




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
PRETZELS BITES —BEER CHEESE SAUCE/GRAINY MUSTARD.....	8
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

MAINS

FAROE ISLAND SALMON  CRISPY FINGERLING POTATO/BABY KALE/HEIRLOOM TOMATO/FETA CHEESE/EVOO/(GF).....	25
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/(GF).....	29
BRAISED BEEF SHORT RIB LOW & SLOW FOR 7 HOURS/TILLAMOOK CHEDDAR GRITS/REDUCED PAN SAUCE/(GF).....	25
MESQUITE SMOKED PORK SHANK SPINACH WHIPPED YUKON GOLDS/CRISPY LEEKS/GRILLED ASPARAGUS/APPLE PIE MOONSHINE REDUCTION/(GF).....	23
12OZ NEW YORK STRIP * 28 DAY DRY AGED/WEST COAST CRISPY YUKON'S/CRISPY ONIONS/MERLOT INFUSED VEAL REDUCTION/(GF).....	35
GARLIC SHRIMP  GULF COAST SUSTAINABLE SHRIMP/G.F. FETTUCCINI/CHERRY TOMATO/ASPARAGUS/OPAL BASIL/PARMESAN/(GF).....	25
PETITE FILET * CENTER CUT/SKILLET VEGETABLES/ROASTED GARLIC/PORCINI BUTTER/(GF).....	34
ROASTED VEGETABLE MOUSSAKA  LOCAL VEGETABLES SERVED OVER RED QUINOA/LENTILS WITH MOZZARELLA CHEESE/(GF & VG).....	18

SIDES FOR SHARING (ALL GF & VG)

RED QUINOA & BELUGA LENTILS	5
FINGERLING POTATOES	5
GRILLED ASPARAGUS	7
CHEDDAR GRITS	7
MASHED POTATOES	
SKILLET VEGETABLES ASPARAGUS TIPS, TOMATO, MUSHROOM, GREEN BEANS.....	7
CHOICE OF THREE SIDES TO SHARE	16

MARKET SALADS

KALE CAESAR  TENDER KALE, CAESAR DRESSING, RYE CROUTONS, PARMESAN.....	8
LITTLE HOUSE SALAD FIELD GREEN, CARROTS, TOMATO, GRAPE, CUCUMBER, BALSAMIC.....	7
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

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.