

province

URBAN KITCHEN & BAR

FIRST BITES

AVOCADO TOAST	ROASTED BEET HUMMUS/DILL/FETA/(VG)	8
POPCORN	—CHILI LIME SALT/TOasted PEPITAS/CRISPY SERRANO HAM/(GF)	5
WARM OLIVES	—LOCAL OLIVE OIL/CRUSTY BREADS/(VG)	6
SOUP OF THE DAY	—CHEF CRAFTED & SEASONAL	7
SALT & PEPPER CALAMARI	—OLIVE LEMON AIOLI	12
HOUSE WINGS	BUFFALO STYLE/CELERY BLUE CHEESE DIP/(GF)	14
HUMMUS	—DAILY SELECTION/BAKED NAAN BREAD/(VG)	8
POUTINE	—THICK CUT FRIES/GRAVY/CHORIZO/COTIJA/ROASTED GREEN CHILI	11
FRIED GREEN TOMATOES	—ARUGULA/GOAT CHEESE/BALSAMIC	7

FOR THE TABLE

BUTCHER'S BLOCK	CHEF'S DAILY SELECTION OF FINE CURED MEATS/MUSTARD/OLIVES/CORNICHONS	12
CHEESE SHOP	REGIONALLY SOURCED FINE CHEESE /HOUSE MADE PRESERVES /NUTS /FRUIT/CRUSTY BREAD	12
MEAT & CHEESE	COMBINATION OF DAILY SELECTIONS	15

SOMETHING GREEN

KALE CAESAR	BABY KALE/CAESAR DRESSING/RYE CROUTONS/PARMESAN	12
LITTLE HOUSE SALAD	FIELD GREEN/CARROTS/TOMATO/CUCUMBER/BALSAMIC	12
SPINACH & FRISEE	PORK BELLY/POACHED EGG/GREEN APPLE MUSTARD	15

DINNER TIME

HERB CHICKEN	FARRO RISOTTO/GLAZED VEGETABLES/CHICKEN DEMI GLACE	24
SCOTTISH SALMON	BELUGA LENTILS/BABY KALE/HEIRLOOM TOMATO/FETA CHEESE/(GF)	27
BRAISED SHORT RIBS	6OZ SHORT RIB/ROASTED HATCH CHILI/GRILLED CORN/POLENTA	26
6OZ PETITE FILET	SKILLET VEGETABLES/FINGERLING POTATOES/CRISPY ONIONS/RED WINE DEMI	34
10OZ NEW YORK STRIP	CRISPY POTATO/FIRE ROASTED POBLANO/WILD MUSHROOM/HEIRLOOM TOMATO/COTIJA/(GF)	36
MAHI NIÇOISE	FINGERLING POTATO/HARICOT VERT/OLIVE/TOMATO/POACHED EGG/SHERRY VINAIGRETTE/(GF)	26
GRILLED SUGAR CANE SHRIMP SKEWER	AVOCADO SAUCE/MANGO-PINEAPPLE QUINOA/BABY ARUGULA/(GF)	25
ROASTED CAULIFLOWER STEAK	ORGANIC COCONUT OIL/SEASONAL VEGETABLES/FENNEL TOMATO SAUCE/LOCAL OLIVE OIL/CREMA DE BALSAMICO/(GF & V)	20

OTHER THINGS

FINGERLING POTATOES (GF)	—6
SEA SALT FRIES (GF)	—5
RED QUINOA & BELUGA LENTILS (GF)	—6
BRUSSELS SPROUTS W/BACON (GF)	—6
GRILLED ASPARAGUS (GF/V)	—7
SEASONAL VEGETABLES (GF/VG)	—7
GRILLED STREET CORN (GF/VG)	—6

CHOICE OF THREE SIDES TO SHARE—16

AFTER DINNER

BANANA CREAM PARFAIT	—9
GRAHAM CRACKER/VANILLA CUSTARD/BANANA/CREAM	
POT DE CRÈME	—9
CUSTARD/WHIPPED CREAM/CHOCOLATE SAUCE/	
ORANGE ZEST	

SERRANO CHILI CHEESECAKE	—9
HIBISCUS GLAZE	

W.P.D DOUGHNUTS	—9
LEMON CURD/BLUEBERRY PRESERVES/CHOCOLATE	

IN THE KITCHEN

EXECUTIVE CHEF ~ MARCO A. GARCIA
 SOUS CHEF ~ ALLISON BIRD
 SOUS CHEF ~ JOSE AVILA

SUPERFOOD | VG-VEGETARIAN | V-VEGAN | GF-Gluten Free
 SPLIT ENTRÉE PLATE CHARGE 5

GRATUITY NOT INCLUDED. A 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. PRICES ARE SUBJECT TO APPLICABLE SALES TAX.

*ITEM MAY BE RAW OR MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS,
 POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.