



Brunch Entrées

Fruit & Granola Bowl

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

\$13

Pork Shoulder Rice Bowl*

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

\$27

Housemade Biscuits & Sausage Gravy*

Buttermilk biscuits, pork sausage gravy, 2 eggs any style

\$20

Saint's Traditional Breakfast*

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

\$18

Avocado Toast

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

\$19

Caribbean Lobster Benedict*

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

\$35

Caesar Salad

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

\$16

Caribbean Rum French Toast

Fresh berries, tropical syrup, citrus butter

\$19

Chicken & Sweet Potato Waffles*

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

\$23

À La Carte

2 Sweet Potato Pancakes

\$5

2 Housemade Biscuits

\$7

2 Pork Sausage Links

\$8

2 Eggs Any Style*

\$6

2 Strips Apple-Smoked Bacon

\$7

Desserts

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 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