

Restaurant & Charcuterie Santé EST. 2008

Fall 2017
Brunch menu 7 days a week 9am-5pm

B R E A K F A S T

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| 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 · tomato · greens · onion · fontina · mustard aioli* | 13 |
| VEGGIE OMELET egg whites · mushrooms · leek · greens · provolone · confiture | 11 |
| RAGU HASH cream · sunny farm 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

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| *CHARCUTERIE BOARD chef choice of 3 types · jam · pickles · fruit · baguette | 17 |
| *LOCAL CHEESE PLATE southwestern leicester · brie · blue · cave aged artisan · fruit · baguette | 15 |
| BEET GNOCCHI sage crème · carrot · lardon · mushroom | 12 |
| GOAT CHEESE & BEET SALAD roasted beets · carrots · walnuts · tarragon · red wine vin | 12 |
| PATÉ duck liver · pickled vegetables · fresh apple · house jam | 12 |
| SAVORY CRÊPE Santé ham · gruyere · fennel · tarragon · greens · pickled squash · hollandaise* · vin | 11 |
| FRUIT CRÊPE tarragon goat cheese · plum · hazelnut · greens · confiture | 9 |
| QUICHE spinach · onion · peppers · cayenne · nutmeg | 9 |
| SAUSAGE house sausage · whole grain mustard · apple | 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

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| BUTCHER'S SANDWICH OF THE WEEK* | 13 |
| MONTE CRISTO smoked ham · swiss & provolone cheese · challah · jam | 10 |
| CANALLINI SANDWICH canallinni hummus · roasted beets · greens · tomato · spiced cashews | 11 |
| GRILLED CHEESE bacon · egg* · provolone · tomato · greens · mustard aioli* | 11 |
| *SANTÉ BURGER Santé bacon · sunny egg · fontina · pickle · tomato · lettuce | 15 |
| *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
PETER ADAMS | EXECUTIVE SOUS CHEF

JESSE VILLARREAL | SOUS CHEF
DAMEON WILBUR | GARDE MANGER SOUS CHEF
LYNETTE PFLUEGER | EXECUTIVE PASTRY CHEF

Please see your server for gluten free, vegan, or vegetarian options.

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