20% service gratuity will be added to all parties larger than six.

*Consuming raw or undercooked proteins may increase your risk of foodborne illness.

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**STARTER**

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

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

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

- **garden spinach and strawberry** 9
  chef’s garden baby spinach, fried almonds, lucky penny feta, strawberry vinaigrette

- **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

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**MAIN**

- **mushroom ravioli** 24
  artichoke & black truffle sauce, parmesan, crispy artichoke

- **za’atar-crusted lamb chops** 32
  quinoa, mint & almond pesto, pickled rhubarb, asparagus

- **roman gnocchi** 24
  chicken sugo, roman gnocchi, watercress, shaved parmesan

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

- **farro & scallops** 30
  pickled ramps, pea shoots, toasted cashew, tomato, avocado

- **chicken congee** 24
  jasmine rice, peas, chicken skin, morels, asparagus, mugolio

- **seared cauliflower steak** 21
  peanut romesco, onions, saba, chickpea gremolata

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- executive sous chef **justin paponetti**
- executive chef **joe perez**
- chef/ partner **douglas katz**

**dinner menu | @provenanceatcma**

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COCKTAILS

japonica seventy-five 12
samuel smith's organic cider 9
citadelle gin, kumquat shrub, lemon, prosecco
tieton cider works, apple • apricot 10
marcuola fire 12
le brun organic cidre, normandie 8 • 22
milagro silver tequila infused with serrano, fresno,
imperial blood orange vodka, lime, mint, and jalapeño peppers, mango, cucumber, lime,
crème de cassis, passion fruit, lime, clove
aranciata rosso soda
san marco 10
piper-heidsieck brut, champagne, france 16 • 29
woodford reserve bourbon, grapefruit, cinnamon,
1916 manhattan 14
pecan tincture, praline
michter’s rye whiskey,
carpano antica vermouth, luxardo, amarena cherry
provenance martini 15
white premium: botanist gin # belvedere intense vodka,
ultra premium: botanist gin # belvedere intense vodka,
vermouth rinse, flamed twist

BEER

fat heads, head hunter, india pale ale 6
market garden, progress pilsner 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
bisol prosecco, italy 10 • 36
piper-heidsieck brut, champagne, france 16 • 29

WHITE

twisted river 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

NON-ALCOHOLIC

iced tea 3
pepsi products 3
saratoga sparkling water 4 • 6

RED

kate arnold willamette valley pinot noir, oregon 14 • 50
katie willamette valley pinot noir, oregon 14 • 50
cultivate pinot noir, california 12 • 44
clos mont-olivet, côtes du rhône, france 12 • 44
flowers pinot noir, california 75
terrific divina ‘terra rosa’ malbec, argentina 9 • 32
produitori del barbaresco, barbaresco italy 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

great lakes, Dortmunder Gold 6

fat heads, head hunter, india pale ale 6
market garden, progress pilsner 6
great lakes, Dortmunder Gold 6