

● **PROVENANCE**

# AUTUMN

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

**arugula salad 9**  
grilled stone fruit, pork belly, pistachio,  
local goat cheese, arugula, 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

**salmon & baby kale 18**  
marble potatoes, dill, red onion, radish,  
green peppercorn dressing

**bass 21**  
corn, peppers, marble potatoes, cilantro,  
toasted cashew, coconut broth

**couscous & pasta neck clams 21**  
tomato, crispy kale, basil

**flat iron steak 22**  
sunchoke whip, radish, summer beans, pickled vegetables

**curried chicken salad 16**  
bibb, berries, cashews, grapes, naan

**new creation farm burger 16**  
gribiche aioli, triple cream brie, bibb,  
tomato, potato wedges

**turkey porchetta 16**  
housemade giardiniera, braised greens, fennel aioli  
multigrain bread, potato wedges

**lamb kofta clay bread 14**  
pea-whipped chèvre, honey, arugula,  
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

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

thyme & ginger 10  
titos vodka, lemon, ginger, thyme

fig sidecar 14  
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

great lakes, seasonal 6

rotating craft selection 6

## SPARKLING

lamberti prosecco, italy 9 • 32

albert bichot cremant de bourgogne, france 13 • 45

moët & chandon imperial brut champagne, france 16

agrapart et fils champagne, france 90

## WHITE

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

maso canali pinot grigio, italy 11 • 40

pascal jolivet sancerre, france 56

joel gott unoaked chardonnay, california 10 • 36

spy valley sauvignon blanc, new zealand 11 • 40

campuget viognier, france 44

cliff lede sauvignon blanc, california 52

albert bichot st. véran, france 12 • 44

mer soleil reserve chardonnay, california 13 • 48

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