



! DFCJ =G=CBG!

STARTERS



@C5898 'GH95? : F=9G %

French fries smothered in carne asada, fresh mozzarella, queso fresco, sour cream, guacamole, and Pico de Gallo

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Your choice of sauce (Sriracha Nectar, Hot Garlic, Sweet Chili Honey Mustard, or Witchdoctor BBQ)

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Lightly fried pillows filled with fontina cheese & crispy pancetta

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Ground turkey, sweet bbq sauce with red bell pepper & bacon on split top foccacia bread with grilled pineapple

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Fresh made tortilla chips with Pico de Gallo, Tomatillo Salsa, & Guacamole

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Mussels in a tossed in a limoncello cream sauce with garlic shallots, & tomatoes

Ghrimp/ 7alamari %

Tempura fried then tossed with spicy honey aioli and topped with candied walnuts

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Secret Gullah crab cake recipe made with fresh lump crab, a cajun tartar sauce, & breaded green tomatoes

R a e Garli Chee e B ar 1

Whole roasted garlic bulb, honey comb, served with rotating selection of cheese, charcuterie, or accoutrements. Ask your server for details.

Tuna Tartare

Avocado, pickled cucumbers, micro greens, wonton chips, sweet soy & citrus ponzu

Caprese Salad

Fresh mozzarella, sliced tomatoes, fresh basil, balsamic vinegar & olive oil

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SPINACH & BRIE -

Baby spinach, sliced strawberry & apples, crumbled bacon, brie, walnuts tossed in a bright citrus vinaigrette

B AC & B UE

Mixed greens, pickled onions, blue cheese, cherry tomatoes topped with grilled steak

K EDGE

FRIED BRUSSEL CAESAR Lightly

fried and tossed in caesar dressing with parmesan cheese & herb croutons

TRADITIONAL CAESAR Romaine

lettuce tossed in caesar dressing with parmesan cheese & herb croutons

CHICKEN \$5 STEAK \$6 OR SHRIMP \$7 CAN BE ADDED TO ANY SALAD.



DENOTES HOUSE SPECIAL



- PROVISIONS -

starters

PAPAS CARE ASADA 12

French fries smothered in carne asada, mozzarella, queso fresco, sour cream, guacamole, and Pico de Gallo



HOUSE SMOKED WINGS 10
Your choice of sauce (sriracha nectar, Habanero, hot, hot garlic, sweet chili honey mustard, or Witchdoctor BBQ)

CHEESE PUFFS 8

Lightly fried pillows filled with fontina cheese and crispy pancetta

SLOPPY JOE SLIDERS 8

Ground turkey simmered in sweet bbq sauce w/red bell pepper & bacon on split top foccacia bread with grilled pineapple

CHIPS N SALSA 7

Fresh made tortilla chips with your choice of one of our fresh salsa: Pico de Gallo, Tomatillo, or Habanero

SMOKED SALMON 12

House smoked with lavash chips and pesto aioli

SHRIMP & CALAMARI 12

Tempura fried then tossed with spicy honey aioli and topped with candied walnuts and fresh Fresno Chilis



ROASTED GARLIC BOARD 12

Elephant bulb roasted garlic, sage blue cheese, diced tomatoes, wild-flower honey served with ciabatta

TUNA TARTARE 16

Avocado, pickled cucumbers, micro greens, wonton chips, sweet soy and citrus ponzu



FRIED BRUSSEL CAESAR SALAD 8

Lightly fried and tossed in caesar dressing with parmesan cheese and herb croutons

WISCONSIN CHEESE PLATTER 15

Ask your server for details

TWICE BAKED POTATO SKINS 10

Deep fried potato halves rubbed with garlic oil and stuffed with blackened chicken, chorizo, bacon, onion, pepper jack cheese and topped with tomato

salads

ARUGULA AND BEET SALAD 9

Candied walnuts, honey goat cheese, roasted red beets, and arugula tossed in a white balsamic vinaigrette

BLACK AND BLUE 13

Mixed greens, pickled onions, blue cheese, cherry tomatoes topped with steak

BURRATA CAPRESE 12

Sliced tomatoes, fresh basil, burrata cheese, lemon oil, and pesto

CHICKEN \$5, STEAK \$6, OR SHRIMP \$7 CAN BE ADDED TO ANY SALAD.

entrées

FISH AND CHIPS 14

Tender pieces of fresh cod, beer-battered and fried to a golden brown served with fries and basil aioli

PAN-ROASTED CHICKEN BREAST 22

Over linguine tossed in extra virgin olive oil, tomatoes, garlic, basil, and fresh mozzarella

CRISPY PORK BELLY KIMCHI BOWL 20

Crispy pork belly served over sushi rice, kimchi, fried egg and avocado

PORK SHANK 22

Braised and served over soft goat cheese polenta, with roasted garlic and onion gravy

BRAISED BEEF RAVIOLI 18

Braised beef ravioli with madeira wine, veal stock, mushrooms, garlic, parmesan cheese, and truffle oil

STEAK BURGER 15

House ground and served on a ciabatta bun with lettuce, tomato and onion with your choice of cheese, served with fries

GRILLED 6OZ. FILET 26

Served with wild mushroom bread pudding, sautéed broccolini with a rosemary and roasted garlic demi-glace

MARKET FISH MARKET PRICE

Chef's Special Fish of the day served with grilled asparagus and roasted red potatoes. Choice of lemon beurre blanc, puttanesca, or lobster cream sauce

housemade desserts

FRIED BANANA CHEESECAKE 8

Soft banana cheesecake filling, wrapped in a flour tortilla, fried until golden brown, covered in cinnamon sugar and caramel sauce

LEMON CURD AND BLACKBERRY NAPOLEON 8

Lemon curd and blackberries layered between sheets of crispy rice paper

S'MORES STRUDEL 8

Chocolate, marshmallows, and graham cracker filling wrapped in phyllo dough

PEANUT BUTTER PIE 10

Graham cracker crust, chocolate mousse, peanut butter mousse, chocolate ganache, caramel sauce



DENOTES
HOUSE SPECIAL

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