

# The Provincial

Fresh & Simple

119 N. Salem St. Apex, NC

DATE

Tuesday, March 3rd



## SMALL PLATES

<b>ARTISANAL CHEESE PLATE</b>	18
<i>Sesame Crackers, Fig Jam</i>	
<b>WARM SPINACH &amp; CHEESE DIP</b>	12
<i>Grilled Pita</i>	
<b>HOUSE SMOKED FISH SPREAD</b>	12
<i>Pickled Vegetables, Sesame Crackers</i>	
<b>HOUSE CAESAR SALAD</b>	12
<i>Parmesan, Sourdough</i>	
<b>CRISPY FRIED CALAMARI</b>	14
<i>Chipotle Crema, Guacamole</i>	
<b>SPINACH &amp; RICOTTA GNOCCHI</b>	17
<i>Fox Farm Mushrooms, Parmesan Cream</i>	
<b>BLACKENED SC SHRIMP TOSTADAS</b>	16
<i>Crema, Queso Fresco, Salsa Verde, Guacamole</i>	
<b>ASIAN SPICED JUMBO WINGS</b>	16
<i>Szechuan Peppercorns, Sesame-Soy Dipping Sauce</i>	
<b>BAKED OYSTERS</b>	18
<i>Chili, Garlic-Lime Butter</i>	
<b>**KELLUM OYSTERS ON THE 1/2 SHELL</b>	18
<i>VA, Mignonette</i>	

## SIDES

<b>GRILLED ASPARAGUS</b>	8
<b>PARSNIP WHIPPED POTATOES</b>	7
<b>ROASTED CARROTS</b>	7
<b>CHEDDAR SCALLOPED POTATOES</b>	8
<b>HOUSE FRIES</b>	7

## BIG PLATES

<b>*GRILLED ANGUS HANGER STEAK</b>	35
<i>Truffle Fingerling Potatoes, Roasted Carrots, Chimichurri</i>	
<b>*GRILLED CHESHIRE PORK CHOP</b>	32
<i>Cheddar Scalloped Potatoes, Grilled Asparagus, Chimichurri</i>	
<b>*GRILLED MARINATED LAMB CHOPS</b>	36
<i>Parmesan-Rosemary Fries, Garlic Wilted Spinach, Chimichurri</i>	
<b>GRILLED AMISH CHICKEN BREAST</b>	27
<i>Whipped Potatoes, Spring Peas, Fox Farm Mushrooms</i>	
<b>SAUTEED MAINE HALIBUT</b>	34
<i>Parsnip Whipped Potatoes, Grilled Asparagus, Beurre Blanc</i>	
<b>*GRILLED ANGUS BEEF BURGER</b>	18
<i>Brioche Bun, Cheddar, Bacon, Carmelized Onions</i>	
<i>House Fries -or- Local Greens</i>	

## SWEETS

<b>OLD FASHIONED CARROT CAKE</b>	8
<i>Cream Cheese Frosting, Candied Pecans, Caramel</i>	
<b>NC LEMON PIE</b>	8
<i>Whipped Cream, Blueberry Compote</i>	
<b>DARK CHOCOLATE &amp; PEANUT BUTTER BROWNIE</b>	8
<i>Vanilla Bean Ice Cream, Caramel</i>	
<b>RUM RAISIN BRIOCHE BREAD PUDDING</b>	8
<i>Rum-Buttered Caramel, Sea Salt</i>	
<b>COCONUT CUSTARD PIE</b>	8