

SANDWICHES

Gluten Free bread options available.

THE CARNEGIE

House braised corned beef, melted Swiss cheese, sauerkraut and 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 Add 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 served on fresh baked ciabatta. 9.95

THE MULBERRY

Premium Prosciutto, fresh mozzarella, house roasted red peppers and lemon & herb dressed arugula, all served on fresh baked ciabatta. 9.95

THE GOOMBA

Scratch made braised meatballs, smothered in house made San Marzano tomato sauce and finished at 600 degrees to melt the creamy mozzarella, all served on fresh baked ciabatta. 8.95

THE ISLANDER

Classic chicken parm, featuring our in-house pan fried breaded chicken breast topped with our house made San Marzano tomato sauce and finished at 600 degrees to melt the fresh mozzarella, served on fresh baked ciabatta. 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 at 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 at 600 degrees to melt the imported provolone cheese on fresh baked ciabatta. 9.95

THE HELL'S KITCHEN

House-made roast beef and corned beef, pastrami and roasted turkey, topped with our from scratch horseradish sauce and slaw all served on fresh baked ciabatta. 9.95

SHAVED STEAK

House roasted and shaved steak, grilled with onions and topped with melted provolone cheese, served on a grilled ciabatta. 9.95 Add mushrooms 10.95

THE CABBIE

Mediterranean-inspired herb marinated grilled chicken breast with marinated tomato and onion, topped with fresh dressed arugula and drizzled with house made tzatziki sauce all bundled in a warm pita. 9.95 Substitute Shaved Steak 10.95

THE NORTH FORK

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

THE POTHOLE

House made mac & cheese featuring our own three cheese sauce and red wine braised beef. 5.95

THE SOHO

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

SLIDERS

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

T-BIRD

Roasted turkey breast topped with house made stuffing, cranberry sauce, melted cheddar and mayo, all on a toasted ciabatta. 9.95

STREET TACOS

3 corn tacos, with grilled Mexican spice rubbed chicken or braised beef, fresh made pico de gallo and garnished with radish and lime. Chicken 8.95 or Beef 9.95 Add shredded cheese 1.00

RIKER'S ISLAND

Premium Prosciutto, with our pan fried breaded mozzarella, fresh plum tomato and topped with our lemon herb spring mix. 9.95

THE ITALIAN JOB

Mortadella, Soppressata, and Salami, marinated tomato and onion with Provolone cheese. 8.95 Add Prosciutto 11.95

THE SARATOGA

In-house breaded chicken cutlet smothered in barbecue sauce, topped with crispy bacon, melted cheddar, and house slaw. 9.95

THE TRIBECA SALAD

Fresh, locally sourced field greens, marinated 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

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 know you will not be disappointed.

Thank you for visiting us!

COMBO MEALS

CHICKEN PARMIGIANA

Featuring our pan fried chicken breast, smothered in our Pomodoro sauce and topped with melted mozzarella, served with rigatoni pasta 12.95

MEATBALL PARMIGIANA

Our house braised meatballs smothered in our Pomodoro sauce and melted mozzarella, served over rigatoni. 12.95

EGGPLANT PARMIGIANA

Crispy breaded eggplant, layered in our house made San Marzano tomato sauce, with fresh mozzarella finished at 600 degrees, served over rigatoni pasta. 12.95

FISH AND CHIPS – available Friday nights only

Fresh, never frozen cod, fried until golden brown, served with fries, house made slaw, and tartar sauce. 12.95

SIDES

FRESH-CUT FRENCH FRIES

Crisp, golden brown and fresh-cut, these are the perfect side to any sandwich. 4.00 Truffle Parmesan 5.25 Sweet Potato 4.75

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 with warm butter and pesto, topped with fresh mozzarella and provolone then finished off at 600 degrees 3.95

PAN FRIED MOZZARELLA

Fresh Mozzarella, breaded and fried to perfection, crispy on the outside, warm and melty on the inside. Served with our house made Pomodoro sauce 5.95

BEVERAGES

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

*Ask about our consistently evolving
draft beers and wine selection!*

Let us Serve you! Military & First Responders
15% discount in uniform OR 10% with ID or badge

Please advise us of any allergies when placing your order

ABOUT US

Founded in 2016 by Long Island native, Michael Gabriel, The Provisioner NY Deli and Café was sold in 2019 and lives on through new owner, Executive Chef Ryan Audette.

Ryan and his wife, Heather, are Rhode Island natives raising three young children with a love of food, family, and adventure. Chef Ryan's culinary career began at one of the largest catering companies in the area, with roles including Catering Manager and Executive Chef. He graduated from Johnson and Wales University, with an Associate Degree in culinary arts and a Bachelor's Degree in food and beverage management. His passion for quality cuisine paired with the determination to have his own restaurant materialized after acquiring The Provisioner.

With simple and quality ingredients, Chef Ryan aims to create an extraordinary dining experience. The warm and welcoming atmosphere makes The Provisioner the ideal spot for young diners, foodie families, a relaxing date night, or celebrating a special occasion. The Audette family invites you to share in their passion for food and value of friendship, as they create memories and watch their dreams grow, at The Provisioner.

**MAKE SURE TO FOLLOW US ON
FACEBOOK AND INSTAGRAM
FOR DAILY & WEEKLY SPECIALS**

CATERING FOR ALL OCCASIONS

We offer full-service catering for your office, home or off-site event. Your place or ours! Stop in or visit our website to view our unique and inviting space. Check out our catering menu online at provisionerdeli.com or for custom requests you can email us at theprovisionerdeli@gmail.com.

PASTA NIGHT SPECIALS

Wednesday-Saturday 4-8PM

CHICKEN PARMIGIANA

Featuring our pan fried chicken breast, smothered in our Pomodoro sauce and topped with melted mozzarella, served with rigatoni pasta 11.95

MEATBALL PARMIGIANA

Our house braised meatballs smothered in our Pomodoro sauce and melted mozzarella, served over rigatoni. 10.95

EGGPLANT PARMIGIANA

Crispy breaded eggplant, layered in our house made San Marzano tomato sauce, with fresh mozzarella finished at 600 degrees, served over rigatoni pasta. 9.95

SPAGHETTI AND MEATBALLS

House braised meatballs, smothered in our house made Pomodoro and served with spaghetti. 10.95

BOWTIES BASILICO

Bowtie pasta with fresh basil pesto, tomato, white wine and grilled chicken topped with grated Parmesan cheese and a touch of red pepper flake. 9.95

RIGATONI BOLOGNESE

Our rich, house made meat sauce, simmered and poured over rigatoni, finished with heavy cream and topped with fresh basil and red pepper flakes. 9.95

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

7669 POST ROAD
N. KINGSTOWN,
RI 02852

In a rush? Call ahead to order!

401-667-0663

HOURS

Sunday

11:00AM TO 4:00PM

Monday - Tuesday

11:00AM TO 6:00PM

Wednesday - Saturday

11:00AM TO 8:00PM

www.provisionerdeli.com

THE PROVISIONER
NEW YORK DELI & CAFE