


Mother's Day Brunch

 **Gluten-free ingredients** | Gluten-free bread available for additional cost.
Gluten-free breads carry risk of wheat cross-contamination

Strawberries and Cream French Toast *Vegetarian*

Brioche French Toast loaded with Strawberry Mascarpone Cream and fresh strawberries, finished with whipped cream and pistachio praline. 19

Mother's Day Filet Milanaise & Eggs *

Hand-breaded premium beef filet, fried golden and finished with creamy Champagne-Chive Hollandaise. Accompanied by two eggs, your choice of side, and toast or croissant. 21.95

Northwest Salmon Hash *

Northwest smoked salmon grilled with leeks and fresh-cut hash browns. Topped with two eggs, any style, then drizzled with creamy Lemon-Dill Sauce. Served with toast or a butter croissant. 20.95

Corned Beef Hash *

Shredded corned beef brisket grilled with bell peppers, onions, and hash browns, topped with two eggs, and finished with creamy Horseradish-Shallot sauce. Served with toast or a butter croissant. 19.95

Chef's Omelette

A hearty three-egg omelette filled with our house sausage, bacon, tomatoes, onions, and Cheddar cheese, topped with avocado. Served with your choice of side, and toast or croissant. 18.75

Mushroom & Fromage Omelette *Vegetarian*

A three-egg omelette filled with our Mushroom Pesto and Gruyère cheese. Finished with Herbed Goat Cheese. Choice of side, and toast or croissant. 18.75

Ultimate Polenta *

Creamy chive polenta made with Cheddar and Parmesan cheese, topped with Hollandaise Sauce, crisp bacon, sautéed spinach, mushrooms, and two poached eggs. Served with toast or croissant. 19.50

La Provence Benedict *

A freshly toasted croissant topped with a grilled ham steak, two poached eggs, and smothered in Hollandaise sauce. Served with your choice of side. 19.50

Salmon & Jeweled Quinoa Salade *

Grilled salmon filet with pesto, quinoa salad with red grapes, apple, diced celery, Feta cheese, walnuts, and fresh basil, over mesclun greens, and tomatoes, dressed Creamy Pesto Vinaigrette. Served with fresh bread. 20.50

La Provence BLT *

Thick-cut bacon, green leaf lettuce, fresh tomato, avocado, and a fried egg, all stacked on a freshly baked croissant with pesto aioli. Choice of side. 18.25

Monte Cristo

Turkey, ham, Swiss, Cheddar, pineapple, tomato, and mayonnaise, stacked on our French Country Bread, dipped in egg batter, and grilled golden brown. Served with raspberry jam and your choice of side. 18.75
No substitutions or changes.

SIDE OPTIONS: Hash browns | Provençal Potatoes & Butternut Squash | Fruit | Soup du Jour | Potato Salad | Green Salad | Fries**

**Fries Not Available at Division

Split-plate charge \$4.00. A 20% gratuity added to parties of 6+. *Eggs, Salmon cooked to order, consuming raw or undercooked, eggs, fish, meat may increase your risk of food borne illness.

Brunch Cocktails

Classic Mimosa 11

Brut champagne and a flavor of your choosing!

*Mimosa Flavors: Orange - Strawberry - Raspberry
Pineapple - Mango - Guava - Prickly Pear - Peach*



Mimosa Flight 20

Four bubbly mimosas, choose four of the above mimosa flavors



Fraise du Jardin 14

House-made strawberry purée, mint simple syrup, lemon juice, Gin and bubbly Champagne



Provence Bloody Mary 13

A true brunch classic with all the garnishes

Make it Pickled, Spicy, or with Bacon +\$1.00



Provence Spritz 12

Brut Champagne, soda, and your choice of Liqueur:

St. Germain or Aperol



Sunrise Screwdriver 12

Rose City Vodka, peach purée, orange juice, and house-made strawberry syrup, garnished with a strawberry and orange slice



Pistachio Espresso Martini 14

Vodka, Baileys, espresso, and pistachio syrup



Zero-Proof Mocktails

Strawberry Fields 9

House-made strawberry purée, lemonade, mint simple syrup, and soda water



Coconut Mojito 9

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



Guava Smash 9

Guava purée, lime juice, and ginger beer



Shirley Provence 6

Fresh orange juice, citrus soda, pomegranate float, and a cherry



Freshly Squeezed Juice

Orange Juice

8.75

Sunset: Strawberry, Pineapple, Orange (*Great with a Monte Cristo*)

9.25

Light Roots: (Cold-Pressed) Carrot, Gold Beet, Orange, Apple, Lemon, Ginger

9.25

From the Barista

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.