

Brunch Cocktails

Build Your Own

Classic Mimosa 9

Brut champagne and a flavor of your choosing!



Mimosa Flight 18

Four bubbly mimosas — choose four flavors!



Mimosa Flavors

Apple Cider (*Seasonal*)
Cranberry

Orange
Strawberry
Raspberry
Pineapple

Mango
Blood Orange
Prickly Pear
Peach

Provence Bloody Mary 11

Rose City Vodka, house blend bloody mary mix, salted rim, garnished with celery, lime, olives, and green beans

Spicy, Maria, or Dill +\$1.00



Bloody Mary Flight of Four 20

One of each flavor: *Spicy, Maria, Dill, and Traditional*



Provence Spritz 11

Brut champagne, soda, and your choice of Liquor

St. Germain, Apple Cider, Aperol



Provence Classiques

Morning Mule 12

Grey Goose Vodka, fresh orange juice, ginger beer



BFK Coffee 12

Served Warm Baileys, Frangelico, Kahlúa,

Nossa Familia coffee, topped with whipped cream



Salted Caramel Moroccan Coffee 13

Served Warm 151 rum, Baileys, Kahlúa, Nossa Familia coffee, topped with whipped cream, salted caramel, and a delightful cinnamon sugar rim



Seasonal Tidings

Boozy Pumpkin Baileys 13

Served Warm Pumpkin Sauce, Baileys, Nossa Familia coffee, topped with whipped cream, and a brown sugar rim



Peppermint Espresso Martini 13

Peppermint infused vodka, Kahlua, and espresso



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 & 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.

Wine & Beer

Please ask your server what we are currently pouring!

	Glass	Bottle
Red Wine	9	32
White Wine	9	32
Rose Wine	9	32
Sparkling Opera Prima Brut	9	32
Pilsner Beer	7	bottle/can
IPA Beer	7	bottle/can

Zero Proof Mocktails

Coconut Mojito 9

Coconut cream, fresh mint, house-made Pineapple syrup, soda



Mango Margarita 9

House-made Mango syrup, orange juice, agave, lime juice, soda water, with a salted rim



Strawberry Basil Mule 9

House-made Strawberry syrup, fresh basil, lime juice, and ginger beer



Nossa Familia Coffee Bar

Regular and Decaf Coffee | Espresso

Mocha | Latte | Chai Latte | Green Tea Latte | Cappuccino

Americano | Café Au Lait | Cubano | Macchiato

COFFEE-FREE BARISTA BEVERAGES: Hot Cocoa | Steamer

Milk alternatives and syrup flavors available

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 an 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

🌿 Chef's Omelette

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

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

🌿 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

Bistro Brunches

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

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

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

*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. An 18% gratuity to be added to parties of 6+.

Risotto Cakes & Eggs *

Risotto cakes 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

Lunch Favorites

We use our La Provence Farm's produce whenever seasonally possible.
Gluten-free bread available for an additional cost. 🌿 **Gluten-free ingredients**
Sandwiches come with a side of your choice: Green Salad, Potato Salad, or Fresh Fruit.

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 de Jour — Bowl 7.75 Cup 6.50

Monte Cristo "The Dalles Way"

Our famous double-decker sandwich! Smoked turkey, ham, Swiss, cheddar, pineapple, and tomato, on our sourdough bread. Stacked, dipped in our special egg batter, and grilled golden brown. 17.25

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.

Served on our fresh Provence sourdough bread. 16.75

Monte Carlo

Grilled French bread classic - smoked turkey, crisp bacon, pepper jack cheese, fresh tomato, and finished with Dijon mayonnaise. 17.25

La Provence BLT *

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

Chipotle Chicken Sandwich

A seasoned chicken breast filet smothered with caramelized onions, sliced tomato, lettuce, pepper jack cheese, and chipotle aioli on our freshly baked and grilled French bread. 17

🌿 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

🌿 Chicken Mediterranean Salade

Organic salad blend tossed with homemade 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

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

Perfect Beverages

Soda | Iced Tea | Hot Tea 4.25

Lemonade | Perrier Sparkling mineral water 4.75

Fresh Squeezed Orange Juice 8.25
Ask about our other juice offerings

Shirley Provence 5
Soda with a splash of pomegranate and orange

Italian Soda 5
Soda water, flavor, splash of milk & whipped cream

Our Bakery

Our bakery goods are handmade by our talented bakers who put their heart and soul into everything they create. We invite you to taste their handiwork: the crème de la crème of French pastries and desserts in The Dalles!

If you fancy a rich mocha-flavored dessert, you'll be delighted when you try our crowd-pleasing **Versailles** cake. And when the sweet taste of sun-kissed berries or citrus is on your mind; you just can't beat our luscious **Lemon Tart** or a **Marionberry Cheesecake**. Finally, bite into our caramelized, flaky **Napoleon** and **St. Honoré** desserts filled with decadent vanilla cream to taste beautiful simplicity at its best.

Ask your server or visit our bakery counter to learn more about all of our delicious desserts, pastries, and bread. **Bon Appétit!**

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 to learn more.

www.provencepdx.com/clubprovence

The La Provence Farm

Several years ago we took a big step toward fulfilling our goals of being more eco-friendly and using local products.

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.