

# SAINT HELENS CAFE BRUNCH

## GRAINS

### PASTRIES

inquire about today's selection

### BREAD & BUTTER 4

house-made jam . butter

### GRANOLA 8

seasonal fruit . house-made yogurt . honey

### STEEL CUT OATMEAL 9

seasonal fruit . hazelnuts . brown sugar

## GREENS AND SOUP

### SOUP DU JOUR

inquire about today's selection

### GEM LETTUCE 8

champagne-tarragon vinaigrette . pickled mustard seeds  
dill . sliced granny smith apple

### ARUGULA & LEMON 12

parmesan reggiano . lemon & olive oil . cracked pepper

### ROASTED BEET 13

red & golden beets . english stilton bleu cheese . carrot  
crispy rice . beetroot vinaigrette

## SANDWICHES

WITH CHOICE OF HAND CUT FRIES OR HOUSE SALAD

### SAINT HELENS BURGER\* 18

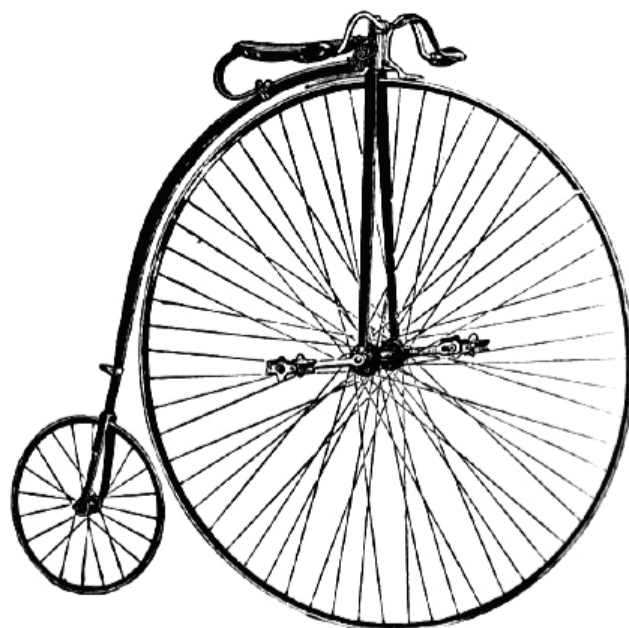
grilled gebbers farm beef\* . american xo sauce  
becher's hand-made flagship cheese . house mayo

### CROQUE MADAME 16

ham . mornay sauce . sunny-up egg  
dijon mustard . gruyere . Grand Central Bakery como loaf

### REUBEN 14

corned beef . pickled brussel sprouts  
gruyere . Grand Central Bakery sour rye bread



## PLATES

### CLASSIC BREAKFAST 14

eggs your way . bacon . grilled bread . smashed potatoes

### CORNED BEEF HASH 18

corned beef . sweet potatoes . tarragon  
pickled ramps . wild leek puree . spring onions  
sunny up egg

### FRITTATA 14

chefs choice fillings . grilled bread . arugula salad

### BAKED FRENCH TOAST 14

cream cheese . apple compote . soft whipped cream  
nutmeg . chervil

### CLASSIC BENEDICT 18

english muffins . mustard cured ham . hollandaise  
poached eggs . smashed potatoes

\*while delicious, we must advise that consumption of raw, under cooked, or unpasteurized foods may increase food borne illness risk  
~a service charge of 20% will be added for groups of eight or more~