



Weekday Lunch Menu

Spring 2018

Pastries from Common Crumb Artisan Bakery

Quiche changes seasonally • please ask • potatoes or green salad	8.00
Croissant plain, laminated dough	3.50
Chocolate Croissant 58% cocoa dark chocolate	4.25
Orange Danish laminated dough	4.25
Fruit Turnover seasonal fruit	4.25
Scone cranberry & orange	4.00
Éclair ask service staff for styles	4.75
Macaron 100% scratch made - assorted flavors	2.5 or five for 10
Cookie chocolate chip or snickerdoodle	2.50
Brownie YUM!	3.50

Charcuterie

*Charcuterie Chef's choice of assorted styles • spiced crostini • accoutrements	18
*Cheese Chef's selection • crostini • accoutrements	16
*Smoked Blackberry Salmon crème fraîche • dill • nordic rugbrød bread • herbs	13
Strata savory salumi & parmesan bread pudding • basil • herbed ricotta	9
Sausage garlic • herbs • mustard cream • cabbage • caraway • barley • toast	12
*Foie Gras hazelnut terrine • frangelico gelée • amarena toshi cherry • salted honey	20
Tour de Santé maple sage sausage • challah French toast • house syrup • farm eggs	17

Vegetables & Grains

Granola fresh berries • yoghurt • mint	6
Rugbrød Nordic Rye Bread dusted paprika butter • Maldon salt	5
Soup chef's choice of assorted styles • baguette • accoutrements	cup 7 bowl 10
Marinated Olives extra virgin olive oil • herbs	5
Petite Spring salad crowns • macadamia nut • black pepper • mosto cotto • grana padano • toast	15
Baby Green Salad blueberry • tiny greens • hazelnut crèma • pepper • lemon • EVOO • honey	15

Sandwiches & Small Plates

CHOICE OF GREEN SALAD, POTATOES, OR \$2 CUP OF SOUP. ADD A FRIED EGG \$1

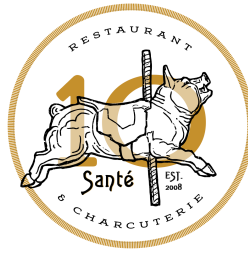
Butcher Sandwich of the Week changes weekly • please ask	13
Monte Cristo smoked ham • swiss & provolone cheese • CCB sourdough • house jam	13
Croque Monsieur smoked ham • gruyère cheese • CCB sourdough	13
Tripleta steak • ham • sausage • swiss • cabbage • greens • tomato aioli • onions	14
Grilled Cheese bacon • egg* • provolone • greens • mustard aioli*	11
*Bacon Cheddar Burger 7oz beef patty • Santé bacon • pickle • lettuce	17

*MAY NOT BE COOKED ALL THE WAY THROUGH & THE SPOKANE REGIONAL HEALTH DEPARTMENT WANTS YOU TO KNOW- EATING RAW AND UNDERCOOKED FOODS COULD CAUSE ILLNESS



Chef Team
Jeremy L Hansen | Executive Chef
Tyler Shales | Chef de Cuisine
Lynette Pflueger | Executive Pastry Chef

We have banned plastic straws!
We've replaced them with sustainable bamboo. If you like them, want them or take them they are \$5 each.
Thank you.



Butcher Bar



Classic Craft Cocktails + a modern take
Jimmy Curran + Simon Moorby



BEER

ROTATING DRAFTS | please ask your server

- INCLINE SEASONAL CIDER** | \$6
- DESCHUTES FRESH SQUEEZED IPA** | \$7
- EVERYBODY'S BREWING LAGER** | \$7
- GREAT DIVIDE FARMHOUSE ALE** | \$7
- BLANCHE DE BRUXELLES BELGIAN WHITE** | \$10
- LA FIN DU MONDE TRIPLE GOLDEN ALE** | \$10

LUNCH COCKTAILS

- SANTÉ ROYALE** | \$9
prosecco, crème de cassis, crème de violette
- BLANC LIMÉ** | \$7
frizzante, lime infused sauvignon blanc, orleans bitters
- BOOZY COLD BREW** | \$11
INDABA 'Cliff Jumper' cold brew, rum, chocolate liqueur
- MIMOSA** | \$8
fresh squeezed orange juice, prosecco
- MOSCOW MULE** | \$10
ginger beer, lime, vodka
- POMEGRANATE SPRITZ** | \$8
gin, pomegranate juice, ginger syrup, lemon, soda

TEA & COFFEE

- ICED TEA** | \$2.75
herbal spearmint, tropical black
- WINTERWOODS HOT TEA** | \$2.75
downriver harvest, farmers market mint, northwest berry, green bluff green, northern twilight, inland grey
- 4 SEASONS DRIP COFFEE** | \$2.25
santé house blend, sumatran decaf
- Evans Brothers** rotating blend
- 4 SEASONS ESPRESSO** | espresso, prices vary
- INDABA 'Cliff Jumper'** | \$5
cold brew
- SATTWA CHAI LATTE** | Portland, OR | Prices Vary
- 4 SEASONS ESPRESSO SIMONE**
organic | shade grown | Prices Vary
~ organic soy or almond milk \$1.50 ~

BEVERAGES

- FENTIMANS** | \$4
curiosity cola, cherry cola
- SAN PELLEGRINO** | \$3
lemon, blood orange, pomegranate
- SAN PELLEGRINO** | \$3/\$5
sparkling mineral water
- SAN BENEDETTO IT** | \$5
artesian spring water