



## BREAKFAST

*served all day / gluten-free [GF] bread available*

**Breakfast Burrito** – *vegetarian [V]* scrambled eggs, pepper jack, hash browns, spinach, roasted red peppers, house-made pico di gallo [*add house-cured bacon or harrisa chorizo*] \*

**Fancy Toast** – [V] smashed avocado, local sprouts, pickled fresno chiles, shaved radish, lemon vinaigrette, hemp seed [*add an egg*] \*

**The Basic** – [V] hard egg, american cheese, toasted english muffin [*add house-cured bacon, harrisa chorizo, or any house provisions*] \*

**The Breakfast Bowl** – [V] ancient grains, sunny-side up eggs, roasted onions, red peppers, spinach, avocado, local sprouts, miso vinaigrette \*

**New Yorker** – house-cured Loch Duart salmon, caper, cream cheese, arugula, pickled red onion, served open faced on a fresh baked Rosenberg's everything bagel \*

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## SALADS

*add tuna salad or pesto roasted chicken breast to any salad*

**Classic Caesar** – romaine, garlic croutons, parmesan cheese, anchovy, caesar dressing

**Mixed Greens** – [V] ancient grains, apple, tomato, cucumber, roasted pine nuts, bleu cheese, horseradish vinaigrette

**Kale and Brussels Sprouts** – [V] shaved kale and brussels sprouts, dried cranberry, parmesan, bread crumb, lemon vinaigrette

**Summer Salad** – [V and GF] arugula, spinach, pickled rhubarb, strawberry, goat cheese, champagne vinaigrette, pepitas

**Poke Bowl** – ancient grains, kale and brussels salad, cucumber, avocado, radish, pickled ginger, furikake, yuzu ponzu, scallion, sesame \*  
*with sushi grade tuna or Loch Duarte salmon*

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# CRAFT SANDWICHES AND SOUP

*all sandwiches come with choice of house-made side  
gluten-free [GF] bread available*

**Soup of the Day** – Chef's seasonal selection *cup or bowl*

**The Frenchie** – house-smoked roast beef, caramelized onion, creamed horseradish, swiss cheese, au jus, fresh baked Rosenberg's hoagie roll \*

**The Boss** – salami, mortadella, prosciutto, hot capicola, provolone, house-made jardinière, arugula, oil and vinegar, fresh baked Rosenberg's hoagie roll

**The Turkey** – thick cut honey glazed turkey, house-made apple butter, brie, brussels sprout slaw, lemon horseradish vinaigrette, talera roll

**The Veggie** – [V] glazed sweet potato, house-made tahini hummus, tomato jam, mixed greens, goat cheese, toasted talera roll

**The Vietnam** – house-cured pork belly, pickled carrot and daikon, jalapeño, cilantro, hoisin bbq, dynamite sauce, fresh baked Rosenberg's roll

**The Caprese** – pesto-roasted organic chicken breast, fresh mozzarella, basil, heirloom tomato, bibb lettuce, pesto aioli, toasted talera roll

**The Reuben** – house-made certified angus corned beef, russian dressing, caramelized onion sauerkraut, swiss, Rosenberg's light rye

**The Chick** – harissa-spiced chicken salad, green apple, dried cranberry, celery, scallion, bibb lettuce, shaved cucumber, pickled red onion, toasted talera roll

## The Porchetta

house-made calabrian chili rubbed porchetta, arugula pesto, pickled onion, lemon aioli, toasted talera roll

## The Tuna

line-caught white albacore, mayo, whole grain mustard, celery, scallion, bibb lettuce, tomato, local sprouts, toasted talera roll

## The Waffle Montecristo

smoked turkey, black forest ham, swiss cheese, raspberry preserves, toasted waffle bun

## The Special

Chef's selection

## SIDES

House-made Classic Cole Slaw [V and GF]

Bacon Grain Mustard Potato Salad [GF]

Toasted Ancient Grains [V] with spinach, miso vinaigrette

Quinoa Tabbouleh [V and GF] with fresh herbs, harissa dressing, feta

Roasted Curried Cauliflower [V and GF] with shishito peppers, sweet and sour reduction



**DENVER PLACE / 999 18TH ST**

\* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Allergy statement: menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, meat, or dairy products. We are unable to guarantee that any menu item can be completely free of allergens.