

● **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

summer arugula 9
grilled stone fruit, pork belly, pistachio,
local goat cheese, apricot vinaigrette

spinach & carrots 9
tropea onion, dates, sesame seeds,
ginger-cashew dressing

cucumber 9
roasted pepper relish, red onion, local feta,
olive, tomato

soup du jour 6

SHARED

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

burrata 12
watermelon, tomato, balsamic, black pepper, bread

fried eggplant 9
green goddess

pan de tomate 7
bread, speck, tomato, oregano, manchego

house-marinated olives 6
lemon, celery, chili flakes, oregano, basil

MAIN

bass 26
corn, peppers, marble potatoes, cilantro,
toasted cashew, coconut broth

ruby trout 25
chive butter braised potatoes, crispy capers,
grilled lemon, dill yogurt sauce

crab risotto 24
peas, shallots, parmesan broth,
tarragon gremolata, cured duck egg, micro celery

couscous & pasta neck clams 23
tomato, crispy kale, basil

farro niçoise 22
haricot verts, summer squash, charred onion,
olive tapenade, opal basil

za'atar rabbit 28
polenta, lemon-braised greens, turkish piyaz,
feta, mugolio

flat iron steak 28
sunchoke whip, radish, summer beans,
pickled vegetables

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

marilyn & andy 11

titos vodka, cynar, blackberry,
crème de violette, dry curacao, lemon, up

aztec mule 11

silver tequila, aztec chocolate bitters, lime,
fever tree ginger beer

high tea 12

hendricks gin, tea syrup, lemon, acai bitters, mint

red 11

bombay dry gin, carpano antica formula vermouth,
dry curacao, luxardo maraschino, fernet branca, up

thyme & ginger 10

titos vodka, lemon, ginger syrup, thyme, soda

4:00 12

knob creek bourbon, e & j brandy, mango,
honey, soda, rocks

the provenance 12

citadelle gin, chopin vodka, green chartreuse,
galliano rinse, up

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

rotating craft selection 6

SPARKLING

lamberti prosecco, italy 9 • 32

albert bichot cremant de bourgogne, france 12 • 45

chandon blanc de noirs, california 42

agrapart et fils champagne, france 90

WHITE

mont gravet rosé, france 8 • 30

dr. loosen, dr. “L” riesling, germany 9 • 32

maso canali pinot grigio, italy 11 • 40

pascal jolivet saucerre, france 56

joel gott unoaked chardonnay, california 10 • 36

kim crawford sauvignon blanc, new zealand 11 • 40

campuget viognier, france 44

cliff lede sauvignon blanc, california 52

albert bichot st. véran, france 12 • 44

jordan chardonnay, california 13 • 48

mer soleil reserve chardonnay, california 46

sixto chardonnay, washington 75

RED

willamette valley vineyards

whole cluster pinot noir, oregon 12 • 44

cultivate pinot noir, california 14 • 50

tenuta di renieri chianti classico, italy 36

flowers pinot noir, california 75

tierra divina ‘terra rosa’ malbec, argentina 9 • 32

boomtown merlot, washington 11 • 40

la rioja alta ‘viña alberdi’ rioja, spain 46

enzo boglietti nebbiolo, italy 48

NxNW red blend, washington 10 • 36

buehler napa cabernet sauvignon, california 14 • 50

dry creek meritage, california 52

château fourcas hosten bordeaux, france 56

hall napa cabernet sauvignon, california 62

the prisoner red blend, california 69

NON-ALCOHOLIC

iced tea 3

pepsi products 3

saratoga sparkling water 4 • 6

solstice locally-roasted coffee 3

organic fair trade tea 3