



HORS D'OEUVRES

Soup Du Jour – Daily Creative Soup	Cup \$5	Bowl \$7
Lobster Bisque – Roasted Whole Maine Lobster Stock with Sherry, Spices and Finished With Brandy	Cup \$6	Bowl \$8
Soupe Aux Oignons – Veal & Chicken Stock, Slowly Caramelized Onions, with Crostini & Gruyere Cheese		Bowl \$8
Petite Crab Cake a L'Aubergine – A Provençe Classic with Jumbo and Lump Crabmeat With Eggplant Puree, Béchamel Served with Fried Green Tomato		\$7
Crispy Eggplant Salade – Crispy Fried Eggplant Medallions, Creamy Herbed Chevre, Spiced Tomato Jam, Hand Torn Greens, Red Wine Vinaigrette and Balsamic Syrup		\$9
2-Cheese Tasting – with House Made Craquelins		\$10

SALADE

Warmed Spinach Salade – Local Forrest Mushrooms, House Made Pancetta, Crispy Chevre Croquette With a warm Whole Mustard Vinaigrette and Parmesan Reggiano	Petite \$8	\$10
Provençe Caesar – chopped Hearts of Romaine with Rustic Caesar Dressing & Croutons	Petite \$6	\$8
Bistro Chopped Salade – Chopped Hydro Bibb Lettuces with Avocado, Radish, Lardons, Buttermilk Blue, Tomato and Topped with Fried Onions with Buttermilk Dressing	Petite \$6	\$8
Florida Orange Salade - Hand Torn Butter Head Lettuce, Blue Cheese, Pickled Red Onion, Berries, Crumbled Almonds & Curried Pecans, Dried Cranberries & Candied Orange Vinaigrette		\$9
Heirloom Tomato Panzanella - Local Farmers Tomatoes, English Cucumbers & Red Onion, House Ricotta, Micro Greens, White Truffle & Saffron Emulsification, Crusty Ciabatta		\$10

ADD GRILLED CHICKEN BREAST \$6 OR PETITE FILET MIGNON \$8 TO ANY SALADE

Chicken Salade du jour – Chef's Creation Using Roasted Organic Chicken, Served with Hand Torn Local Greens and Crostini		\$11
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SANDWICHES SERVED WITH POMMES FRITES

Provençe Bistro Burger – 10oz. House Ground Organic Black Angus, Lettuce, Tomato, Onion on Toasted Brioche.	Burger \$12	Add Neuske Bacon or Cheese \$1.50
Classique Croque Monsieur – Black Forrest Ham, Gruyere and Mornay on Crusty Ciabatta		\$13
Beef Tenderloin Tip Sandwich —Steamed French Baguette with Sauté Mushrooms & Onions, Melted Fontina Cheese		\$13
Provençe BLT —Neuske Bacon, Vine Ripened Tomatoes & Romaine Hearts on Toasted White Bread		\$9

ENTRÉE

Chicken Picatta – Served with Butter Whipped Potatoes and Farmers Market Vegetables	\$12
Chicken Crepes – Trio of Forrest Mushrooms, Sauté Baby Spinach & Farmer's Market Vegetables	\$12
Quiche du Jour – Served with Hand Torn Greens and La Vinaigrette	\$12
Fresh Fish du Jour – with Chef's choice of sides	\$Mkt
Grilled Salmon – Served with Provincial Tomato Rice and Farmers Market Vegetables	\$14
Crab Cake A L'Aubergine – Provençe Classic with Farmer Market Vegetables	\$13
Beef Bourguignon - Pan Seared & Garlic Roasted, Blistered Tomatoes, Butter Whipped Potatoes, Sauté Vegetables & Red Wine Reduced Demi-Glace	\$14
Meat Loaf Provençe – Organic Beef Stuffed with Fontina & Baby Spinach, House Steak Sauce, Crispy Onions & Butter Whipped Potatoes	\$13
Petite Filet Mignon - Black Angus Beef with Sautéed Mushrooms, Asparagus, and Butter whipped Yukon Gold Potatoes, Demi-Glace & Boursin Chees	\$16
Baked Tortellini Primavera - Fire Roasted Summer Vegetables, House Ricotta-Parmesan & Mozzarella, Roasted Tomato Sauce and Gremolata	\$12

Bread Service - \$1.50 half order for 2 people

Full order \$3 for 4 people