

Bonjour Duets

\$15.95 | Monday - Friday, Open to 10 AM

A fun combination to start your day with a bit of joie de vivre!
Enjoy a cocktail and a breakfast of your choice from our Bonjour Duets.

Classic Mimosa

Please see our cocktail menu for flavors

Provence Bloody Mary

Upgrade to Spicy, Maria, or Dill +\$1.00

Crêpe Violette

A sweet crêpe folded with ube mascarpone mousse, fresh berries, and finished with whipped cream.

Poutine Provençale

Our potatoes Provençales topped with mushroom and herb gravy, pork-apple sausage, and a flourish of cheddar cheese.

Looking for more of a solo act? Try our Crêpe Violette or the Poutine Provençale on its own for \$13.

Breakfast Favorites

Our Breakfast Favorites are served with toast or a butter croissant.

We use our La Provence Farm's produce whenever seasonally available.

Gluten-free bread available for additional cost. 🌿 **Gluten-free ingredients**

🌿 Wild Northwest Salmon Hash*

Wild northwest smoked salmon, sautéed leeks, and grilled fresh-cut hash browns. Topped with two eggs, any style, then drizzled with creamy lemon-dill sauce. 19.75

🌿 Corned Beef Hash*

Hand-shredded corned beef brisket grilled with bell peppers, red onions, and our fresh-cut hash browns. Topped with two eggs, then finished with a horseradish-shallot cream sauce. 18.55

🌿 Chorizo Hash Scramble

Spicy chorizo sausage grilled with red onions and our freshly cut hash browns then scrambled with two farm-fresh eggs. Served with black refried beans and finished with a drizzle of cilantro crème fraîche. 17.75

Ask about our special Vegan Chorizo & Tofu Scramble. 18.50

🌿 Chili Crisp Eggs Provençal*

Two oven-roasted tomatoes served atop dill yogurt sauce, then topped with pesto, two poached eggs, Swiss cheese, and finished with our house-made tarragon and Aleppo chili crisp. *Vegetarian* 17.25

Side Options: Hash Browns, Provençal Potatoes & Butternut Squash, or Fresh Fruit

🌿 Chef's Omelette

A hearty three-egg omelette filled with our house sausage, bacon, tomatoes, onions, and cheddar cheese, then topped with avocado. 17.50

Side Options: Hash Browns, Provençal Potatoes & Butternut Squash, or Fresh Fruit

*Eggs cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Split-Plate charge \$4.00. 18% gratuity added to parties of 6+.

Mushroom & Chèvre Omelette

A three-egg omelette filled with our house-made mushroom pesto and gruyère cheese. Finished with herbed goat cheese. *Vegetarian* 17.25
Side Options: Hash Browns, Provençal Potatoes & Butternut Squash, or Fresh Fruit

Risotto Cakes & Eggs *

Tender risotto cake with sautéed bacon, asparagus, mushrooms, red onions, and fresh basil are gently formed into patties, lightly breaded and grilled to perfection. Topped with two poached eggs. 18.25
Side Options: Hash Browns, Provençal Potatoes & Butternut Squash, or Fresh Fruit

Day Breaker *

Start your day off right with two eggs, prepared any style, and your choice of chicken sausage, pork & apple sausage, bacon, or ham. 15.95
Side Options: Hash Browns, Provençal Potatoes & Butternut Squash, or Fresh Fruit

Bistro Brunches

Caramelized Banana French Toast

La Provence brioche dipped in a rich egg batter, then grilled to golden perfection. Topped with caramelized bananas, white chocolate crème anglaise, and candied walnuts. *Vegetarian* 16.95

Raspberry Mojito French Toast

La Provence brioche dipped in a rich egg batter, grilled to golden perfection, stuffed with tangy citrus curd, then finished with fresh raspberry sauce and a dusting of mint sugar. *Vegetarian* 16.95

La Provence Benedict*

A freshly baked and toasted croissant topped with a thick slice of ham, two poached eggs, and our house-made hollandaise sauce. 18.25
Side Options: Hash Browns, Provençal Potatoes & Butternut Squash, or Fresh Fruit

West Coast Benedict*

A toasted croissant stacked with grilled salmon, sliced avocado, and two poached eggs. Finished with our delicious dill hollandaise sauce. 20.50
Side Options: Hash Browns, Provençal Potatoes & Butternut Squash, or Fresh Fruit

Whipped Feta & Avocado Tartine*

Sourdough toast topped with whipped feta cheese, avocado, two poached eggs, and pico de gallo, finished with tarragon & Aleppo chili crisp. 17.50
Side Options: Hash Browns, Provençal Potatoes & Butternut Squash, or Fresh Fruit

Baked Eggs à la Française*

Poached eggs nestled in a French baking crock with grilled hash browns, sautéed mushrooms and ham, topped with gruyère béchamel and Swiss cheese gratiné. Served with toasted baguette slices. 17.25

Ultimate Polenta & Eggs *

Creamy chive polenta made with cheddar and parmesan cheese, then topped with homemade hollandaise sauce, crisp bacon, sautéed spinach and mushrooms, and two poached eggs. *Can be made Vegetarian.* 18.25

*Eggs cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs may increase your risk of food borne illness.

Lunch Favorites

We use our La Provence Farm's produce whenever seasonally possible.
Gluten-free bread available for additional cost. 🌿 **Gluten-free ingredients**

French Onion Soupe

Our signature soup! Deeply caramelized onions in our rich beef consommé. Topped with toasted Provence bread loaded with Swiss and parmesan cheese melted under the broiler.

