

LUNCH

SOUPS

Thai Chicken Curry Soup

*lemongrass, lime, glass noodles,
coconut curry, galangal*

\$5

Tomato Basil Bisque

*focaccia croutons, 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 Tahini Salad

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

\$8

DRESSINGS

Cava Rose Vinaigrette

Chipotle CHA! Ranch

Vidalia Vinaigrette

Balsamic Vinaigrette

Blood Orange Vinaigrette

Ranch

Classic Caesar Salad

*chopped romaine, lemon,
grilled baguette, parmigiano
reggiano*

\$8

Fair Share Farms Salad

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

\$5

Add wild Alaskan salmon for an additional \$7, or Ashley Farms chicken for an additional \$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

Black Tie Burger**

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

\$10

CHOICE OF SIDE

Pasta Salad

Fruit Salad

Deli Style Chips

French Fries

Cheesesteak Banh Mi

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

\$10

Smoked Turkey & 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

Shrimp and Grits

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

\$19

Charred Baby Eggplant

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

\$14

Chicken and Waffles

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

\$18

DOLCE

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

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.

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.

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

