

CAFÉ SAINT EX

BRUNCH

Cucumber Salad (v) – english cucumber, cilantro, garlic, chili flakes, w/ rice wine vinegar (<i>add chicken \$7, shrimp \$8, steak \$12</i>)	\$8
Truffle Fries (v) – fresh cut fries w/ truffle, parmesan-reggiano, parsley	\$9
Hummus (v) – fried chickpeas, paprika, EVOO, w/ grilled pita	\$11
Classic Deviled Eggs (v) – just like grandma used to make	\$12
Mixed Greens (v) – goat cheese, tomato, cucumber, red onion, w/ 100-year balsamic vinaigrette (<i>add chicken \$7, shrimp \$8, steak \$12</i>)	\$12
Pancakes (v*) – rotating selection, ask your server/bartender	\$14
Egg White Omelet (v*) – choose three fillings w/ mixed greens additional fillings \$1 each: bacon, ham, onions, peppers, mushrooms, arugula, cheddar, swiss, goat cheese	\$14
Two Egg Breakfast (v*) – any style w/ bacon, home fries, wheat toast	\$14
Avocado Toast (v) – wheat bread, hummus, pesto, poached egg	\$16
Eggs Benedict – english muffin, poached egg, spinach, hollandaise, ham w/ mixed greens (<i>sub crab cake \$3</i>)	\$16
Big Bird Sandwich – 12-spice buttermilk fried chicken tenders, bibb lettuce, tomato, comeback sauce w/ fries	\$18
Best Burger – cheddar, bacon, bibb lettuce, tomato, red onion, pickles comeback sauce w/ fries (<i>add egg any style \$1, shrimp \$7</i>)	\$18
Garden Fettuccini (v) – w/ tomato sauce, mixed seasonal vegetables, parmesan	\$19
Cajun Shrimp Fettuccine – w/ tri-colored peppers, red onion, broccolini, cajun cream	\$24
Steak & Eggs – two eggs any style, home fries, wheat toast	\$24

SUMPIN' ON THE SIDE

WHEAT TOAST	\$2	TWO EGGS ANY STYLE	\$5
ENGLISH MUFFIN	\$2	BACON	\$5
BISCUIT & JAM	\$3	HAM	\$5
STONE GROUND GRITS	\$5	SIDE BISCUIT & GRAVY	\$6
MIXED GREENS	\$6	HOUSE SAUSAGE PATTY	\$6
HOME FRIES W/ PEPPERS & ONIONS	\$6	FRIES	\$6

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COCKTAILS

Moscow Mule – vodka, ginger beer, lemon juice	\$9
Perro Salado – tequila, grapefruit, salt	\$8
Suffering Bastard – bourbon, gin, lime, ginger beer, bitters	\$9
Bloody Mary – glass pitcher	\$7 \$20

BOTTOMLESS MIMOSA *

\$10.00 for the first glass

\$1.00 per refill

**must order brunch entrée*

BEER

Drafts

Allagash – Belgian White – 5.1% – ME	\$9
Peroni – Pale Lager – 5.1% – Italy	\$8
3 Stars Southern Belle – Brown Ale – 8.4% – DC	\$9
18 Watt Single Cut – IPA – 5.0% – NY	\$9
Anderson Valley – Blood Orange Gose – 4.2% – CA	\$9
Great Lakes Eliot Ness – Amber Lager – 6.1% – OH	\$9

Bottles & Cans

Truly – Hard Soda – 5.0% – MA	\$8
Wyndridge – Hard Cider – 5.5% – PA	\$7
Jailbreak Feed The Monkey – Hefeweizen – 5.6% – MD	\$8
Founders All Day – Session IPA – 4.7% – MI	\$8
Avery Brewing Co Ellie’s – Brown Ale – 5.5% – CO	\$8
Solace Partly Cloudy (16 oz) – IPA – 7.5% – VA	\$11
Utica Club (16 oz) –Pilsener Lager – 5% – NY	\$7
Tecate (16 oz) – Lager – 4.5% – MX	\$8
Red Stripe – Lager – 5% – JM	\$8
Coor’s Banquet – Pale Lager – 5% – CO	\$6
Miller Lite – Fine Pilsner – 4.2% – WI	\$6
PBR – Fine Lager – 4.8%– WI	\$5

WINE

White & Rosé Wine

Mapreco – Vinho Verde – PORTUGAL	\$9 \$34
Daguet – Sauvignon Blanc – FRANCE	\$9 \$34
Le Petit Rouvière – Rosé – FRANCE	\$9 \$34

Red Wine

Sandy Bank – Pinot Noir – CA	\$11 \$42
Quara Estate –Malbec –ARGENTINA	\$11 \$42
Mercedes Eguren – Cabernet Sauvignon – SPAIN	\$11 \$42

Sparkling

Mon Forte – Prosecco – ITALY	\$11 \$42
Clos Amador Rosé Tendre – Cava Brut – FRANCE	\$11 \$42