

We are proud to feature original artworks by Eloise Gamble. A portion of sales will go to further the amazing work of Thompson Child & Family Focus.

beginnings

chicken tortilla soup - 4.50 cup - 5.50 bowl

tomato-dill bisque - 4.50 cup - 5.50 bowl

blackened chicken quesadilla - fresh tomato-cilantro salsa & southwest ranch sauce ~ 9.95

spinach & artichoke dip - served in a focaccia bread bowl with tri-color tortilla chips ~ 8.50 (pc)

baked brie - oven baked brie with a duo of seasonal fruit compotes ~ 10.95

seared ahi tuna - micro greens, ginger mustard & soy reduction ~ 11.95

providence potato bites - flash fried mashed yukon gold potatoes mixed with scallions, bacon, crushed red pepper & cheddar cheese served with southwest ranch dipping sauce ~ 5.95

salads

add to your salad

chicken - 4.95

beef tenderloin tips - 6.95

tuna - 6.50

shrimp or salmon - 6.95

baby spinach salad - mandarin oranges, crushed spiced pecans, goat cheese crumbles & whole grain mustard vinaigrette ~ 5.95

providence salad - romaine & red leaf lettuce, croutons, roasted red peppers, feta cheese & balsamic vinaigrette ~ 5.50

classic caesar salad - shredded parmesan cheese & house-made croutons ~ 5.50

baby iceberg lettuce wedge - blue cheese crumbles, bacon, grape tomatoes & blue cheese vinaigrette ~ 6.50

warm arugula & spinach salad - sauteed mushrooms, pancetta & onion in oregano infused olive oil ~ 6.95

grilled asparagus salad - grape tomatoes, blue cheese crumbles, toasted pecans, arugula, balsamic glaze & extra virgin olive oil ~ 9.95

(pc) orchard salad - grilled chicken, mixed greens, strawberries, blueberries, dried cranberries, apple matchsticks, spiced pecans, goat cheese & honey herb dressing ~ 10.55

southwestern black bean cake salad - fresh greens, roma tomatoes, croutons, fresh tomato salsa, crumbled goat cheese & southwest ranch dressing ~ 10.25

southwest chopped iceberg salad - blackened chicken, mozzarella cheese, scallions, black beans, roasted corn, diced tomatoes, corn tortilla strips & southwestern spiked creamy ranch ~ 10.50

mediterranean chicken salad - kalamata olives, feta, roma tomatoes, roasted red peppers, croutons, pepperoncini, fresh greens & balsamic vinaigrette ~ 10.50

(pc) salmon salad - ginger molasses glazed salmon, mixed greens, cucumbers, mandarin oranges, snow peas, fried green tomato & thai peanut vinaigrette ~ 12.95

cowboy beef salad - mixed greens, beef tips, green apples, blue cheese crumbles, bourbon soaked cherries, fried onion strings & balsamic vinaigrette ~ 13.95

chicken salad salad - house crafted chicken salad on a bed of mixed greens with tomato, cucumber and shaved onion with ranch dressing ~ 9.75

extra dressings - .75 each

sandwiches

black bean cake - fire roasted salsa, crumbled goat cheese, cabbage & cilantro slaw on focaccia bread ~ 8.95

grilled tilapia - lettuce, tomato & dill remoulade on a toasted baguette ~ 11.95

"southern" blt - fried green tomato, cherrywood smoked bacon, lettuce & aioli on a toasted baguette ~ 8.95

french dip - thin sliced prime rib with fontina on a toasted baguette served with au jus ~ 9.95

(pc) grilled pimiento cheese - gigi's housemade pimiento cheese with tomato & shaved onions served grilled on rye bread ~ 8.95

grilled angus burger - cheddar cheese, lettuce, tomato, red onion & aioli sauce on a kaiser roll ~ 9.95
sub pimiento cheese ~ 1.00

(pc) chicken salad sandwich - sliced green apple, cherry wood smoked bacon & blue cheese spread on toasted sourdough ~ 8.95

cafe club - sliced chicken breast, cherrywood smoked bacon, sliced tomato, arugula, aioli & fontina cheese on focaccia bread ~ 9.55

(pc) petit filet sandwich - boursin cheese, fried bermuda onion strings, lettuce & tomato on a wheat bun ~ 14.75

fish tacos (2) - southwest spiced fish of the day with cilantro & cabbage slaw, fire roasted salsa & jalapeno relish ~ 10.95

hawaiian bbq chicken sandwich - smoked bacon, lettuce, grilled pineapple, red onion on a kaiser roll ~ 9.95

(side item choices: seasoned fries, chips or pasta salad)

signature sides

herbed mash ~ 2.55

sauteed vegetables ~ 4.25

fried green tomatoes with dill remoulade ~ 4.25

fresh fruit - cantaloupe, honeydew, red seedless grapes, pineapple & strawberries ~ 4.25

specialties

(pc) blackened chicken penne - sauteed onions, green & red peppers, gorgonzola cream sauce ~ 14.95

grilled southwest salmon - black bean cake, vegetable medley, fresh tomato salsa ~ 12.95

pan seared tilapia - lemon garlic butter, whipped potatoes & vegetable medley ~ 12.55

20% gratuity added to parties of 7 or more

www.providencecafe.com

children's menu available upon request

www.providencecafe.com