



We Welcome you to



Petite Provence Division

Breakfast Favorites

Toast or a low fat muffin will be offered with most breakfast favorites..

Eggs Provencal

Two farm fresh eggs poached, placed atop fresh basil pesto with flame roasted tomato and sprinkled with mozzarella cheese. Choice of house sausage, bacon, or chicken basil sausage and choice of polenta or potato cake. 8.95

Latin Hash

A combination of scrambled eggs, chorizo (spicy), jalapeños, onions, potatoes, bell peppers topped with sour cream and cilantro. 10.95

Red Frittata

We sauté fresh red sweet chards with turkey, tomatoes & shallots, blend in fresh eggs top it with goat cheese, finish under a broiler then drizzle with crème fraîche. 9.95

Honey Wheat Pancakes

A fluffy stack of three pancakes served with an almond "Crème Anglaise" 8.25

Corned Beef Hash

Seasoned Corn Beef Brisket slow kettle cooked until tender then finely shredded, grilled with bell peppers and red onion tossed all together with russet shredded potatoes. Topped off with two eggs any style. 11.95

Berry French Toast

French bread stuffed with berry cream cheese filling, dipped in special batter, grilled to a golden brown then topped with warm berry sauce. 8.95

Northwest Salmon Hash

Northwest smoked salmon mixed with onion, tomatoes and peas then grilled with russet shredded potatoes topped two eggs any style drizzled with fresh lemon dill sauce. 12.95

Eggs Benedict

Classic poached eggs, on a freshly baked croissant with hollandaise sauce, your choice of ham or spinach. 9.95
Smoked Salmon in place of ham or spinach. Add 2.25

French Skillet

Potatoes sautéed with spicy sausage, onions, tomatoes, peas and bell pepper topped with cheddar and mozzarella cheese and two eggs any style, served with chipotle hollandaise. 11.95

Crepes De La Petite Provence

Two crepes filled with mixed berries then topped warm berry sauce, finished with whipped cream. 8.95

Risotto Cakes & Eggs

Slow simmered risotto rice with bacon, asparagus, mushrooms, red onions and fresh basil then finished with cream. Pattied and grilled to perfection then topped with two poached eggs. 8.95

Pan Roasted Oatmeal

Our chef's special recipe. Served with brown sugar, coconut, milk and fresh fruit. 6.95

Petite Provence Omelettes

All omelettes are accompanied with toast or a low fat muffin, plus choice of polenta or potato cake.

Any omelettes can be made with egg whites only upon request.

Colette

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

L'Omelette Du Chef

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

Petite Provence

Simple but great. Provence house sausage, fresh mushrooms and spinach sautéed, then blended in fresh eggs

and top with feta cheese. 9.95

Beverages

Mimosa 6.25

Raspberry Mimosa 6.25

Kir (White Wine with black currant) 5.75

Kir Royal (Champagne with black currant) 6.95

Champagne 6.00

Orange, Raspberry or Grapefruit Juice

Fresh squeezed. Small 2.25 Med 3.00

Large 3.75

Coffee, Tea or Soda 2.00

Ask About Our Espresso Bar!!!





We Welcome you to



Petite Provence Division

Sandwiches

We use only the finest quality ingredients available in the market place.
All sandwiches are served with choice of fruit or mixed green salad.

Grilled Tuna Melt

Albacore tuna salad with minced celery, onion and carrots then topped with melted cheddar cheese and mayonnaise. 8.95

Monte Cristo "The Count"

Our famous double Decker sandwich, smoked turkey, ham, Swiss and cheddar cheese, pineapple and fresh tomato. Stacked and dipped in fresh egg butter then grilled to a golden brown. 9.95

Vegetarian Croissant

Fresh baked croissant, stuffed with green leaf lettuce, smoked provolone, sliced tomato, cucumbers, sautéed mushrooms, roasted red bell peppers, avocado and dill sauce. 8.95

Le Provençal

Roasted pork loin smothered with caramelized onions and served atop fresh lettuce, sliced tomato, provolone cheese and Dijon mayonnaise. 8.95

Monte Carlo

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

Original Monaco

Thin sliced smoked turkey breast, lettuce, tomato, Gouda cheese and finished with a cranberry

Croustini with "Soup Du Jour" mayonnaise. 7.95

Turkey, tomato, mushrooms, red onion and Swiss cheese on Tartine of French bread. 8.95



Fresh Tossed Salads

Petite Provence is dedicated to using the freshest local produce when seasonally available.

