

The Provincial

Fresh & Simple

119 N. Salem St. Apex, NC

DATE

Thursday, March 12th



SMALL PLATES

ARTISANAL CHEESE PLATE	18
<i>Sesame Crackers, Fig Jam</i>	
WARM SPINACH & CHEESE DIP	12
<i>Grilled Pita</i>	
HOUSE SMOKED FISH SPREAD	12
<i>Pickled Vegetables, Sesame Crackers</i>	
GOAT CHEESE SALAD	12
<i>Peak City Greens, Dijon Vinaigrette</i>	
^HOUSE CAESAR SALAD	12
<i>Parmesan, Sourdough</i>	
CRISPY FRIED CALAMARI	14
<i>Chipotle Crema, Guacamole</i>	
SPINACH & RICOTTA GNOCCHI	17
<i>Fox Farm Mushrooms, Parmesan Cream</i>	
BLACKENED SC SHRIMP TOSTADAS	16
<i>Crema, Queso Fresco, Salsa Verde, Guacamole</i>	
CHIPOTLE CHICKEN EMPANADAS	16
<i>Crema, Queso Fresco, Salsa Verde</i>	
CORN FLOUR DUSTED ONION STRINGS	10
<i>House Cucumber Ranch</i>	
**KELLUM OYSTERS ON THE 1/2 SHELL	18
<i>VA, Mignonette</i>	

SIDES

GRILLED ASPARAGUS	8
PARSNIP WHIPPED POTATOES	7
ROASTED CARROTS	7
CHEDDAR SCALLOPED POTATOES	8
HOUSE FRIES	7

BIG PLATES

*GRILLED ANGUS HANGER STEAK	35
<i>Truffle Fingerling Potatoes, Roasted Carrots, Chimichurri</i>	
*GRILLED CHESHIRE PORK CHOP	32
<i>Cheddar Scalloped Potatoes, Grilled Asparagus, Chimichurri</i>	
*GRILLED MARINATED LAMB CHOPS	32
<i>Parmesan-Rosemary Fries, Grilled Asparagus, Chimichurri</i>	
CRISPY AMISH CHICKEN CUTLET	28
<i>Fox Farm Mushroom Sauce, Sauteed Spinach</i>	
BLACKENED NC RED DRUM	30
<i>Parsnip Whipped Potatoes, Peak City Greens, Balsamic Brown Butter</i>	
*GRILLED ANGUS BEEF BURGER	18
<i>Brioche Bun, Cheddar, Bacon, Carmelized Onions</i>	
<i>House Fries -or- Local Greens</i>	
FRIED OYSTER SANDWICH	18
<i>Brioche Bun, Citrus Slaw, Remoulade, House Fries -or- Local Greens</i>	

SWEETS

OLD FASHIONED CARROT CAKE	8
<i>Cream Cheese Frosting, Candied Pecans, Caramel</i>	
NC LEMON PIE	8
<i>Whipped Cream, Blueberry Compote</i>	
DARK CHOCOLATE & PEANUT BUTTER BROWNIE	8
<i>Vanilla Bean Ice Cream, Caramel</i>	
RUM RAISIN BRIOCHE BREAD PUDDING	8
<i>Rum-Buttered Caramel, Sea Salt</i>	
TARTA DE SANTIAGO	8
<i>Spanish Almond Cake (GF), Strawberry Sauce</i>	