

CAFÉ SAINT-EX

BRUNCH STARTERS

SRIRACH DEVILED EGGS \$7
sriracha mustard, scallions, fried shallots, pickled veggies

RED PEPPER CARROT HUMMUS \$9
fried chickpeas, grilled flat bread

BRUNCH

SEASONAL PANCAKES \$14
please ask server for today's offerings served with mixed greens]

EGG WHITE OMELET \$13
with salad of mixed field greens
choose one each | additional fillings \$1 each
MEAT: bacon, ham
VEGGIES: onions, peppers, mushrooms, arugula
CHEESE: goat cheese, cheddar, swiss, feta

TWO EGG BREAKFAST \$13
two eggs any style, bacon, garlic & herb hash browns, wheat toast

BISCUITS & SAUSAGE GRAVY \$12
two eggs any style

EGGS BENEDICT \$16
ham or crab cake, spinach, poached eggs, english muffin, hollandaise, mixed greens

SHRIMP & GRITS \$17
pickled onion, salsa roja, poached egg, cilantro

STEAK & EGGS \$17
Two eggs any style, garlic & herb hash browns, demi glace, toast

PORK BELLY HUEVOS RANCHEROS \$17
fried egg, rice and beans, cheese, pica de gallo, guacamole, crispy tortilla

AVOCADO TOAST \$16
wheat toast, guacamole, pickled onion, arugula, cilantro, poached egg, avocado, served with mixed greens

SALADS

*Add Chicken \$7
Steak \$10 | Shrimp \$8*

PAD THAI PAPAYA SALAD \$13
red pepper, cabbage, green beans, peanut, cilantro

ROASTED BEATS \$12
coconut feta dressing, pea shoots, arugula, pistachio

GARDEN SALAD \$12
bib lettuce, cherry tomatoes, cucumber, goat cheese, radish, ramp ranch

SANDWICHES

Served with fries/side salad

CHEFS BURGER \$17
american, apple wood smoked bacon, jalapeno jam, pickles, spicy korean mayo

BURGER YOUR WAY \$15
With lettuce tomato onion

add-ons \$1 for each. bacon, blue cheese, swiss, jack, cheddar, american, grilled onions, mushrooms, jolapeno, pickles, kimchi, mornay

O.B. CHICKEN SANDWICH \$15
fried chicken, korean bbq, pickled veggies, urfa ranch

SAUSAGE EGG & CHEESE BISCUIT \$15
sausage, eggs, cheddar, ramp ranch

SAUSAGE BREAKFAST BURRITO \$14
sausage, cheesy scrambled eggs, black beans, rice, pica de gallo, cilantro, guac served with salad

BOTTOMLESS BACON* \$10
**must order brunch entrée, salad or sandwich*

SIDES

WHEAT TOAST \$2
ENGLISH MUFFIN \$2
STONE GROUND GRITS \$5
TWO EGGS ANY STYLE \$4
BACON \$5
HOUSE SAUSAGE PATTY \$6
SIDE BISCUITS & GRAVY \$6
NORI FRIES \$6
HERB & GARLIC HASH BROWN \$6
MIXED GREENS \$6
SIDE BISCUITS & JAM \$3

CAFÉ SAINT-EX

COCKTAILS

MOSCOW MULE \$9 -
VODKA - GINGER BEER - LEMON JUICE
BLOODY MARY \$7 | \$20
GLASS | PITCHER
PERRO SALADO \$8
- TEQUILA - GRAPEFRUIT - SALT
SUFFERING BASTARD \$9
BOURBON - GIN - LIME - GINGER BEER
BITTERS

BOTTOMLESS MIMOSA SPECIAL
\$10.00 FOR THE FIRST GLASS
\$1.00 REFILLS
**must order brunch entrée, salad
or sandwich*

BEER/WINE

DRAFT

Allagash - white belgian wheat - 5.1% - **ME** 07
Peroni - italian lager - 5.1% - **ITALY** 07
Three Stars - citra saison- 5.2% - **DC** 08
Sam Adams - new england IPA - 6.8% - **MA** 08
Guinness - stout - 4.1% **IRELAND** 08
Firestone - rosalie - rose beer 5.0% - **CA** 09

BOTTLE & CAN

Hollandia - lager - 5% **NETHERLANDS** 05
Corona Extra - lager - (7oz) - bucket of 6 for \$15 - 4.7% **MEXICO** 04
Miller Lite - pilsner - 4.2% **WI** 06
Wyndridge - hard cider - 5.5% **PA** 07
Founders - all day ipa - 4.7% **MI** 09
Bell's - two hearted ipa (16oz) - 7% **MI** 07
Helles Hefe - Weizen (16oz) - 4.9% **VA** 07
Avery Brewing CO - ellies brown ale - 5.5% **CO** 08
Three Stars - peppercorn saison - 6.5% **DC** 07
Dogfish Head - leipzig gose - 4.9% **CO** 08
Anderson Valley - briney mellon gose - 4.2% **CA** 08

WHITE WINE

***Broadbent** - vinho verdi - **PORTUGAL** \$9 09
Pongo - sauvignon blanc - **NEW ZEALAND** \$9 09
Pomar Junction - chard, - paso robles - **CA** - \$10 10

RED WINE

Hecht & Bannier - red blend - **FRANCE** - \$08 08
***Hayes Ranch** - cabernet sauvignon- **CA** - \$11 11
Les Brebis - pinot noir - willamette v. - **OR** - \$12 12
SPARKLING
***Marfil** - brut cava - **SPAIN** - \$8 08