

# province

## URBAN KITCHEN & BAR

### STARTERS

#### SOUP OF THE DAY

MADE FRESH DAILY BY OUR TALENTED CULINARY TEAM..... 7

#### AVOCADO TOAST

LOCAL SOURDOUGH, BURRATA CHEESE, HEIRLOOM TOMATO, BASIL, GRAPE..... 10 V

#### AHI TUNA TARTARE\*

SPICY AVOCADO, PONZU SAUCE, WONTON CHIPS..... 12

#### CHICKEN LETTUCE WRAPS

SESAME CHICKEN, RED PEPPERS, SCALLIONS, PEANUTS, SOY SAUCE..... 10

#### CARAMELIZED PORK BELLY

LOCALLY RAISED PORK, COCONUT PARSNIP PUREE, HOISIN REDUCTION, PICKLED LITTLE VEGETABLES..... 12

#### SPINACH DIP

HEIRLOOM SPINACH, MORNAY SAUCE, GOUDA, OVEN DRIED TOMATO, CRACKED WHEAT TOAST..... 9 V

### MAINS

#### FAROE ISLAND SALMON

CRISPY FINGERLING POTATO, BABY KALE, HEIRLOOM TOMATO, FETA CHEESE, EVOO..... 25 GF

#### ACHIOTE RUBBED HALF CHICKEN

PAN SEARED SKIN ON BREAST WITH SLOW BRAISED DARK MEAT, POTATO DUMPLINGS, CHIVES, PASILLA JUS..... 23

#### PAN SEARED ALASKAN HALIBUT

RED QUINOA, BELUGA LENTILS, HEIRLOOM CARROTS, GARDEN LEEKS, CHORIZO SCENTED TOMATO BROTH..... 29 GF

#### BRAISED BEEF SHORT RIB

LOW & SLOW FOR 7 HOURS, TILLAMOOK CHEDDAR GRITS, REDUCED PAN SAUCE..... 25 GF

#### MESQUITE SMOKED PORK SHANK

SPINACH WHIPPED YUKON GOLDS, CRISPY LEEKS, GRILLED ASPARAGUS, APPLE PIE MOONSHINE REDUCTION ..... 23 GF

#### 12OZ NEW YORK STRIP

28 DAY DRY AGED, WEST COAST CRISPY YUKON'S, CRISPY ONIONS, MERLOT INFUSED VEAL REDUCTION..... 35

#### GARLIC SHRIMP

GULF COAST SUSTAINABLE SHRIMP, G.F. FETTUCINI, CHERRY TOMATO, ASPARAGUS, OPAL BASIL, PARMESAN..... 25 GF

#### PETITE FILET

CENTER CUT, SKILLET VEGETABLES, ROASTED GARLIC, PORCINI BUTTER..... 34 GF

#### ROASTED VEGETABLE MOUSSAKA

LOCAL VEGETABLES SERVED OVER RED QUINOA, LENTILS WITH MOZZARELLA CHEESE..... 18 GF/V

### SIDES FOR SHARING

RED QUINOA & BELUGA LENTILS..... 5 GF/V

FINGERLING POTATOES ..... 6 GF/V

GRILLED ASPARAGUS..... 7 GF/V

CHEDDAR GRITS ..... 7 GF/V

MASHED POTATOES..... 6 GF/V

#### SKILLET VEGETABLES

ASPARAGUS TIPS, TOMATO, MUSHROOM, GREEN BEANS.... 7 GF/V

CHOICE OF THREE SIDES TO SHARE..... 16 GF/V

### MARKET SALADS

#### KALE CAESAR

TENDER KALE, CAESAR DRESSING, RYE CROUTONS, PARMESAN..... 8 V

#### LITTLE HOUSE SALAD

FIELD GREEN, CARROTS, TOMATO, GRAPE, CUCUMBER, BALSAMIC... 7 GF/V

### AFTER DINNER

#### RUSTIC APPLE TART

WARM FLAKEY CRUST, CARAMEL TOPPING SERVED ALA MODE..... 9

#### W.P.D HOME-MADE DOUGHNUTS

TOSSED IN SAIGON CINNAMON & SUGAR, SERVED WITH LEMON CURD AND BLUEBERRY COMPOTE..... 9

#### CHOCOLATE PEANUT BUTTER DREAM

DARK CHOCOLATE CAKE WITH PEANUT BUTTER CHEESECAKE MOUSSE, DRAPED IN RICH CHOCOLATE, CASHEW BRITTLE..... 9

IN THE KITCHEN ~ ALLISON BIRD

 SUPERFOOD | V-VEGETARIAN | GF-GLUTEN FREE

WE PRIDE OURSELVES IN PROVIDING GLUTEN FREE MENU CHOICES

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

18% GRATUITY CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE GUESTS.