



SANTÉ 2.0

S P O K A N E | L O C A L

February 2017 | Menu no. 1

Monday - Friday lunch

New hours of operation: M-F Pastries & espresso 9-11am · lunch 11am-5pm · Sat, Sun brunch 9am-5pm
Dinner 7 nights a week 5-9pm · Happy hour 3-5pm + 9-11pm

S M A L L P L A T E S

*CHARCUTERIE PLATE pork sopressata · elk/pork pepperoni · chicken/pork curry mortadella	17
*CHEESE PLATE Caña de Oveja-spain · Valdeon blue-spain · tripple cream brie -French · manchego-spain	15
*FOIE GRAS chicory · herbs · sauterne · EVOO · apple compote · house beer vin · cracked salt & pepper	20
PATÉ beef liver · pickled vegetables · fresh apple · house jam	8
KALE SALAD cauliflower · dried cranberries · barley · pear ginger puree · cashew dressing	13
CREPE goat cheese & ricotta · pancetta · shallot · orange fennel marmalade · greens	9
GNOCCHI mushroom duxelle · red wine reduction · garlic confit	13
QUICHE spinach · onion · peppers · cayenne · nutmeg	9
SAUSAGE house sausage · whole grain mustard	7
SOUP OF THE DAY	CUP 5 BOWL 7

S A N D W I C H E S

CHOICE OF SIDE SALAD OR PASTA SALAD

BUTCHER'S SANDWICH OF THE WEEK	13
CROQUE MONSIEUR béchamel · tasso ham · emmental (madame· \$2*)	10
MONTE CRISTO smoked ham · swiss & provolone cheese · challah · jam	10
GRILLED CHEESE bacon · egg · provolone · tomato · greens · mustard aioli	11
TOFU SANDWICH greens · tomato jam · basil cream cheese · wheat bread	9

B U R G E R S

ALL BURGERS HAVE SMASHED POTATOES

*CLASSIC SANTÉ BURGER fontina · tomato · onion · pickled cucumber · santé ketchup	13
*BEEF BURGER garlic mornay · caramelized red onion · mustard	16
*PORK BURGER celeriac · remoulade · swiss cheese · greens	15

ADD BACON \$3 OR EGG \$2 OR BOTH \$4 TO ANYTHING

Breakfast Cocktails

BLOODY MARY	\$9
Chef's selection of seasonal vegetables	

SANTÉ ROYALE	\$9
Crème de cassis, crème de violette, blanc de blanc	

B U B B L Y

MIMOSA	\$8
House orange juice, Blanc de Blanc	

BELLINI	\$9
Rotating house purée	

C H E F S

JEREMY L. HANSEN | EXECUTIVE CHEF
TYLER SHALES | CHEF DE CUISINE
SEAN BILTOFT | SOUS CHEF
DAMEON WILBUR | GARDE MANGER SOUS CHEF
LYNETTE PFLUEGER | EXECUTIVE PASTRY CHEF

All menu items are created with your health in mind. Can be gluten free, vegan, or vegetarian upon request ·

THANK YOU FOR SUPPORTING OUR LOCAL FOOD SYSTEM

*THE SPOKANE REGIONAL HEALTH DEPARTMENT WANTS YOU TO KNOW- EATING RAW AND UNDERCOOKED FOODS COULD CAUSE ILLNESS

Featuring items from **Common Crumb Artisan Bakery** 19 West Main