



Brunch Entrées

Fruit & Granola Bowl

\$13

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

Housemade Biscuits & Sausage Gravy*

\$19

Buttermilk biscuits, pork sausage gravy, 2 eggs any style

Avocado Toast

\$18

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

Caesar Salad

\$16

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

Chicken & Sweet Potato Waffles*

\$23

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

Pork Shoulder Rice Bowl*

\$27

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

Saint's Traditional Breakfast*

\$18

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

Caribbean Lobster Benedict*

\$31

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

Caribbean Rum French Toast

\$17

Fresh berries, tropical syrup, citrus butter

À La Carte

2 Sweet Potato Pancakes

\$5

2 Housemade Biscuits

\$7

2 Sweet Potato Waffles

\$5

Sausage & Gravy

\$6

2 Pork Sausage Links

\$8

2 Eggs Any Style*

\$6

2 Strips Apple-Smoked Bacon

\$7

Roasted Baby Potatoes

\$7

Desserts

Cheese Course

\$25

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

Coconut Gelato

\$12

Lime zest, candied almonds, berry syrup

Molten Chocolate Cake

\$15

Chocolate crumble, mango, coconut gelato

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 Cocktails

Saint Spritz

Lemon, mint, St. Germain, prosecco, soda.

\$16

SaintMosa

Prosecco, passion fruit purée.

\$14

Mega Bloody

Stoli, house bloody mary mix, shrimp and pickled skewer, salt rim.

\$24

Michelada

Beer, lime, tomato mix, hot sauce, soy, worcestershire, salt rim.

\$16

Rosé Glow

Rosé, lemon, soft floral shimmer.

\$16

Lovango Island Express-Oh

Our secret recipe espresso martini.

\$16

Saint Bushwacker

Dark rum, Kahlúa, creme de cacao, coco lopez, espresso.

\$16

Beers

\$8 each

Michelob Ultra

Corona

St. John Brewers Summer Ale

St. John Brewers Mango Ale

Leatherback IPA

Sun Cruisers Vodka Iced Tea

Wine

Freixenet Prosecco \$13

Lunetta Sparkling Rosé \$15

Hampton Water Rosé \$15