BRUNCH MENU



SUMMER 2025

To Share

Charred Sugar Snap Peas Chilled, Herbed Yogurt 13 Cocktail Shrimp StF Cocktail Sauce 15

Bread Pudding French Toast Sticks Rhubarb Jam, Maple Custard 14

Fried Mushrooms Cream Horseradish, Coriander 13 Chicken Thigh Nuggets Buttermilk Dressing, Lemon 12

House Smoked Bacon Seasonal Melon, Ginger, Basil 19

Salads

Gem Lettuce Caesar Salad

Peppercorn Dressing, Boquerones, Cotija, Garlic Crumbs

17

Simple Salad

Soft Greens, Mixed Herbs, Sunflower Oil & Rosé Vinegar

16

Endive Waldorf Salad

Apple, Celery, Dates, Gorgonzola, Walnut Vinaigrette 18

10

Peach & Mizuna Salad

Sliced Peach, Sumac Vinaigrette, Mint, Red Onion

18

Add Chicken Breast +8

Add Hanger Steak + 12

Add Sauteed Shrimp +10

The world is a beautiful and wondrous place; love with all your heart, don't reply to work emails on the weekends, and remember that the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Plates

The Beef Dip

Shaved Beef, Cream Horseradish, Provolone, Fries, Au Jus for Dippin'

21

Vegetable Hash

Sweet Corn, Fennel, Salsify, Sweet Potato, Roasted Chili, Herbs

19

Bloody Mary Shrimp

Cheddar Grits, Horseradish & Tomato Butter, Herb Salad

24

BETWIXT TWO BUNS

Saint Burger NY Cheddar, 1000 Island, B&B Pickles, Griddled Vidalia Onion

9

Breakfast Smash Maple & Peppercorn Pork Sausage, Fried Egg, American Cheese, Aioli

10

With Gries

Battered Atlantic Cod Herb & Yuzu Tartar 27 Hanger Steak Brown Butter Béarnaise 36 Chicken Fried Steak Peppercorn Gravy 27

Sides & Bennies

Fresh Fries 9

Lil' Simple Salad 8

Big Hash Brown 12

Cold Brew 5 | Coffee 3

Virgin Mary 8

Cranberry, Orange, or Grapefruit Juice Side o' House Bacon 10

Lil' Caesar Salad 9

+ 2 Eggs 5

EST. 2024

6

We politely decline most changes or alterations to menu items. Thank you for being amazing. Please inform your server of any allergies or dietary restrictions.