

Restaurant & Charcuterie Santé EST. 2008

Early spring 2017
Back by popular demand, thank you Spokane
Brunch menu 7 days a week 9am-5pm

B R E A K F A S T

TOUR DE SANTÉ maple sage sausage · French toast · house syrup · farm eggs	15
SHIRRED EGGS pancetta · farm fresh eggs* · potato · kale · onion · confiture · baguette	14
BACON OMELET Santé bacon · peppers · mushrooms · fontina · potatoes · mustard aioli*	13
VEGGIE OMELET egg whites · mushrooms · leek · greens · provolone · potatoes · confiture	11
RAGU HASH cream · sunny duck egg* · potato · onion · mushrooms · baguette	12
SANTÉ BENEDICT Santé ham · poached eggs* · hollandaise* · tomato · greens · fontina	12

S M A L L P L A T E S

* CHARCUTERIE PLATE peperone · andouille · chicken/pork mortadella	17
* CHEESE PLATE Caña de Oveja, Spain · Valdeon blue, Spain · triple cream brie, France · artisan, Wa	15
* FOIE GRAS chicory · herbs · sauternes · EVOO · apple compote · house beer vin · cracked salt, pepper	20
GNOCCHI mushroom duxelle · red wine reduction · garlic confit	13
KALE SALAD cauliflower · dried cranberries · barley · pear ginger puree · cashew dressing	13
PATÉ beef liver · pickled vegetables · fresh apple · house jam	8
CREPE goat cheese & ricotta · pancetta · shallot · orange fennel marmalade · greens	9
QUICHE spinach · onion · peppers · cayenne · nutmeg	9
SAUSAGE house sausage · whole grain mustard · apple	7
PARFAIT Common Crumb granola · yogurt · seasonal fruit	8
SOUP OF THE DAY	CUP 5 BOWL 7

S A N D W I C H E S

CHOICE OF SIDE SALAD, DELI SALAD, OR SMASHED POTATOES

BUTCHER'S SANDWICH OF THE WEEK*	13
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
* CLASSIC SANTÉ BURGER fontina · tomato · onion · pickled cucumber · Santé ketchup	13
* BEEF BURGER caramelized red onion · gruyere · pickles · Santé mustard	14

FRESH COMMON CRUMB PASTRIES AND FULL ESPRESSO BAR ARE ALSO AVAILABLE.

Common Crumb Artisan Bakery  19 West Main

Chef Team

JEREMY L HANSEN | EXECUTIVE CHEF
TYLER SHALES | CHEF DE CUISINE

JESSE VILLARREAL | 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