Bowl 10.50 Cup 8.75

Soupe du Jour — Bowl 7.75 Cup 6.50

🌿 Chicken Mediterranean Salade

Organic greens tossed with our creamy balsamic dressing, diced tomato, cucumbers, artichoke hearts, Kalamata olives, and crumbled feta cheese. Topped with slices of herb-roasted chicken breast. Served with fresh La Provence bread. (Extra charge for gluten-free bread) 17.95

🌿 Northwest Salmon Salade*

Organic salad greens and French lentils dressed with a light balsamic vinaigrette and tossed with feta cheese and fresh tomato. Topped with a grilled salmon filet and a dollop of fresh basil pesto. Served with fresh La Provence bread. (Extra charge for gluten-free bread) 19.25

Cudighi Baguette

A hand-formed and grilled Italian sausage patty stacked on toasted baguette with arugula, grilled bell peppers and onions, roasted red pepper coulis, mayonnaise, and finished with melty Swiss cheese. 17.25

Side Options: Green Salad, Potato Salad, Fresh Fruit or Soupe du Jour

Grilled Wild Albacore Tuna Melt

Wild Albacore tuna mixed with mayonnaise and finely chopped celery, onions, and carrots, then topped with tomato and melted cheddar cheese. Served on our grilled sourdough bread. 16.75

Side Options: Green Salad, Potato Salad, Fresh Fruit or Soupe du Jour

Monte Cristo

Our famous double-decker sandwich! Smoked turkey, ham, Swiss, cheddar, pineapple, tomato, and mayonnaise on our sourdough bread. Stacked, dipped in special egg batter, and grilled golden brown. 17.25
Cristo is cured for 24 hours to maintain its structure. No substitutions/changes, please.

Side Options: Green Salad, Potato Salad, Fresh Fruit or Soupe du Jour

La Provence BLT*

Thick-cut bacon, green leaf lettuce, sliced tomato, avocado, and a fried egg, stacked together on a freshly baked croissant. Finished with our house-made pesto aioli. 16.95

Side Options: Green Salad, Potato Salad, Fresh Fruit or Soupe du Jour

Chipotle Mushroom Burger*

An American Angus beef patty on our toasted brioche bun with sautéed onions and mushrooms, avocado, arugula, pepper jack cheese, and chipotle mayo. 18.25

Side Options: Green Salad, Potato Salad, Fresh Fruit, or Fries (no fries at Division)

*Salmon, egg, burger cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs may increase risk of food borne illness.
Split-Plate charge \$4.00. 18% gratuity added to parties of 6+.

La Provence Desserts

Versailles

French chocolate cake layered with vanilla, coffee, and dark chocolate mousse, and dark chocolate ganache. A mocha-lovers delight!

Black Beauty

French chocolate cake with vanilla syrup, layered with dark chocolate ganache and mousse, covered with opera icing

Tiramisu

Mascarpone mousse layered with chocolate cake and chocolate crunchy hazelnut ganache

Crunchy Hazelnut Éclair

Our tender pâte à choux filled with hazelnut pastry cream and a rich brownie bar, topped with dark chocolate

Pavlova

Crisp meringue filled with raspberry and passion fruit compote, topped with mascarpone chantilly cream

Napoleon

Layers of caramelized puff pastry filled with vanilla cream

Marionberry Cheesecake

A special French cheesecake with marionberries

Lemon Tart

Fresh Fruit Tart

Club Provence

Join our new rewards program for money-saving deals and coupons!



Scan the QR code with your phone's camera or visit our website, provencepdx.com/clubprovence

The La Provence Farm

Our beautiful farm in Canby, Oregon is committed to using sustainable farming methods that prioritize soil and ecosystem health to produce fresh, local vegetables, fruits, and herbs. We are proud to be developing a resilient food system that will allow us to bring the highest quality, best-tasting ingredients to your plate for years to come.

La Provence Desserts

Versailles

French chocolate cake layered with vanilla, coffee, and dark chocolate mousse, and dark chocolate ganache. A mocha-lovers delight!

Pavlova

Crisp meringue filled with raspberry and passion fruit compote, topped with mascarpone chantilly cream

Lemon Tart

Fresh Fruit Tart

Artisserie Line Desserts

Cherry Pearl

Silky white chocolate mousse with Bordeaux cherry, crispy chocolate, and dark chocolate mousse covered with red milk chocolate mirror glaze

Chocolate Fleur

Flower-shaped tart filled with raspberry crème, dark chocolate ganache, and finished with pistachio mousse *VEGAN*

Cocoa Noir

A chocolate-lovers dream! Dark chocolate mousse layered on a rich dark chocolate flourless cake with milk chocolate ganache, finished with dark chocolate mirror glaze *GLUTEN FREE*

Exotic Carrot Cake

Moist carrot cake layered with luscious mango mousse, topped with white chocolate mousse and mango gelée, then dipped in dark chocolate for a beautiful collar effect

Hazelnut Blossom

Chocolate cake layered with hazelnut praline and enrobed in creamy mascarpone mousse, resting atop a crispy hazelnut base

Pink Lady

Almond cake filled with vanilla mascarpone mousse, layered with strawberry and lemon cream, on a crunchy dolce base, finished with pink white chocolate mirror glaze

Ask about our Seasonal Desserts!

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