

SAINT JAMES

FRENCH DINER



VRAIMENT DÉLICIEUX!

BRUNCH

SERVED SATURDAY & SUNDAY FROM 10:00AM-3:00PM

HORS D'OEUVRES

CROISSANT v	7
preserves, butter, nutella	
BRÛLÉE'D GRAPEFRUIT vg / gf	8
TAPENADE & CROSTINI vg	8
kalamata, orange, capers, garlic	
BURRATA CROSTINI v	8
cherry tomato salad	
OYSTERS p / gf / df	22
AVOCADO TOAST vg	15
alfalfa sprouts, ceci beans, lemon	
STEAK TARTARE	15
sauce gribiche, dijon, capers, truffle	
FRENCH ONION SOUP	16
caramelized onions, sherry, comté	

SALADS

BUTTER LETTUCES v / gf	14
lemon tarragon cream, radish, herb salad	
CAESAR	15
endive, arugula, shallots, bread crumbs	
NIÇOISE p / gf / df	25
tuna conserva, olives, green beans, egg, potatoes, tomatoes	

TRY OUR BRUNCH SPECIAL!

FRENCH TOAST + BOTTOMLESS MIMOSAS FOR \$25

SIDES

RATATOUILLE vg	8
eggplant, tomato, zucchini	
FRENCH FRIES v	6
HASH BROWNS v	8

ENTRÉES

BREAKFAST AMERICAIN	19
two eggs any style, bacon, hash browns, avocado, toast	
CAULIFLOWER HASH	19
olive oil fried egg, oil cured olives, minted yogurt, caramelized onions, harissa	
FRENCH ROLLED OMELETTE v	16
comté, crème fraîche, fine herbs	
CROQUE MADAME	21
comté, jamon, mornay, crème fraîche, fried egg	
MOULES FRITES	28
saffron cream, spinach, fennel, pernod	
FRENCH TOAST	15
coconut, pine nuts, maple syrup, butter	
STEAK & EGGS	29
hanger steak, green peppercorn sauce, hash browns, fried eggs	

BURGERS

BURGER PARISIENNE 19
caramelized onions, american cheese, sauce bordelaise, served with fries
BURGER AMERICAIN 19
tomato, lettuce, red onion, special sauce, served with fries
ROADSIDE DOUBLE 19
swiss, caramelized onions, dijon mustard, served with fries

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ALL BURGERS ARE
HALF PRICE
DURING HAPPY HOUR

PLUS \$8 COCKTAILS & \$6 WINES BY THE GLASS
FROM 3:00PM-6:00PM

BEVERAGE



COCKTAILS

BLOODY MARY	14
pearl vodka, tomato, horseradish, miso, chile, worcestershire	
ESPRESSO MARTINI	14
pearl vodka, espresso, mr. black cold brew liquor	
KIR ROYALE	14
sparkling, crème di cassis	
BERGAMOT SPRITZ	14
italicus bergamotto, strawberry, sparkling	
GIN & JAUNE	14
gin, pamplemousse, genepi, sparkling	
MIMOSA	14
sparkling, orange juice	
THE SHANDY AT SAINT JAMES	14
green chartreuse, pastis, the lost abbey farmhouse lager, lemon	

CAFÉ SPECIALS

CHOCOLATE HAZELNUT CAPPUCCINO	10
espresso, chocolate hazelnut steamed milk	
CEREAL MILK LATTE	10
espresso, house-made cereal milk	
HONEY BUTTER LATTE	10
espresso, honey, salted butter	
COCORICO	14
house-made cereal milk, vodka, coffee liqueur	
IRISH COFFEE	14
coffee, irish whiskey, steamed milk	

DRINKS

DRIP COFFEE	4	LATTE	6
ESPRESSO	4	MATCHA LATTE	7
AMERICANO	4	COLD BREW	6
CORTADO	5	HOT TEA	5
CAPPUCCINO	5	ORANGE JUICE	8

WINE

	GL / BT
BUBBLES	
Luca Bosio Vineyards, Extra Dry Prosecco	12 / 48
Gustave Lorentz Cremant d'Alsace Brut Rosé NV Champagne	18 / 72
Gaston Chiquet, 1 ^{er} Cru Brut Tradition NV Champagne	98
Taittinger La Francaise Brut Champagne NV	140
Veuve Clicquot, Yellow Label, France	180

WHITE

Domaine Mardon, Quincy Tres Vieilles Vignes, France	18 / 72
Pazo Cilleiro, Rias Baixas Albarino, Portugal	14 / 56
Domaine CAMU Frères, Bourgogne Chardonnay	17 / 68
La Chappelle Du Berry, Cuvee Prestige Sancerre, France	84

ROSÉ / ORANGE

Chateau Ferry Lacombe, Cotes de Provence, Evidence Rosé	15 / 60
Fabre en Provence, Cotes de Provence France Rosé	12 / 48
Gerard Bertrand, Orange Gold Organique, Languedoc, France	18 / 72

RED

Château Saint Julian, Bordeaux Superieur, France	14 / 56
Lucas & Lewellen Vineyards, Pinot Noir, Santa Barbara	17 / 68
Auctioneer Cabernet, Napa Valley, California	20 / 80
Albert Bichot Bourgogne, Red Burgundy, France	80

BOTTOMLESS MIMOSAS
NEVER-ENDING BUBBLES FOR ONLY \$19

BEER

Stella Artois * LAGER * USA	5
The Lost Abbey * BLONDE ALE * Local	7
The Lost Abbey * FARMHOUSE LAGER * Local	8
Stone * HAZY IPA * Local	8
Bavik * PILSNER * Belgium	8

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