

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. 8.95 Add melted Swiss 9.95

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 Add Swiss 1.00

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°F to melt the creamy mozzarella, all served on fresh baked ciabatta. 9.95

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°F 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. 8.95 Add melted Swiss 9.95

THE PORT JEFF

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

THE MONTAUK

House roasted turkey, carved rustically, topped with bacon, tomato, mayo and finished at 600°F 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. 10.95

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 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

SANDWICHES

CONTINUED

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 SOHO

Classic Caprese, featuring fresh creamy mozzarella, marinated plum tomatoes, dressed arugula and house-made basil pesto all served on fresh baked ciabatta. 9.25

T-BIRD

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

RIKER'S ISLAND

Premium Prosciutto, with our pan-fried breaded mozzarella, fresh plum tomato and topped with our lemon herb spring mix served on fresh baked ciabatta. 10.25

THE ITALIAN JOB

Mortadella, Soppressata, and Salami, marinated tomato and onion with Provolone cheese all served on fresh baked ciabatta. 9.95 Add Prosciutto 11.95

THE SARATOGA

In-house breaded chicken cutlet smothered in barbecue sauce, topped with crispy bacon, melted cheddar, and house slaw served on fresh baked ciabatta. 10.25

THE STATEN ISLAND

Prosciutto, grilled chicken, balsamic, tomato, arugula, fresh mozzarella and pesto aioli on fresh baked ciabatta. 10.95

THE BUFFALO

Buffalo breaded chicken, topped with tomatoes, melted provolone cheese, fresh greens and ranch. Served hot on ciabatta. 10.25

THE BOSS

Turkey, bacon, sauerkraut, hot pepper relish, mayo, with melted swiss on fresh baked ciabatta. 10.25

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

BUTTERMILK CHICKEN SLIDERS

Freshly fried buttermilk chicken breast, topped with quick pickles, red onions and drizzled with our house-made sriracha aioli. Served on brioche buns. 10.95

GRILLED CHEESE

Three slices of thick cut Texas toast with melted cheddar, mozzarella and provolone. 5.95

OTHER MENU ITEMS

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. 8.95 Add Chicken: 11.95 Add Seared Tuna 12.95

THE POT HOLE

House made mac & cheese featuring our own three cheese sauce and red wine braised beef. 6.95

STREET TACOS

Three corn tacos, with grilled Mexican spice rubbed chicken or braised beef, freshly made pico de gallo and garnished with radish and lime. Chicken 9.95 or Beef 10.95 Add shredded cheese 1.00

BUFFALO CHICKEN TACOS

Three chicken tacos, topped with house-made pico, shredded cheese, radish, buffalo sauce and ranch. 10.95

WINGS

Eight wings smothered in your choice of BBQ, Buffalo, Carolina Gold, Teriyaki or Truffle Parmesan sauce served with your choice of blue cheese or ranch dipping sauce. 8.95 Truffle Parm 9.70

SIDES

FRESH-CUT FRENCH FRIES

Crisp, golden brown and fresh cut, these are the perfect side to any sandwich 4.25 Truffle Parmesan 5.50 Sweet Potato 4.95

BEER-BATTERED ONION RINGS

Thick-cut onion rings slathered with a generous coating of beer batter and fried to golden perfection. 5.25

PROVISIONER SPECIAL BREAD

House baked ciabatta served with warm butter and pesto, topped with fresh mozzarella and provolone then finished off at 600°F. 4.25

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

MAC N' CHEESE

House made mac & cheese featuring our own three cheese sauce. 4.95

MEATBALLS

Three Scratch made braised meatballs, smothered in house made San Marzano tomato sauce. 5.95

SLAW

Side of our house-made slaw. 3.50

Please advise us of any allergies when placing your order

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°F, served over rigatoni pasta. 11.95

SPAGHETTI AND MEATBALLS

House braised meatballs smothered in our house made Pomodoro and served with spaghetti. 11.95

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. 11.95

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. 11.95

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

BEVERAGES

We offer a full array of San Pellegrino, Coke, Diet Coke, Sprite, Iced Teas, Private Label craft sodas made just for The Provisioner, as well as bottled 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 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!

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.

THE PROVISIONER
NEW YORK DELI & CAFE

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

7669 POST ROAD
N. KINGSTOWN, RI
02852

In a rush? Call ahead to order!
Ask about our specials!

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