BRUNCH MENU

CAFÉ
SAINT-GERMAIN
BISTRO-BAR

FOLLOW US
@saintgermainbistro

DOUCEURS SUCRÉES

SAINT GERMAIN BREAKFAST.....12
French Baguette, Croissant, Strawberry Jam, Whipped Butter & Orange Juice

CROISSANT "PAIN PERDU".....15
Traditional French Toast with Peach Glaze & Whipped Cream House Made Caramel & Almond

SUMMER PARFAIT YOGURT.....14
Greek Yogurt, Peach & Mix Berries, Granola, Cocoa Powder, Honey Lavender Flower

BELGIAN WAFFLE.....15
House Made Belgian Waffle with Peaches, Berries & Chocolate Sauce Whipped Cream

DECLINAISONS SALÉES

STEAK & EGGS.....28
Grilled Sirloin Steak, Two Eggs any way, Roasted Potatoes

OEUF POCHÉ & TOAST AVOCAT...17
Avocado Toast & Poached Egg. Served with Roasted Potatoes
Add Smoked Salmon $8

CROQUE MONSIEUR.....16
Flat Grilled Sandwich, Smoked Applewood Ham, Béchamel Sauce, Dijon Mustard & Cheese. Add egg $3

FRITES AUX TRUFFES.....14
French Fries with Parmesan Cheese & Truffle Aioli

OEUF BÉNÉDICT, LARD.....18
Toasted English Muffin, Poached eggs, Hollandaise Sauce, Bacon & Tomatoes.
Served with Roasted Potatoes

OEUF BÉNÉDICT AVOCAT.....18
Toasted English Muffin, Poached eggs, Hollandaise Sauce, Avocado & Spinach
Served with Roasted Potatoes. Add Smoked Salmon $8

OMELLETE COMPOSÉE OU NATURE
Nature 12 - Ham & Cheese 14 - Black Truffle, Mushroom & Parmesan 17
All Omelet Served with Roasted Potatoes

BREAKFAST SANDWICHES

ALL SERVED ON CROISSANT OR BAGEL

EGG AND CHEESE 10

BACON, EGG, AND CHEESE.....11

SAUSAGE, EGG, AND CHEESE.....13

PASTRAMI & CHEESE.....13

SPINACH, HAM & CHEESE.....12

SMOKED SALMON BAGEL*.....13
Dill Cream Cheese, Onion, Romaine Salad

SOUP & SALADS

CAESAR SALAD.....13

SALADE NICOISE.....15

CAPRESE AND MOZZARELLA SALAD.....14

SPRING GARDEN SALAD.....14

Add Protein to Any Salads:
Fresh Tuna $12
Grilled Chicken $8
Avocado $5

ONION SOUP.....14

SOUP DU JOUR 14

• SANDWICHES •

PARISIAN HAM AND BUTTER.....11
Butter, Ham, Cornichon Pickles, Baguette

PARISIAN HAM AND CHEESE.....12
Ham, Cheese, Butter, Cornichon Pickles,

SAUCISSON SEC & BUTTER.....14
Dry French Salami, Cornichon & Butter

CAPRESE.....14
Pesto, Mozzarella, Tomato, Arugula, Baguette

BŒUF BOURGUIGNON.....17
Braised Short Ribs, Swiss Cheese, Bourguignon Sauce, Dijon Mustard, Mushrooms

ROASTED CHICKEN CURRY.....14
Tomato, Lettuce, Marinated Red Peppers & Curry Hummus

ROASTED PASTRAMI.....12
Pastrami, Butter, Pickles, Baguette

VEGGIE WRAP.....15
Sun Dried Tomato, Asparagus, Spinach, Hummus

CHICKEN CAESAR WRAP.....14
Romaine, Parmesan, Cesar Dressing, Croutons

QUICHE DU JOUR.....15

SAINT GERMAIN BURGER.....22
*Angus Beef, Caramelized Onion, Cheddar, Lettuce, Tomato *Add Bacon +2**

OYSTERS AVAILABLE ALL. DAY EVERYDAY!

