



## Brunch Entrées

### Fruit & Granola Bowl

Seasonal fruit and berries, granola, vanilla yogurt, mint, blueberry milk

\$13

### Housemade Biscuits & Sausage Gravy\*

Buttermilk biscuits, pork sausage gravy, 2 eggs any style

\$19

### Avocado Toast

Crushed avocado, 4-minute eggs, burrata cheese, radish, cilantro, citrus vinaigrette, aged balsamic, grilled sourdough

\$18

### Duck Confit Hash\*

Shredded duck leg, roasted baby potatoes, bell peppers, caramelized onions, curry aioli, 2 eggs any style

\$27

### Caesar Salad

Romaine hearts, burrata-stuffed croutons, white anchovy, pecorino cheese, Caesar dressing

\$16

### Chicken & Sweet Potato Waffles\*

Crispy chicken, sweet potato waffles, plantain chutney, citrus butter, tropical syrup

\$23

### Pork Shoulder Rice Bowl\*

Pulled pork, eggs any style, citrus cabbage, radish, Fresno pepper, charred broccolini, chipotle aioli

\$27

### Saint's Traditional Breakfast\*

2 eggs any style, sausage or bacon, roasted potato hash, grilled sourdough

\$15

### Caribbean Lobster Benedict\*

Butter-poached lobster, tomato-sherry relish, sautéed greens, poached eggs, roasted citrus baby potatoes, hollandaise

\$31

### Caribbean Rum French Toast

Fresh berries, tropical syrup, citrus butter

\$17

## À La Carte

### 2 Sweet Potato Pancakes

\$5

### 2 Pork Sausage Links

\$8

### 2 Strips Apple-Smoked Bacon

\$7

### 2 Housemade Biscuits

\$7

### Sausage & Gravy

\$6

### 2 Eggs Any Style\*

\$6

### Roasted Baby Potatoes

\$7

## Desserts

### Passion Fruit Crème Brûlée

Berry compote, lavender cookie

\$11

### Cheese Course

Brûléed French toast, Humboldt Fog, Gorgonzola, pecorino, honeycomb, candied nuts

\$25

### Coconut Gelato

Lime zest, candied almonds, berry syrup

\$12

### Molten Chocolate Cake

Chocolate crumble, mango, coconut gelato

\$15

#### Reminder Statement

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

#### Disclosure Statement

RAW UNDERCOOKED COOKED TO ORDER GRILLED TO ORDER



## Brunch Libations

### **Mimosa 8**

Prosecco and Orange Juice

### **Aerial Mimosa 10**

Prosecco, Tito's, and Orange Juice

### **Cosmo 10**

Tito's, Vodka, and Cranberry Juice

### **Bloody Mary 12**

Tito's, Bloody Mary Mix, Horseradish,  
Worcestershire, Celery

### **Saint Mary 20**

Tito's, Bloody Mary Mix, Horseradish, Worcestershire, Celery,  
with Candied Bacon Wrapped Shrimp, Kalamata Olive, and  
a Pickle Skewer

### **The Extreme 35**

Tito's, Bloody Mary Mix, Horseradish, Worcestershire, Celery,  
with Two Skewers Featuring Lobster, Candied Bacon  
Wrapped Shrimp, Kalamata Olives, and Two Pickles

### **Mamma Mia! 14**

Blue Whale Gin, Campari, Grapefruit Juice, Lime  
Juice, and Simple Syrup

### **Green Tings 14**

Tanqueray, Cucumber, Mint, Ting, Ginger Ale,  
Lime Juice, and Muddled Limes

### **Kryptonite Cucumber Mojito 14**

Light Rum, Cucumber, Mint, Ting, and  
Lime Juice