

LUNCH

Providence Restaurant and Catering is a non-profit enterprise of Second Harvest Food Bank of Northwest NC. Proceeds from your tab fund Triad Community Kitchen's Culinary Training and Hospitality Residency Programs. For details, inquire with your server.

SOUPS

Thai Chicken Curry Soup

*lemon-grass, lime, glass noodles,
coconut curry, galangal*

\$5

Tomato Basil Bisque

*focaccia croûtons, queso
fresco, basil*

\$5

SALADS & CRUDO

Orange and Beet Salad

*Fair Share Farms baby greens,
roasted beet blend, blood orange
vinaigrette, house made ricotta*

\$9

Mediterranean Tahina Salad

*chopped local romaine and baby
greens, feta, hummus, cucumber,
exotic olives, red onion, grilled pita,
tahini yogurt dressing*

\$8

DRESSINGS

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Cava Rose Vinaigrette

Chipotle CHA! Ranch

Vidalia Vinaigrette

Balsamic Vinaigrette

Ranch

Blood Orange Vinaigrette

Classic Caesar Salad

*chopped romaine, lemon,
grilled baguette, Parmigiano
Reggiano*

\$8

Fairshare Farms Salad

*local baby greens blend,
cucumber, house-made
croûtons, roasted tomato with
dressing choice*

\$5

* add wild Alaskan salmon for an additional \$7, seS\$abeadZd_bXd* or chicken for \$5

SANDWICHES & PANINI

The Providence

*grilled pimento cheese and havarti
on sourdough with Johnson county
ham, jalapeño bacon, fried green
tomato and CHA! mayonnaise*

\$10

CHOICE OF SIDE

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Pasta Salad

Fruit Salad

Deli Style Chips

French Fries

Cheesesteak Bahn Mi

*shaved teriyaki beef, pickled Asian slaw,
Gnomestead Hollow kimchi, cilantro,
havarti, CHA! Mayo*

\$10

Black Tie Burger*

*our custom in-house grind of brisket,
sirloin and chuck makes for the most
flavorful and juicy burger*

\$10

Smoked Turkey and Gruyère Panini

*havarti, red onion, Lusty Monk
mustard, russian dressing, on
sourdough*

\$9

Grilled Chicken Pita

*grilled marinated chicken, feta,
hummus, exotic olives, red onion,
lettuce, tahini yogurt dressing*

\$9

*served with standard accompaniments or check the specials board to see how we dress it up every day

FEATURES

Drake's Porcini Ravioli

*short rib, charred sweet corn,
heirloom tomato, pickled red onion,
radish, asparagus
(available in vegetarian version)*

\$16

Charred Baby Eggplant

*crema, pomegranate molasses, red
pepper relish, local feta, couscous
with raisins and pine-nuts*

\$14

Shrimp and Grits

*Guilford Mills stone ground grits,
white cheddar, sautéed shrimp,
andouille sausage, smoky tomato
broth*

\$19

Chicken and Waffles Joyce

*Farms chicken, Ashe County cheddar
and jalapeño bacon waffle, Texas
Pete hot honey, collards*

\$18

Providence places great importance on our relationships with local farms. Our goal being to bring you the best all natural products in NC. Due to this philosophy, we may have to substitute certain ingredients due to availability. We are sure you will be happy with the result.

DOLCE

Mean Mo's Key Lime Pie.....	\$5
DJ's Red Velvet Oreo Cheesecake.....	\$5
White Chocolate Croissant Bread Pudding.....	\$5
Flourless Chocolate Torte w/ Vanilla Bean Ice Cream.....	\$6
Farmers Market Spring Fruit Tart	\$5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness