

# SANDWICHES

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*Gluten Free bread options available.*

## THE CARNEGIE

House braised corned beef, melted Swiss Cheese, sauerkraut with house made Thousand Island dressing all on grilled thick cut rye bread. 9.95

## THE GOLDBERG

House braised corned beef served on fresh, thick sliced rye bread and topped with small batch deli mustard. Served warm or cold. 7.95 With Melted Swiss: 8.95

## THE PROVISIONER

The flagship hero! Red Wine 5-hour braised beef, served with caramelized onions and sautéed mushrooms topped with an oven roasted vegetable beef au jus. 9.95

## THE MULBERRY

Premium Prosciutto, fresh mozzarella, house roasted red peppers and fresh lemon herb arugula all served on a fresh baked ciabatta. It will melt in your mouth! 9.95

## THE GOOMBA

Scratch made braised meatballs, smothered in house made San Marzano tomato sauce and finished @ 600 degrees to melt the creamy mozzarella, all served on a fresh baked ciabatta. You might want to order an extra one for later! 8.95

## THE ISLANDER

Classic chicken parm, featuring in house pan fried breaded chicken breast topped with our house made San Marzano tomato sauce and finished @ 600 degrees to melt the fresh mozzarella. This is all nestled on a fresh baked ciabatta. You will not be disappointed! 9.95

## THE MID TOWN

Real NY Pastrami, piled high, served on thick cut rye bread and topped with small batch deli mustard. Served hot or cold. 7.95 Add melted Swiss 8.95

## THE PORT JEFF

Pan fried eggplant, gently layered and seated in our house made San Marzano tomato sauce, finished @ 600 degrees to melt the fresh mozzarella, topped with a basil pesto and served on fresh ciabatta. 8.95

## THE MONTAUK

House roasted turkey, carved rustically, topped with bacon, tomato, mayo and finished @ 600 degrees to melt the imported provolone cheese. A must at least once! 9.95

## THE HELL'S KITCHEN

Classic NY Hero for sure! House roasted turkey, in-house braised roast beef, corned beef and pastrami, topped with our house-made horseradish sauce and cooled a bit with our house-made slaw all served on our in house-baked ciabatta. Serious sandwich! 9.95

## SHAVED STEAK

House braised and shaved steak, grilled with onions and topped with melted provolone cheese, served on a grilled ciabatta. Philly beware! 9.95

## THE CABBIE

Mediterranean-inspired herb marinated grilled chicken breast with lemon herb marinated tomato and onion, topped with fresh arugula tossed in lemon herb vinaigrette and topped with house made tzatziki sauce all bundled in a warm pita. Can you say Souvlaki? Opa! 9.95

## THE NORTH FORK

Lemon and herb marinated grilled chicken breast served on our in house baked ciabatta, topped with fresh mozzarella cheese, marinated tomatoes and house made pesto. Really fresh and great! 9.95

## THE POTHOLE

House made mac & cheese featuring house crafted three cheese sauce and red wine braised beef. A winning combination that will lead you into a post mac & cheese nap. Enjoy! 5.95

## THE SOHO

Classic Caprese, featuring fresh creamy mozzarella, house-marinated plum tomatoes, arugula and house-made basil pesto all served on a house baked ciabatta. Fresh, light and yummy! 8.95

## SLIDERS

Two ground sirloin sliders topped with melted swiss, sautéed mushroom and onion and lemon & herb dressed arugula served nestled on warm and soft brioche slider rolls. Served with a kosher dill pickle spear. Classic! 9.95

## THE TRIBECA

Fresh locally sourced field greens, thick cut tomato and cucumber topped with fresh diced red onion, sprinkled with feta cheese and served with a house made lemon herb vinaigrette, warm pita and house-made tzatziki sauce. 7.95 Add Chicken: 10.95

## T-BIRD

House turned turkey breast topped with house made stuffing, cranberry sauce, melted cheddar and mayo all on a toasted ciabatta. Thanksgiving everyday! 9.95

## STREET TACOS

3 corn tacos, with grilled Mexican spice rubbed chicken, fresh made pico de gallo and garnished with radish and lime. These are a tribute to great street food! Enjoy! 8.95

## RIKER'S ISLAND

Premium Prosciutto, with our pan fried mozzarella, fresh plum tomato and topped with our lemon herb spring mix. You can't escape the taste! 9.95

# PROVISIONER COMBO MEALS

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## CHICKEN PARM:

Featuring our pan friend chicken breast, smothered in our Pomodoro sauce and topped with yummy melted mozzarella, served with rigatoni pasta. Outstanding! 12.95

## MEATBALL PARM:

Our house braised meatballs smothered in our Pomodoro sauce and melted mozzarella, served over rigatoni. Super yummy! 11.95

## EGGPLANT PARM

Pan fried eggplant, gently layered and seated in our house made San Marzano tomato sauce, finished @ 600 degrees to melt the fresh mozzarella, Served over perfectly cooked rigatoni pasta. 12.95

# SIDES

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## HAND-CUT FRENCH FRIES

Crisp, golden brown and fresh-cut by hand, these are the perfect side to any sandwich. 4.00

## BEER-BATTERED ONION RINGS

Thick-cut onion rings slathered with a generous coating of beer batter and fried to golden perfection. 4.95

## PROVISIONER SPECIAL BREAD

House baked ciabatta served toasted with warm butter, garlic and herbs, top off in our 600- degree oven to melt the mozzarella cheese for the perfect combination of warm and yummy. 3.95

## PAN FRIED MOZZERELLA

Fresh Mozzarella, breaded and fried to perfection, crispy on the outside, warm and melty on the inside. A must for sure! Served with our house made pomodoro sauce 5.95

# BEVERAGES

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*Now serving beer and wine!*

We offer a full array of San Pelligrino, Coke, Private Label craft sodas made just for The Provisioner, as well as bottled water, mineral water and diet sodas.

