



HORS D'OEUVRES

Soup Du Jour – Daily Creative Soup			\$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, Caramelized Onions, with Crostini & Gruyere Cheese		Bowl	\$9
Petite Crab Cake a L'Aubergine – A Provence Classic with Jumbo and Lump Crabmeat With Eggplant Puree, Béchamel Served with Fried Green Tomato			\$8
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			\$11

SALADE

Warmed Spinach Salade – Sauté Mushrooms, House Made Pancetta, Crispy Chevre Croquette With a Warm Whole Mustard Vinaigrette and Parmesan Reggiano	Petite \$8		\$10
Provence Caesar – Chopped Hearts of Romaine with Rustic Caesar Dressing & Croutons As we make everything in house, Raw eggs are used in our Caesar Dressing	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

ADD GRILLED CHICKEN BREAST \$6 OR PETITE FILET MIGNON \$9 TO ANY SALADE

SANDWICHES SERVED WITH POMMES FRITES

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

ENTRÉE

Chicken Picatta – Served with Butter Whipped Potatoes and Haricot Vert Medley		\$14
Chicken Crepes – Pan Roasted Mushrooms, Wilted Baby Spinach & Haricot Vert Medley		
	1 Crepe--\$10	2 Crepe--\$14
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 Haricot Vert Medley		\$14
Crab Cake A L'Aubergine – Provence Classic with Haricot Vert Medley		\$14
Beef Bourguignon –Cast Iron Seared, Blistered Tomatoes, Pearl Onions, Sauté Mushrooms & Roasted Garlic, Butter Whipped Potatoes, Haricot Vert Medley & Red Wine Reduced Demi-Glace		\$15
Meat Loaf Provence – House Ground Dry Aged Beef Stuffed with Fontina & Baby Spinach, House Steak Sauce, Crispy Onions & Butter Whipped Potatoes		\$14
Steak Frit - Black Angus Beef Tenderloin with House Cut Pommes Frit, Veal Glace, Bearnaise Aioli		\$16
Baked Tortellini – Saute Mushrooms-Pearl Onions-Sweet Green Peas-Tomato & Spinach, Creamy Roasted Tomato Sauce & Parmesan		\$12

Bread Service - \$1.50 half order for 2 people

Full order \$3 for 4 people

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions