

TEL. 662 380 5141

1101 JACKSON AVE EAST
OXFORD, MS

Saint Leo

BRUNCH HOURS

SATURDAY 11AM-3PM
SUNDAY 11AM-3PM

BRUNCH

WAKE UP CALLS

FRESH ORANGE JUICE 3.5

PROSECCO POP 12
*organic raspberry & mint Italian ice,
Adami Prosecco*

BLOODY MARY 8.5

COFFEE/TEA

STUMPTOWN COFFEE ROASTERS

DRIP 2.5

BULLET COFFEE 8

SMITH TEAMAKER

ICED TEA 2.5

HOT TEA 3

*brahmin, lord bergamot, fez, mao feng
shui, peppermint & meadow*

EGGS

LION TAMER 14.5

*two eggs baked in tomato sauce with
parmigiano, parsley & garlic rubbed bruschetta*

FRIED EGG SANDWICH WITH PORCHETTA 12.5

grilled ciabatta, Sicilian red pesto, shredded tomme & fresh basil

AVOCADO TOAST 13.5

two sunny side up eggs, microgreens & chili paste

POLENTA BOWL 13.5

*two sunny side up eggs, sautéed cherry tomatoes, onions,
garlic & white wine sauce with crispy pork belly*

SALADS

SAINT LEO CHOPPED SALAD 13 / 15.5

*romaine, soppressata, avocado, caramelized red onions, sunflower
seeds, herbs, parmigiano & dill dressing*

PANZANELLA 12 / 14.5

*local heirloom tomatoes, cherry tomatoes, cucumbers, red onions,
basil & mint with sherry vinaigrette*

ORGANIC YOGURT & SEASONAL FRUIT 12.5

local honey & house-made seed granola

PASTA

SPAGHETTI ALLA CARBONARA 17.5

slow-roasted pork jowl, pecorino, egg yolk & black pepper

WAFFLES

CORNMEAL, TOMME & THYME WAFFLE 13.5

Kerrygold butter & local honey

CHOCOLATE WAFFLE 12.5

whipped marscapone, crushed dark chocolate & cacao nibs

PIZZA

BREAKFAST PIZZA 18.5

*leeks, scallions, potato, mozzarella, Green Hill cheese, pork jowl,
béchamel, pecorino & egg*

BURRATA & SOPPRESSATA 20.5

tomato sauce, rosemary, parmigiano & chili flakes

EGGPLANT & TALEGGIO 16.5

tomato sauce & roasted cherry tomatoes

CRISPY PEPPERONI 17.5

MARGHERITA 14

tomato sauce, mozzarella, olive oil & basil

BIANCA 17.5

*béchamel, tomme, mozzarella, ricotta, Green Hill cheese,
chili flakes, garlic & rosemary*

*add to any pizza: egg 2 | burrata 6 | fennel sausage 4
prosciutto 4 | pepperoni 4 | house-marinated anchovy 2*

*Summer Menu 2017 / Cake plating fee \$2 per person /
We split checks a maximum of 6 ways / We only seat complete parties*