

# CAFÉ SAINT-EX

## BRUNCH

**BISCUIT BASKET (4)** \$6  
soft butter, strawberry lavender preserves

**SEASONAL FRITTATA** \$12  
please ask server for today's offerings  
with salad of mixed field greens

**TUSCARORA FARMS WHITE OMELET** \$13  
with salad of mixed field greens  
choose one each | additional fillings \$1 each

**MEAT:** bacon, ham

**VEGGIES:** grilled onion, shrooms,  
peppers, arugula

**CHEESE:** goat cheese, cheddar, gruyere,  
jack, feta

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

**BISCUITS & SAUSAGE GRAVY** \$12  
two eggs any style

**FRIED GREEN TOMATO BENEDICT** \$15  
ham or crab cake, poached eggs, english  
muffin, hollandaise, mixed greens

**SHRIMP & GRITS** \$17  
pickled green tomatoes, bbq butter, blackened  
breadcrumbs, slow poached egg

**STEAK & EGGS** \$17  
2 eggs your way, hash browns, toast

**CRISPY BRISKET BARBACOA** \$16  
slow poached egg, grits, feta, pica de gallo,  
crispy tortilla

**FRENCH TOAST BREAD PUDDING** \$14  
cheesy scrambled eggs, bacon, maple syrup

**BRUNCH BURGER** \$14  
house sausage patty, gruyere, sunny egg,  
sorghum mustard, fries

## SIDES

**WHEAT TOAST** \$2

**HASH BROWNS** \$4

**STONE GROUND GRITS** \$5

**TWO EGGS ANY STYLE** \$4

**BACON** \$5

**HOUSE SAUSAGE PATTY** \$5

**SIDE BISCUITS & GRAVY** \$6

**HERB & GARLIC FRIES** \$6

**SWEET POTATO FRIES** \$6

**TATER TOTS** \$6

## SALADS

*Add Chicken \$7 | Tuna \$10*

*Steak \$10 | Shrimp \$8*

**SEARED TUNA CAESAR** \$15  
black garlic caesar dressing, brioche croutons,  
parmesan, black sesame salt

**HEIRLOOM GRAIN SALAD** \$12  
farro, quinoa, charred scallions, feta,  
cucumbers, avocado, goddess dressing,  
pistachio dukkh

**KALE SALAD** \$12  
preserved mushrooms, pickled mustard seeds,  
parmesan, lemon yogurt

**SPRING SALAD** \$12  
arugula, chickpeas, strawberries, asparagus,  
truffle buttermilk dressing

## SANDWICHES

*Served a la Carte | Add Side For \$2*

**CHEF'S BURGER** \$16  
fried brie, charred onions, arugula, truffled  
dukes mayo

**BURGER YOUR WAY WITH LTO** \$13  
additions \$1 each | bacon, grilled onions,  
mushrooms, jalapeno, cheddar, swiss,  
american, jack cheese

**TUNA TARTINE** \$14  
guac, pickled carrots, charred tomatoes, soft  
herbs

**CHICKEN SANDWICH** \$14  
fried chicken, guac, chipotle slaw, jack cheese

**FRIED GREEN TOMATO BLT** \$12  
applewood smoked bacon, lettuce, mayo

**BRISKET SANDWICH** \$16  
charred onion, bbq mayo, cheddar,  
house pickles

**BUFFALO CAULIFLOWER PO'BOY** \$10  
lettuce, cucumber, pickled celery, blue cheese,  
lemon aioli

**GRILLED CHEESE & TOMATO SOUP** \$12  
cheddar, swiss, jack

**BOTTOMLESS BACON\*** \$10

*\*must order brunch entrée, salad or sandwich*

## COCKTAILS

**THE WINDOW TO THE WALLBANGER** \$9  
- VODKA - GALLIANO - ORANGE  
- SPARKLING WINE

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**BLOODY MARY** \$7 | \$20  
GLASS | PITCHER

**PERRO SALADO** \$8  
- TEQUILA – GRAPEFRUIT - SALT

**SUFFERING BASTARD** \$9  
- BOURBON – GIN – LIME - GINGER BEER  
- BITTERS

**MIMOSA** \$7  
- SPARKLING WINE - ORANGE OR  
GRAPEFRUIT JUICE

**BELLINI** \$8  
- SPARKLING WINE - FRUIT NECTAR

**TATONKA** \$10  
- BISON GRASS INFUSED VODKA  
– BECHEROVKA - APPLE CIDER

## WINE

### WHITE

**CONDE VILLAR** \$9 | \$34  
- VINHO VERDE - PORTUGAL

**COSTERS DEL SEGRE** \$10 | \$38  
- PETIT SIOS BLANCO - CANTILONIA, SPAIN

**PONGA** \$9 | \$34  
- SAUVIGNON BLANC – NEW ZEALAND

### ROSE

**NOBEL HILL** \$9 | \$34  
- #SIMPLY CINSULT ROSE – SOUTH AFRICA

### RED

**FRASCOLE TOSCANA** \$9 | \$34  
- ROSSO BITORNINO – TUSCANY, ITALY

**SEAN MINOR 4 BEARS** \$11 | \$42  
CABERNET SAUVIGNON – PASO ROBLES, CA

### SPARKLING

**ALELLA MAYLA** \$11 | \$42  
PETILLANT NATURAL ROSE – SPAIN

**BIUTIFUL** \$9 | \$34  
- ROSE CAVA BRUT - SOUTH AFRICA

**MARFIL** \$8 | \$32  
CAVA BRUT – SPAIN

## DRAFT BEER

**GENNESEE** \$4  
- CREAM ALE - 4.9% NY

**CONEY ISLAND** \$6  
- MERMAID PILSNER - 4.7%, NY

**LAGUNITAS** \$7  
– IPA - 6.2% CA

**BROOKLYN** \$8  
– SORACHI ACE SAISON – 7.6% NY

**ATLAS** \$8  
– BLOOD ORANGE GOSE – 4.4% DC

## CAN BEER

**NARRAGANSETT** \$5  
- LAGER - (16OZ) - 5% RI

**PBR** \$5  
- LAGER - (16OZ) 4.7% CO

**MILLER LITE** \$5  
– PILSNER - 4.2% WI

**VICTORIA** \$5  
- LAGER - 4.1% MEX

**RAR** \$7  
- GROOVE CITY HEFEWEIZEN - 5.2% MD

**FOUNDERS** \$7  
- ALL DAY IPA - 4.7% MI

**BELL'S** \$9  
- TWO HEARTED IPA (16OZ) - 7% MI

**UNION** \$8  
- OLD PRO GOSE - 4.20% MD

**WYNDRIDGE** \$6  
- HARD CIDER - 5.5% PA

**WOLFFER ESTATE** \$10  
- ROSÉ CIDER - 6.9% NY

## MIMOSA SPECIAL

*Choose orange or grapefruit*

FIRST GLASS - \$10

GLASS AFTER - \$1