

# SAINT HELENS

## GRAINS

### GRANOLA 8

seasonal fruit . dried apricots  
house-made yogurt

### STEEL CUT OATMEAL 9

roasted hazelnuts . seasonal fruit  
brown sugar

### BREAD & BUTTER 4

house-made jam . butter

### SEAWOLF BAKERY PASTRIES

inquire about today's selection

## SOUP & SALAD

### FRENCH ONION SOUP 12

crouton . gruyere cheese

### BUTTER LEAF LETTUCE SALAD 8

tarragon champagne vinaigrette  
pickled mustard seeds . pear . dill

## TARTINES

### HAM & CHEESE\* 12

house-made ham . gruyere . dijon . sunny side egg

### SALMON 15

salmon lox . creme fraiche . pickled shallots . frisee

### SOFT SCRAMBLED EGG 8

herb salad . whipped butter

### OYSTER 15

breaded Goose Point oysters . remoulade . butter leaf lettuce . herbs

### PASTRAMI 14

1002 island dressing . pickled brussels sprouts . gruyere cheese

## PLATES

### CLASSIC BREAKFAST\* 14

eggs your way . smashed potatoes . house-made bacon . grilled bread

### CORNED BEEF HASH\* 18

house-made corned beef . sweet potatoes . spring onions . english pea pistou  
pickled green garlic . tarragon . sunny egg

### FRITTATA 14

chef's choice fillings . pea vines . grilled bread

### BAKED FRENCH TOAST 14

cream cheese . apple cinnamon syrup . soft whipped cream . nutmeg . chervil

### ARUGULA SALAD 12

bleu cheese . pickled red & gold beets . arugula . red wine vinaigrette

### SAINT HELENS BURGER\* 18

house-made American cheese . XO sauce . aioli . salt & vinegar frites

In lieu of gratuity, a 20% service charge is added to each bill. 55% of this charge is distributed directly to employees as tips; 45% of the charge is retained by "the house" and wholly used to provide our employees a living wage and benefits. You have many options to dine in this city and we are grateful you chose us.

\*while delicious, we must advise that consumption of raw, under cooked, or unpasteurized foods may increase food borne illness risk