

# LUNCH

## SOUPS

**Orzo Kale Soup**  
cannellini beans, savory  
vegetable stock, fresh herbs  
\$5

**White Bean Chicken  
Chili**  
cornbread crumble, Sabor  
infused sour cream  
\$5

## SALADS & CRUDO

**Farro and Kale Salad**  
baby kale, farro pilaf, toasted almond, farm  
egg, cornbread crumble, goat cheese,  
cranberries, maple cider vinaigrette  
\$9

**DRESSINGS**  
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Maple Cider Vinaigrette,  
CHA! Ranch, Green Goddess  
Cava Rose Vinaigrette,  
Balsamic Vinaigrette,  
Fig Vinaigrette, Ranch

**Classic Caesar Salad**  
chopped romaine, lemon,  
grilled baguette, parmigiano  
reggiano  
\$8

**Harvest Salad**  
seasonal greens, spiced pepitas, NC apple, local  
beets, moroccan carrots, salted oat popcorn, fig  
vinaigrette  
\$10

**Grilled Romaine and  
Oyster Salad**  
grilled romaine hearts, buttermilk  
fried oysters, green goddess dressing  
\$14

**Fair Share Farms Salad**  
local baby greens blend, cucumber,  
house-made croûtons, roasted tomato  
with dressing choice  
\$5

Add wild Alaskan salmon for an additional \$7, or Joyce Farms chicken for an additional \$5

## SANDWICHES & PANINI

### CHOICE OF SIDE

**Providenza Panini**  
basil pesto, cured ham, capicola,  
mozzarella, tomato, arugula  
\$10

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Pasta Salad  
Fruit Salad  
Deli Style Chips  
French Fries

**Le Pig Mac**  
house smoked Harmony Ridge  
Farms pork shoulder, creamy slaw,  
Lexington style sauce  
\$9

**Black Tie Burger\*\***  
our custom in-house grind of brisket,  
sirloin and chuck makes for the most  
flavorful and juicy burger  
\$10

**Nashville Hot Chicken**  
open face crispy chicken with spicy  
Texas Pete sauce, house pickles  
\$10

**Mushroom Toast**  
Gnomestead Hollow mushroom  
saute, sourdough bread, sherry,  
Harmony Ridge Farm egg  
\$10

**Fried Bologna**  
fried Curtis bologna, pickles,  
mustard, mayo, Ashe County  
cheddar on white bread  
\$9

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

## FEATURES

**Winter Farm Risotto**  
local beets, shaved pecorino  
romano, root vegetable chips  
\$14

**Shrimp and Grits**  
Guilford Mills stoneground grits,  
white cheddar, sautéed shrimp,  
andouille sausage, smoky tomato  
broth  
\$19

**Roasted Joyce Farms  
Half Chicken**  
natural jus, provencale,  
heirloom potatoes, seasonal vegetables  
\$19

**Black and Bleu Salad**  
grass fed beef, blue cheese,  
jalapeño bacon, tomato, hard  
farm egg, tobacco onions, green  
goddess dressing on local greens  
\$18

## DOLCE

**Southern Buttermilk Pie** with jalapeño burnt sugar..... \$5  
**DJ's Pumpkin Cheesecake**..... \$6  
**Sweet Potato Bread Pudding** pecan crumble..... \$5  
**Apple Tart** B&G Honey Caramel, Fireball Marshmallow..... \$5  
**Triple Chocolate Mousse Cake** ..... \$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.