Salmon Salad

Fresh grilled salmon filet atop bed of fresh seasonal mixed greens, tomatoes, cucumber, capers, onion and parmesan cheese tossed with a light balsamic vinaigrette. 10.95

Farmer's Salad

Seasonal mixed greens, tomatoes, sliced apples and blue cheese crumbles served with our house vinaigrette and topped with caramelized walnuts. 8.95

Chicken Mediterranean Salad

Grilled chicken, tomatoes, kalamata olives, feta cheese, artichoke hearts and cucumber on seasonal mixed greens with house vinaigrette. 9.95

Cobb Salad

Tomatoes, turkey, ham, bacon, hard boiled egg, avocado and blue cheese served atop seasonal mixed greens and blue cheese dressing. 9.95



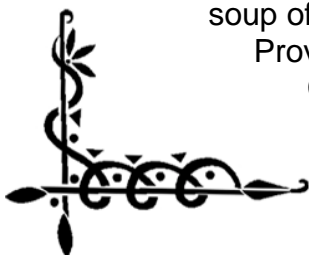
Soup

Soup of the Day

Ask your server about our delicious soup of the day! Served with Petite Provence homemade bread.
Cup 3.75 Bowl 4.25

French Onion Soup

Our Signature Soup!
Served with Petite Provence homemade bread.
Cup 4.25 Bowl 4.95





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Smoked Salmon in place of ham or spinach. Add 2.25

Berry French Toast

French bread stuffed with berry cream cheese filling, dipped in special batter, grilled to a golden brown then topped with warm berry sauce. 8.95

Risotto Cakes & Eggs

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French Skillet

Potatoes sautéed with spicy sausage, onions, tomatoes, peas and bell pepper topped with cheddar and mozzarella cheese and two eggs any style, served with chipotle hollandaise. 11.95

Petite Provence Omelettes

All our omelettes are accompanied with toast or a low fat muffin of your choice, plus choice of polenta or potato cake.

Garden Vegetable

Fresh cut vegetables, zucchini, yellow squash, peppers, onions and tomatoes sautéed then mixed with fresh eggs topped with Brie cheese. 9.95

Petite Provence

Simple but great. Provence house sausage, fresh mushrooms and spinach sautéed, then blended in fresh eggs and top with feta cheese. 9.95

L'Omelette Du Chef

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

Colette

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

Beverages

Mimosa 6.25

Champagne 6.50

Raspberry Mimosa 6.25

Orange, Raspberry or Grapefruit Juice

Kir (White Wine with black currant) 5.75

Fresh squeezed. Small 2.25 Med 3.00

Kir Royal (Champagne with black currant) 6.95

Large 3.75

Coffee, Tea or Soda 2.00

Ask About Our Espresso Bar!!!

Split plate charge 2.00. A gratuity of 18% will be added to parties of 6 people or more. For quicker service, one check only will be provided.





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Petite Provence Division

Sandwiches

We use only the finest quality ingredients available in the market place.
All sandwiches are served with choice of fruit or mixed green salad.

Grilled Tuna Melt

Albacore tuna salad with minced celery, onion and carrots then topped with melted cheddar cheese and mayonnaise. 8.95

Original Monaco

Thin sliced smoked turkey breast, lettuce, tomato, Gouda cheese and finished with a cranberry mayonnaise. 7.95

Croustini with "Soup Du Jour"

Classic open faced sandwich with thin sliced turkey, tomato, mushrooms, red onion and Swiss cheese finished under a broiler. 8.95
Suggestion; replace soup of day with French Onion soup for an addition 1.00

Vegetarian Croissant

Fresh baked croissant, stuffed with green leaf lettuce, sliced tomato, cucumbers, sautéed mushrooms, roasted red bell peppers, smoked provolone avocado and dill sauce. 8.95

Monte Carlo

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

Le Provençal

Roasted pork loin smothered with caramelized onions and served atop fresh lettuce, sliced tomato, provolone cheese and Dijon mayonnaise. 8.95



Fresh Tossed Salads

Petite Provence is dedicated to using the freshest local produce when seasonally available.

Salmon Salad

Fresh grilled salmon filet atop bed of fresh seasonal mixed greens, tomatoes, cucumber, capers, onion and parmesan cheese tossed with a light balsamic vinaigrette. 10.95

Cobb Salad

Tomatoes, turkey, ham, bacon, hard boiled egg, avocado and blue cheese served atop seasonal mixed greens and blue cheese dressing. 9.95

Chicken Mediterranean Salad

Grilled chicken, tomatoes, kalamata olives, feta cheese, artichoke hearts and cucumber on seasonal mixed greens with house vinaigrette. 9.95

Farmer's Salad

Seasonal mixed greens, tomatoes, sliced apples and blue cheese crumbles served with our house vinaigrette and topped with caramelized walnuts. 8.95