Please keep in mind ALL of our menu items are made to order, have many components and are crafted by chefs that have the passion to bring you the best possible product in the area. This care and passion does take a little extra time; however, we feel you will not be disappointed. We hope you enjoy your experience @ The Provisioner. Thank you for visiting us.

## CATERING FOR ALL OCCASIONS

We offer full-service catering for your office, home or off-site event. Your place or mine! Stop in or visit our website to view our unique and inviting space. You can email catering requests to [theprovisioner@cox.net](mailto:theprovisioner@cox.net), or call us at 401-667-0663.

## ABOUT US

The Provisioner Deli began not just as an idea, but as inspiration. Executive Chef, Michael Gabriel, was born and raised in Long Island, New York and has become a lifelong connoisseur of cooking, travel, and adventure. Plate after plate, mile after mile, his love of the traditional New York Deli reigns supreme.

Today, Chef Mike is a recent graduate of the Culinary Arts Program at Johnson and Wales University has made Rhode Island his home. The opportunity to open a local delicatessen and cafe using high-quality ingredients combined with modern industrial decor to North Kingstown is a calling that can not be denied. As with any passionate chef, opening one's own favorite restaurant in their favorite location is the epitome of fulfillment.

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“Our mission is to provide great restaurant quality food on a sandwich.”

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Each day our menu items are updated to feature the best and freshest ingredients available to create food that will transport you to the Big Apple. Our sandwiches and sides may taste like a million bucks, but our prices will keep you coming back for more.

Chef Mike and the entire crew @ The Provisioner Deli invite you to visit The Provisioner Deli to fuel, or refuel, for life's greatest adventures.

**THE PROVISIONER**  
NEW YORK DELI & CAFE

## DIRECTIONS TO THE PROVISIONER

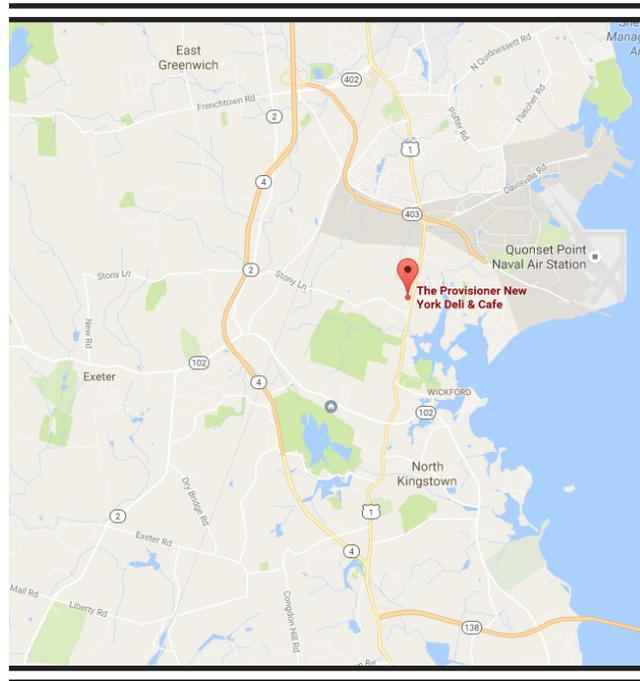
The Provisioner Deli is Rhode Island's finest New York Deli and Cafe, located in the heart of North Kingstown. We invite you to enjoy our traditional delicatessen fare while being surrounded by modern industrial ambience. Whether your voyage is by land or by sea, you should eat deliciously.

**From points north:**

Take I-95 S to Rt. 4 South. Take exit 7B for RI-403 East/Quonset. Turn right onto US-1/Post Road. The Provisioner is on the right hand side in the same shopping center as Newport Creamery.

**From points south:**

Take I-95 North to exit 5 for RI-102 South/Ten Rod Road. Merge right onto RI-102 and follow into North Kingstown. Take a left at the US-1/Post Road & RI-102/Ten Rod Road intersection and follow Post Rd for approximately 1.5 miles. The Provisioner will be on the left in the same shopping center as Newport Creamery.



NEW YORK DELI  
**THE PROVISIONER**  
— Est. 2016 —  
AND CAFE

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7669 POST ROAD  
N. KINGSTOWN, RI  
02852

In a rush? Call ahead to order!  
**401-667-0663**

**HOURS**

**Monday - Tuesday**  
11:00AM TO 6:00PM

**Wednesday - Friday**  
11:00AM TO 8:00PM

**Saturday**  
11:00AM TO 4:00PM  
**CLOSED ON SUNDAY**

[www.provisionerdeli.com](http://www.provisionerdeli.com)