

We Welcome you to
La Provence Bakery and Bistro
Breakfast Favorites

✦ Toast or butter croissant will be offered with most breakfast favorites.

Northwest Salmon Hash ✦

Northwest smoked salmon tossed with fresh cut hash brown and chopped leeks then grilled golden brown and topped with two eggs any style, drizzled with fresh lemon dill sauce. 12.95

Corned Beef Hash ✦

Corned beef brisket slow kettle cooked until tender then finely shredded, grilled with bell peppers and red onion tossed all together with fresh cut hash brown. Topped with two eggs any style and finished with an horseradish shallot cream sauce. 11.95

Savory French Toast

Fresh Brioche hand dipped in a savory herb egg batter then grilled golden, topped with ham, asparagus and gruyere cheese. Accompanied with two farm fresh eggs cooked to your liking. Served with a side of cheese sauce. 10.95

Meurette Benedict

Two farm fresh poached eggs in a burgundy reduction placed atop of a freshly baked croissant then topped with caramelized onion, mushroom and a crispy bacon, served with our Crowd Pleasing Provençal Potatoes & Butternut Squash. 10.95
 Traditional Benedict is available. 9.95

Berry French Toast

Sweet berry cream cheese spread between two thick slices of French bread then dipped in an special batter, grilled to a golden brown then topped with warm three berry sauce. 8.95

Brie Sausage Scramble

Fresh fluffy scrambled eggs, chicken basil sausage, French imported brie, fresh tomatoes and finely chopped chives served over fresh toasted peasant bread. Served with Crowd Pleasing Provençal Potatoes & Butternut Squash 9.95

Risotto Cakes & Eggs ✦

Slow simmered risotto rice with bacon, asparagus, mushrooms, red onions and fresh basil then finished with cream. Then formed into patties lighted breaded and grilled to perfection then topped with poached eggs with Crowd Pleasing Provençal Potatoes & Butternut Squash. 8.95

Eggs Provençal ✦

Two farm fresh eggs poached, placed atop fresh basil pesto with flame roasted tomato and sprinkled with mozzarella cheese. Served with Crowd Pleasing Provençal Potatoes & Butternut Squash. 8.95
 Add choice of meat 1.50



La Provence Omelettes



All our omelettes are accompanied with toast or butter croissant, plus one of the following sides: Crowd Pleasing Provençal Potatoes & Butternut Squash, or Fresh Cut Hash Browns, or Fresh Fruit.

Colette Omelette

Combination of fresh basil and eggs cooked and topped with artichoke hearts, fresh tomatoes and sprinkled with mozzarella cheese finished under our broiler.
 This is a classic Provence item and everyone's favorite. 9.95

La Provence Omelette

Simple but great. La Provence sausage, spinach and fresh mushrooms sautéed, then we blend in fresh egg and topped with feta cheese. 9.95

Chef Omelette

House sausage, bacon, tomatoes, onions and cheddar omelette topped with avocado. 9.95

Ask About Our Espresso Bar!!!

Split plate charge 2.00.
 A gratuity of 18% will be added to parties of 6 people

La Provence Bakery and Bistro

Lunch Menu

All sandwiches are made with our own fresh baked breads.
Served with your choice of potato salad, fresh fruit or green salad.

Grilled Tuna Melt

Albacore tuna and a mixture of finely chopped celery, onions, carrots and mayonnaise then topped with cheddar cheese. 8.95

Monte Cristo

Our famous double decker sandwich Provence style, smoked turkey breast, ham, Swiss and cheddar cheese, pineapple and fresh tomato.
Stacked and dipped in fresh egg batter then grilled to a golden brown. 9.95

Monte Carlo

Grilled French bread classic, smoked turkey, crisp bacon, pepper jack cheese and fresh tomato then finished with Dijon mayonnaise. 8.95

Chipotle Chicken Sandwich

Chicken breast filet smoother with caramelized onions, sliced tomato, lettuce, pepper jack cheese all inside grilled French bread and chipotle aioli . 8.95

Pork Sandwich

Opened faced French specialty, slow roasted pork loin rubbed with Provence seasoning, smothered with caramelized onions and served atop fresh lettuce with sliced tomato and Dijon mayonnaise on a thick slice of our French bread. 8.95

Vegetarian Croissant

Fresh baked croissant, stuffed with basil pesto, green leaf lettuce, sliced tomato, cucumbers, sautéed mushrooms, roasted red bell peppers, avocado and provolone cheese. 8.95

Provence BLT

Fresh baked croissant sliced and stacked with green leaf lettuce, tomato, avocado, bacon, fried egg and fresh basil aioli. 8.95



Fresh Tossed Salads



La Provence is dedicated to using the freshest local produce when seasonally available.
House salad blend is a mixture of baby romaine and sweet organic greens.

Salmon Salad

Our house salad blend layered with French green lentils and fresh grilled salmon filet with a dollop of fresh basil pesto. 11.95

French Cobb Salad

Our house salad blend tossed with a pomegranate vinaigrette, topped with grilled chicken breast, bacon pieces, blue cheese crumbles, diced tomato, cornichons and hardboiled egg. 9.95

Goat Cheese Salad

Our house salad blend tossed in a light balsamic vinaigrette with pear and red onions wedges, roasted red bell pepper, toasted walnuts and herb goat cheese medallions. 10.95

Chicken Mediterranean Salad

Our house salad blend tossed in a creamy balsamic vinaigrette, with diced tomato, diced cucumbers, artichoke heart, kalamata olive and feta cheese then topped with marinated herb chicken breast. 9.95



Soup



Soup of the Day

Ask your server about our delicious soup of the day! Served with fresh baked bread.
Cup 3.75 Bowl 4.25

French Onion Soup

Our signature soup! House baguette gratinee with Swiss and Parmesan cheese
Cup 4.25 Bowl 4.95