

Perfect Beverages

Freshly Squeezed Juices: Orange	8
Orange-Carrot (<i>Pairs well with our Wild Northwest Salmon Hash</i>)	8.50
Sunset: Strawberry, Pineapple, Orange (<i>Great with a Monte Cristo</i>)	8.50
Envy: Cucumber, Apple, Kale, Celery (<i>Try it with a Chef's Omelette</i>)	8.50
Shirley Provence Soda with a splash of pomegranate and orange.	4.50
Soda Lemonade Iced Tea Hot Tea <i>Please ask for our selection</i>	4
Perrier	4.50

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, add \$1.00. 🌿 **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. 17.50

🌿 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. 16.50

🌿 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. 15.95

Ask about our special Vegan Chorizo & Tofu Scramble. 16.75

Parisienne Breakfast Gnocchi *

Pâte à choux dumplings sautéed in brown butter with spicy Coppa ham, corn, and fresh sage. Topped with an egg and finished with parmesan. 16

🌿 Chef's Omelette

A hearty three-egg omelette filled with our house sausage, bacon, tomatoes, onions, and cheddar cheese, topped with avocado. 15.75

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 \$3.00. 18% gratuity added to parties of 6+.

In response to rising costs, a 2.5% surcharge will be added to each transaction for staff recruitment and retention.

Mushroom & Chèvre Omelette

A three-egg omelette filled with our house-made mushroom pesto and gruyère cheese. Finished with herbed goat cheese. *Vegetarian* 15.75

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. 16.75

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. 14.50

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* 15.25

Poached Pear & Lemon Pancakes

Sweet cream pancakes layered with our freshly made lemon curd, then topped with hibiscus-poached pear and whipped cream.

Served with hibiscus syrup. *Vegetarian* 14.25

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. 16.75

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. 19

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

Cubano Benedict*

A toasted croissant stacked with confit pork, ham, pickle slices, Swiss cheese, and two poached eggs. Finished with Dijon hollandaise sauce. 17.50

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

Baked Eggs a 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. 15.50

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.* 16.50

*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, add \$1.00 ✨ **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 9.50 Cup 7.95

Soupe du Jour — Bowl 7.00 Cup 5.75

✨ Pear & Butternut Salade

Organic greens, hibiscus-poached pear, roasted butternut squash, candied walnuts, blue cheese, pomegranate jewels, and creamy balsamic dressing.

Served with fresh La Provence bread. (Extra charge for gluten-free bread) 16

Add Chicken or Salmon for an additional cost.

✨ 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) 17.50

✨ 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) 16.25

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 cheese. Served on our grilled sourdough bread. 15

Side Options: Green Salad, Potato Salad, or Fresh Fruit

Monte Cristo

Our famous double-decker sandwich! Smoked turkey, ham, Swiss, cheddar, pineapple, tomato, and mayonnaise on our sourdough bread. Stacked, dipped in our special egg batter, and grilled golden brown. 15.50

Our Cristo is cured for 24 hours to maintain its structure.

No substitutions or changes, please.

Side Options: Green Salad, Potato Salad, or Fresh Fruit

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. 15.25

Side Options: Green Salad, Potato Salad, or Fresh Fruit

Portland Burger*

An American Angus beef patty on our toasted brioche bun, with house-made cured tomato pistou, sautéed mushrooms, organic arugula, and herbed goat cheese. 16.50

Side Options: Green Salad, Potato Salad, Fresh Fruit, or Fries (fries not available 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 \$3.00. 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 loyalty 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.