vsop cognac • peach liquor • lemonade • bitters • prosecco	11
<b>je t'aime</b> titos vodka • luxardo maraschino • lillet blanc • lemon • brut	13
<b>morado mule</b> milagro tequila • fresh lavender • lime • crème de cassis • ginger beer	12
<b>pro bloody mary</b> signature blend • thirsty dog stout • bacon • garnish	13

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## provenance • brunch

locally sourced | globally inspired

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## main • entrée

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<b>tortilla espanola</b> manchengo & chorizo salad • lemon vinaigrette	13
<b>bibb caesar</b> parmesan • shaved bottarga • garlic-chive gremolata • shallot-herb vinaigrette	9
<b>crab cake sandwich</b> fennel apple slaw • pork belly • coriander aioli • lyonnaise-style potatoes	15
<b>quail &amp; waffles</b> black pepper honey sauce • rosemary	15
<b>new creation breakfast burger</b> fried egg • nduja • parmesan aioli • arugula • lyonnaise-style potatoes	16
<b>short rib benedict</b> house-made biscuits • pickled shallots • sauce fryot	16
<b>szechuan peppered trout</b> ginger tartar sauce • mixed greens	18
<b>add a fried egg</b>	2
<b>biscuits &amp; gravy</b> house-made herbed buttermilk biscuits • maple rosemary pork gravy • crispy speck • chives	14
<b>pain perdu</b> seasonal compote • bourbon caramel sauce • butter cream	14
<b>duck confit &amp; sweet potato hash</b> 6-minute egg • cranberry agrodolce • shaved beets • mêche	16
<b>grilled new creation hanger steak</b> creamed spinach • match stick potatoes	18
<b>cornmeal pancake</b> fried eggs • house-cured salmon • truffle crème fraîche	15

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## chefs' sides • côté

*add to any entrée selection*

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<b>sage sausage</b>	4
<b>bacon</b>	4
<b>two eggs • any style</b>	5
<b>lyonnaise-style potatoes</b>	5
<b>scottish salmon egg &amp; arugula</b>	6
<b>biscuit</b>	4
<b>fresh fruit</b>	5
<b>honey yogurt &amp; house-made granola</b>	5
<b>side bibb caesar</b>	4

  @ProvenanceAtCMA

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