



Provence

Petit Déjeuner

Crustless Quiche—made with fresh eggs, cheese, cream & seasonal vegetables 5

Stuffed French Toast—fresh artisan bread stuffed with dried fruit, pecans, almonds & Neufchatel cheese 5

Croissant Sandwich—Black Forest ham, scrambled eggs, & Tennessee Sweetwater Valley Farms buttermilk cheddar 4

Three cheese grits—made with Swiss, cheddar & whole milk ricotta 3

Indian Spiced Oatmeal—made with coconut, cardamom pods, Thai chili pepper, black & yellow mustard seeds & clove 4

Warm Bread Basket—served with your choice of local Mennonite strawberry preserves, sorghum molasses, or Kentucky wildflower honey 3

House-Made Granola—toasted almonds, dried cranberries, raisins & oats lightly coated in locally farmed honey, served with a scoop of plain yogurt 4

Artisan Sandwiches 6.5

Turkey—turkey, sharp white cheddar, roasted garlic mayonnaise, oven roasted tomatoes & green leaf lettuce on Sourdough Hearth

Ham and Swiss Panini—Black forest ham, Swiss cheese & Dijon mustard on Chef selected bread

Pulled Chicken—poached chicken, creamy fine herbs dressing, mesclun greens & tomato on Wheat bread

Truffled Egg Salad—creamy egg salad flavored with white truffle oil, asparagus & alfalfa sprouts on Multigrain Flaxseed bread

Tuna Salad—tuna, artichoke hearts, roasted red peppers, haricot verts, kalamata olives, shallots & mayonnaise on Sesame Semolina bread

Four Cheese Panini—Swiss, cheddar, muenster and brie on Pugliese bread

Montecito—avocado, mango chutney, white cheddar, cucumbers, sprouts, red onions & tomato on Multigrain Flaxseed bread

Sandwiches du Jour 7.5

Monday—lamb panini with artichoke pesto, mango chutney & oven roasted tomato on thick sliced Tuscan bread

Tuesday—hummus, feta, cucumber & cilantro mint pesto on Organic Multi-Grain bread

Wednesday—Provence roasted turkey breast, lettuce, oven roasted tomatoes & mayonnaise on Cranberry Walnut bread

Thursday—roast pork loin with oven roasted tomatoes, lettuce, buttermilk cheddar & rouille on Potato Chive bread

Friday—roast beef, balsamic glazed caramelized onions with gorgonzola on Rosemary Focaccia Panini

Salades de Luxe 8.75

Portobello Salad—roasted portobello, shaved red onions, oven roasted tomatoes, blue cheese & sliced almonds served over spring mix

Fromage—Strawberries, spiced walnuts, blue cheese & fennel over spring mix

Golden beet—roasted golden beets, pepper bacon & goat cheese over spring mix

Poulet—roasted chicken breast, artichoke hearts, cherry tomatoes, kalamata olives, fire roasted peppers, pine nut & goat cheese over spring mix

Potages

Tomato Basil Soup—ripe tomatoes, sautéed onion, fresh basil, & cream

Soup de Jour—Chef's choice of the day

Cup— 3.75 Bowl— 4.95

Add a Côtés for 2.5
Add an extra 1.00 for the Salade Niçoises and Creamy Chicken Salad

Côtés

Salade Niçoises—tuna, hard boiled eggs, haricot verts, red bell pepper, shallots, artichoke hearts, kalamata olives & mayonnaise 4.5

Potato Salad—bacon, celery, onion, hard boiled egg & mayonnaise 3

Carrot Vinaigrette—shredded carrots in a red wine vinaigrette 3

Farmer Dave Roasted Vegetable—gemelli pasta salad with eggplant, onion, zucchini, yellow squash, peppers, carrots & tossed with fresh herbs & tomato vinaigrette 3

Moroccan Cous Cous—cous cous tossed with grape tomato, raisins, mint, parsley, lemon & extra virgin olive oil 3

