

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

✨ La Provence Farm Butternut Shakshuka*

Two poached eggs served in a hearty sauce of tomatoes, bell peppers, onions, warm spices, and tender butternut squash from our farm. Finished with fresh herbs and feta cheese. *Vegetarian* 16.75
Add bacon, sausage, chorizo, or ham for an additional 3.00

✨ 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

✨ 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

Warm Berry Crêpes

Two house-made crêpes filled with our creamy mixed berry sauce made with cranberries, blueberries, and marionberries. Topped with whipped cream. *Vegetarian* 14.95

Strawberry Cheesecake Pancakes

Fluffy pancakes layered with silky cheesecake mousse, topped with sweet balsamic strawberries, whipped cream, & graham crisp. *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

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


In response to rising costs, a 2% Back-of-House Surcharge will be added to your bill; these funds go to our hourly, back-of-house employees and reduce the need to raise menu prices.

*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. 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. 16.75
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, add \$1.00  **Gluten-free ingredients**

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. 15
Side Options: Green Salad, Potato Salad, or Fresh Fruit

Monte Carlo

Grilled French bread classic - smoked turkey, crisp bacon, pepper jack cheese, and fresh tomato. Finished with Dijon mayonnaise. 15.50
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

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. 15.50
Side Options: Green Salad, Potato Salad, or Fresh Fruit

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. 17.50

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. 16.25

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 de Jour — Bowl 7.00 Cup 5.75

*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 Lemonade Smith Hot Tea	4
Perrier	4.50
Fresh Squeezed Orange Juice	8
<i>Ask about our other juice offerings</i>	
Shirley Provence	4.50
Soda with a splash of pomegranate and orange.	
Italian Soda	4.50
Soda water, flavor, splash of milk & whipped cream	

Nossa Familia Coffee & Barista Beverages

Regular and Decaf Coffee

Espresso | Americano | Café Au Lait

Cubano | Macchiato

Latte | Cappuccino

Mocha | Chai Latte | Green Tea Latte

Coffee-free Barista Beverages: Hot Cocoa | Steamer

We offer multiple milk alternatives and syrup flavors.

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

Be the first to know about new items, special offerings, and exclusive deals by joining our Club Provence.

www.provencepdx.com/clubprovence



The La Provence Farm

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

Our Canby, Oregon farm delivers fresh produce to our central kitchen to use and highlight in our delicious food. The La Provence Farm is committed to using natural farming methods and no pesticides. Throughout the year, we use as many of our own herbs, leafy greens, and vegetables as possible. During our Fall harvests, restaurant employees and owners gather to pick dozens of giant bins of butternut squash--one of our most popular breakfast sides dishes. And in the winter months, our farmers stay busy in the greenhouses trialing new varieties and curing, rotating, and peeling the thousands of butternut squash that they grew.