

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 —OLD BAY 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 POBLANO CHILI.....	11
FRIED GREEN TOMATOES  —ARUGULA/GOAT CHEESE/BALSAMIC.....	7

FROM THE GARDEN

KALE CAESAR *  —ORGANIC TENDER KALE/RYE CROUTONS/HARD PARMESAN.....	11
SUPERFOOD COBB  MIXED GREENS/ROTISSERIE CHICKEN/AVOCADO/FARRO/TOMATO/EGG/BLUE CHEESE/BLACK BEAN/GRILLED CORN CHIVE BUTTERMILK DRESSING.....	13
CHICKPEA CHOP  BABY KALE & ROMAINE/OLIVE/FETA/TOMATO/PICKLED RED ONION/COUS COUS/CRISPY PITA/CUCUMBER YOGURT/(VG).....	11
ASIAN CHICKEN  MIXED GREENS/ROTISSERIE CHICKEN/SHAVED BRUSSELS SPROUTS/EDAMAME/TOASTED ALMONDS/CARROTS/SCALLIONS/ WONTON/PLUM VINAIGRETTE.....	13
BEEF & BLUE *  — 6OZ FLAT IRON STEAK/POMEGRANATE/ARUGULA/BLUE CHEESE/POPPY SEED VINAIGRETTE/(GF).....	15
SPINACH & FRISEE *  —CRISPY PORK BELLY/POACHED EGG/LOCAL HONEY MUSTARD VINAIGRETTE (GF).....	12
<u>ADD: CHICKEN 4/SHRIMP 6/SALMON 8/STEAK 8</u>	

NEED TWO HANDS

IN-HOUSE SMOKED TURKEY STACK *  BACON/SWISS/AVOCADO/TOMATO/BIBB LETTUCE/LOCAL HONEY MUSTARD VINAIGRETTE/SOURDOUGH TOAST.....	12
W.P.D. BURGER * GROUND CHUCK PATTY/LTO/WHITE CHEDDAR/FRY SAUCE/LOCAL CHALLAH BUN.....	15
BUFFALO CHICKEN SANDWICH FRANK'S RED HOT MAYO/CELERY SLAW/BLUE CHEESE/TOASTED CIABATTA.....	13
HARISSA TURKEY BURGER  HOUSE-MADE TURKEY BURGER/SPICY RED PEPPER AIOLI/ HAVARTI /ARUGULA/LOCAL CHALLAH BUN.....	14
ROAST BEAST * SLOW COOKED RIBEYE/LOCAL CHALLAH/HORSERADISH CREAM/SWEET ONION.....	15
CRISPY PORK BELLY  FRIED GREEN TOMATO/OLD BAY SPREAD/MIXED GREENS/ENGLISH MUFFIN.....	13
CRISPY FISH TACOS  MAHI MAHI/PINEAPPLE PICO/GREEN MONSTER AIOLI/BLUE CORN TORTILLA.....	14

ADD AN EGG TO ANY ENTREE FOR \$1.00 !

CHEF MARCO'S INSPIRATION

BLUE CORN ENCHILADAS PULLED CHICKEN/AVOCADO CREMA/PICO DE GALLO/COTIJA CHEESE/ROMAINE/CUCUMBER/TOMATO.....	14
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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.