

CAFÉ SAINT-EX

DINNER

STARTS

HOUSE PIMENTO CHEESE	\$7
SPINACH, ARTICHOKE, FOIE GRAS	\$9
BLACK EYED PEA HUMMUS	\$7
DEVEILED EGGS	\$6
mustard, vinegar, paprika, salt	
LOADED TOTS	\$11
cheddar, sour cream, bacon, green onion	
DEEP FRIED BRIE	\$7
maple syrup	
CRISPY WINGS	\$12
sriracha maple or ranch	

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	

SIDES \$6

PLAIN FRIES
TATER TOTS
SWEET POTATO FRIES
GARLIC HERB FRIES
SEASONAL VEGGIES
MIXED GREENS

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, mushrooms, grilled onions, jalapeno, cheddar, swiss, american, jack cheese	
LUCKY PORK BELLY	\$13
house belly rub, quick kimchi, pickles, lemon aioli	
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 AND TOMATO SOUP	\$12
cheddar, swiss, jack	

ENTREES

#1 CHICKEN DINNER	\$22
confit fried leg and thigh (2), buttermilk biscuits, potato salad, chipotle coleslaw	
BRAISED LAMB	\$24
marinated spring succotash, bbq sauce	
STEAK FRITES	\$28
butcher's cut, herb and garlic fries, smoked worcestershire butter, super onion demi-glaze	
SPRING GNOCCHI	\$16
house made gnocchi, fava beans, peas, ricotta cheese, parsley garlic butter, preserved mushrooms	

CAFÉ SAINT-EX

COCKTAILS

ALL COCKTAILS AVAILABLE AFTER 5PM

CORPSE REVIVER #2 \$12

- GIN - COCCHI AMERICANO - TRIPLE SEC
- LEMON - ABSINTHE

LAST WORD \$13

- OLD OVERHOLT BONDED RYE -
CHARTREUSE - MARASCHINO - LIME

BROOKLYN \$12

- RYE - FRENCH VERMOUTH - MARASCHINO
- AMER PICON

BRUNSWICK SOUR \$11

- CRUZAN RUM - LIME - RED WINE FLOAT

UP IN THE AIR \$12

- GIN - ROSEMARY - CURRANT - LEMON

WINE

- **WHITE** -

CONDE VILLAR 9 | 34

- VINHO VERDE - PORTUGAL

PONGA 9 | 34

- SAUVIGNON BLANC - NEW ZEALAND

COSTERS DEL SEGRE 10 | 38

- PETIT SIOS BLANCO - CANTILONIA, SPAIN

- **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

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

- **SPARKLING** -

ALELLA MAYLA - PETILLANT NATURAL ROSE - SPAIN

\$11 | \$42

BIUTIFUL - ROSE CAVA BRUT - SOUTH AFRICA

\$9 | \$34

MARFIL - CAVA BRUT - SPAIN

\$8 | \$32