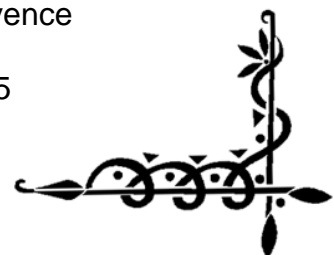
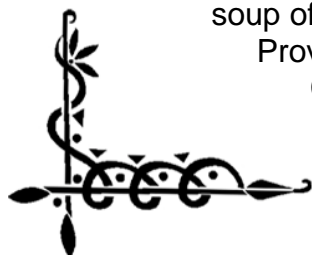
Soup

Soup of the Day

Ask your server about our delicious soup of the day! Served with Petite Provence homemade bread.
Cup 3.75 Bowl 4.25

French Onion Soup

Our Signature Soup!
Served with Petite Provence homemade bread.
Cup 4.25 Bowl 4.95





We Welcome you to



Petite Provence Division

Starters

Cheese Plate

A combination of Goat cheese, Provolone, Brie, Swiss cheese and smoked Gouda. Served with fresh sliced apples and perfectly toasted baguette. 9.95

French Onion Soup

Our Signature Soup!
Topped with Parmesan and Mozzarella cheeses. Served with Petite Provence homemade bread. Cup 4.25 Bowl 4.95

Soup of the Day

Fresh House made soup so delicious!
Served with homemade bread. Cup 3.75 Bowl 4.25

Garden Salad

Fresh mix greens garnished with garden cut vegetables tossed in our house dressing. 4.95

Dinner Entrées

Crevettes A La Provencale

A wonderful combination of sautéed shrimp, garlic, tomato, cilantro and red onions, splash white wine in a lite tomato sauce. Served over Saffron rice. 13.95

Roasted Pork Dijonnaise

Rubbed with special seasonings and slow roasted till tender, thick cut and drizzle with a mustard demi glaze accompanied with sautéed red potatoes and fresh vegetables. 12.95

Braised Lamb Shank

Pan seared, then slow braised in a red wine reduction served with roasted red potatoes and fresh vegetables. 13.95

Grilled Salmon

Fresh salmon filet grill to perfection then topped with sun dried tomato salsa served with Saffron rice and fresh vegetables. 11.95

Ravioli of the Day

The ravioli of the day in a creamy tomato sauce, finished with parmesan cheese served with mixed green salad. 11.95

Lite Entrée

Quiche Lorraine

We take fresh eggs and cream, then add ham, bacon, mushrooms, mozzarella and parmesan cheeses. Pour into a fresh pastry shell and bake until golden brown. Choice of mixed green salad or soup of the day. 9.75

Vegetarian Quiche

Golden brown quiche full of fresh cut vegetables yellow & green squash, red pepper, red onion, mozzarella and parmesan cheeses. Choice of mixed green salad or soup of the day. 9.75

Beverages

Try a our Sangria

Pomegranate Sangria (Red wine, pomegranate juice, apples and citrus on ice with a splash of club soda) 6.95

White Sangria (White wine, apples and fresh fruit on ice with a splash of club soda) 6.95

House White 5.75 *Bottle* 22.95

House Red 5.75 *Bottle* 22.95

Champagne 6.50 *Bottle* 27.95

Kir (White Wine with black currant) 5.75

Kir Royal (Champagne with black currant) 6.95

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Albacore tuna salad with minced celery, onion and carrots then topped with melted cheddar cheese and Dijon mayonnaise. Served on grilled sourdough bread. 8.95

Monaco

Smoked turkey breast, lettuce, tomato, Gouda cheese and cranberry mayonnaise. Served on fresh sourdough bread. 7.95

Croque Monsieur

Grilled French bread, ham, Swiss cheese and béchamel sauce. Served with mixed green salad or soup of the day. 8.95

Le Provençal

Roasted pork loin smothered with caramelized onions and served atop fresh lettuce, sliced tomato, provolone cheese and Dijon mayonnaise. Served on grilled sourdough bread. 8.95

Croustini with "Soup Du Jour"

Classic open faced sandwich with thin sliced turkey, tomato, mushrooms, red onion and Swiss cheese finished under a broiler. 8.95

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Vegetarian Croissant

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

Ham and Cheese Croissant

Fresh baked croissant thinly sliced Black Forest Ham and Swiss cheese. Served fresh mixed greens. 7.95

Monte Carlo

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



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Our Signature Soup!

Topped with Parmesan and Mozzarella cheeses. Served with Petite Provence homemade bread.

Cup 4.25 Bowl 4.95