SINGLE
3
HALF DOZEN
18
DOZEN
34



SIDES

French Fries $5 | Roasted Potatoes $5 | Any Style Eggs $6 | Mixed Green Salad $5

Before placing your order, please inform your server if a person in your party has a food allergy. * These items may be cooked to order or served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

CAFÉ

SAINT-GERMAIN

BISTRO-BAR

BRUNCH SERVED EVERY SATURDAY, SUNDAY, & MONDAY 10AM TO 3PM

COCKTAILS

LE REVEIL
14
Whiskey, Cold Brew Coffee

MIMOSA
14
Prosecco, Orange Juice

PALOMA FUMEE
15
Mezcal, Grapefruit, Lime, Agave, Tajin Rim

HIBISCUS SPRITZ
15
Gin, Hibiscus, Prosecco

ROUGE MATIN
15
Campari, Orange Juice

BLOODY MARY
14
Vodka, House Bloody Mary Mix

APEROL SPRITZ
15
Aperol, Prosecco, Soda

WINES

SPARKLING

	BTL | GL
CHAMPAGNE, DEVAUX, Brut, Cotes De Bar, France	85 | 22
VENETO, VALDO, Prosecco *Brut*, *Valdobbiadene*, Italy	48 | 14
RENARDAT-FACHE, Sparkling Rosé, Cerdon Du Bugey, France	55 | 15

ROSÉ

MAISON MIRABEAU, FOREVER SUMMER, Provence, France	55 | 15
SOULEIL VIN DE BONTE, Languedoc- Roussillon, France	55 | 15

WHITE

TOURAIN, DOMAINE DU GRAND MOULIN, *Sauvignon Blanc*, France	55 | 15
PAYS D'OC, PAUL MAS, *Chardonnay*, France	55 | 15
FINGER LAKES, RED TAIL RIDGE, *Chardonnay*, New York	50 | 15
CÔTES DE GRANDLIEU, LA BERRIÈRE, *Muscadet*, France	48 | 14
FRIULI, BORGO MAGREDO, *Pinot Grigio*, Italy	44 | 13

RED

REUILLY, DOMAINE DE REUILLY, *Pinot Noir, Loire, France*	60 | 16
BEAUJOLAIS,CHEMARIN P'TIT GROBIS, *Gamay, France*	55 | 15
COTE DU RHONE, FAMILLE PERRIN VILLAGE, Grenache Blend, France	44 | 14
CHINON, DOMAINE PAUL BUISSE, Cabernet Franc, Loire Vallée, France	44 | 14
MEDOC, CHATEAU BLAIGNAN, Cabernet Blend, Bordeaux, France	60 | 16

BEERS & CIDERS

BOTTLES

KRONENBOURG | Lager	8
KRONENBOURG BLANC | Wheat Beer	8
ALLAGASH WHITE | Belgian Wheat Beer	7
MAINE LUNCH | IPA	10
WEIHENSTEPHAN | Hefeweissbier	8
DUVEL | Strong Pale Ale	10
CLAUSTHAULER | Non-Alcoholic	7

CANS

FIDDLE HEAD | IPA	9
LAMPLIGHTER B.O.A.F | IPA	12
TRUE NORTH VINCIANNE | Blonde	11
NIGHTSHIFT WHIRLPOOL Hazy Pale Ale	11

CIDERS

AVAL | French Cider	8
DOWNEAST | Hazy Cider	8

COFFEE



DRIP COFFEE 4 | 5	LATTE 5 | 6	LEMONADE 6
CAFE AU LAIT 4 | 5	SOLEIL D'HIVER 6 | 7 (HONEY CINNAMON LATTE)	ORANGE JUICE 5 | 8
ESPRESSO 4 | 5	MOCHA LATTE 5.5 | 6.5	SPARKLING WATER 3.75
MACCHIATTO 4 | 5	MATCHA LATTE 6 | 7	SODA (COKE, DIET COKE, SPRITE, GINGER ALE) 3
CORTADO 5 | 6	CHAI LATTE 5.5 | 6.5	
AMERICANO 4 | 5	LONDON FOG 4 | 5	
FLAT WHITE 5	HOT CHOCOLATE 5.5 | 6.5	
CAPPUCCINO 5 | 6		