Fruit Salad—red grapes, honeydew, cantaloupe, pineapples, strawberries & blueberries 5

Creamy Chicken Salad—poached chicken breast tossed with a creamy fine herb dressing 4.5

Casse-Croûte

Feta & Pine Nut Spread—feta cheese, pine nuts, garlic & sun dried tomatoes blended together 8

Red Beet Hummus—puree of roasted beets, chickpeas, parsley, lemon, garlic, sesame & olive oil 4

Olive Tapenade—puree of kalamata and Spanish olives, anchovies, capers, lemon, garlic, parsley & olive oil 7

Chicken Pate—Provence made pate with chicken liver, shallots, quatre épices & brandy 3

Rillette—braised pork shoulder & pork belly with herbs 4.5

Artichoke Pesto—artichoke hearts, garlic, parmesan cheese & lemon 5

Intelligentsia Coffee

We understand the importance of your first cup of coffee in the morning. And your second. And even your third. That's why we proudly serve Intelligentsia Coffee, which sources its beans directly from farmers world wide. Our staff has been trained by Mike Phillips, the 2009 US Barista 'Champion, & we would love to help you find the best brew for you. Here is just a sampling of some of our

Intelligentsia favorites:

Black Cat Classic Espresso—A Sweet espresso blend with notes of dark chocolate, coffee cherry & cane sugar.

El Diablo—An earthy dark roast with smokey baker's chocolate flavor balanced with a buttery sweetness.

Provence House—A medium-bodied blend with subtle fruit notes and a light sweetness from caramel & milk chocolate notes.

Provence House Drinks

Honey Bee - A sweet and spicy latte filled with honey and vanilla.

Peppermint Patty - The classic blend of espresso, chocolate, and mint

Nutty Turtle - Hazelnut, creamy caramel, chocolate, and espresso all happy together.

Cafe Framboise - A Raspberry Mocha as delicious as our cake.

Vandy Girl - Slim, trim, vanilla latte, and a campus favorite.

Cappuccino Provence - Hot chocolate and espresso finished with cinnamon.

Traditional Coffee Drinks

House Coffee

Espresso

Espresso Con Panna

Macchiato

Americano

Cappuccino

Café Latte

Café Au Lait

Café Mocha

Café Breve

Chai Latte

Tea Pot

Hot Tea To Go

London Fog

Dirty Chai

Shot in The Dark

Milk Steamer

Milk

Add Shot +.75

Cold Beverages

Iced Coffee

Intelligentsia Iced Teas

Provence Fruit Tea

*Any coffee drink can be iced for your enjoyment.

Why Provence

We are your locally owned and operated Artisan Bakery and Café dedicated to "all natural" baking.

We opened in 1996 in Hillsboro Village as a neighborhood bakery and currently have six locations in Nashville.

We pride ourselves in being a clean label bakery, no artificial ingredients are used in our line of products.

We use natural leavening and traditional European techniques in most of our bread and pastry line. We bake fresh and deliver to all of our locations seven days a week. We are dedicated to sourcing the finest all natural ingredients in all we do, from organic flour in our breads and pastries, to 100% natural meats and cheeses in our sandwiches and café products.

Provence Catering

Whether you're hosting a small business meeting, a family gathering, or a large special occasion, Provence Catering invites you to let us develop the right menu for you. We will provide your event with the highest quality food tailored to meet your needs, the expert staff to facilitate any engagement. Our success is measured by your satisfaction. Our focused energy & personal service ensures that you are taken care of with the same passion & attention to detail we put into each of our artisan breads. When you choose Provence Catering you make a lasting impression.

615-566-5740

Hillsboro Village: 1705 21st Avenue South, 615-386-0363

Green Hills: 4031 Hillsboro Road, 615-385-1400

Peabody Campus: 1201 21st Avenue South, 615-322-8887

Regions Bank Building: 315 Deaderick Street, 615-259-7927

Downtown Library: 601 Church Street, 615-664-1150

www.provencebreads.com

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