



Summer 2018

Weekend Brunch

Pastries from Common Crumb Artisan Bakery

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

Eggs

Tour de Santé maple sage sausage • challah French toast • house syrup • farm eggs	17
Shirred Eggs pancetta • farm fresh eggs* • potato • kale • onion • confiture • baguette	9
Dupleta Omelet sausage • bacon • greens • onion • swiss • mustard aioli • potatoes	13
Veggie Omelet egg whites • mushrooms • leek • greens • provolone • confiture • potatoes	12
Benedict Santé ham • poached eggs* • hollandaise* • onions • greens • gruyère • potatoes	10

Charcuterie & Small Plates

*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
Granola fresh berries • yoghurt • mint	6
Strata savory salumi & parmesan bread pudding • basil emulsion • herbed ricotta	9
Sausage garlic • herbs • mustard cream • cabbage • caraway • barley	12
*Foie Gras hazelnut terrine • frangelico gelée • amarena toshi cherry • salted honey	20
Soup chef's choice of assorted styles • baguette • accoutrements	cup 7 bowl 10
Rugbrød Nordic Rye Bread paprika dusted butter • maldon salt	5
Summer Salad salad crowns • macadamia nut • black pepper • mosto cotto • grana padano • toast	15
Baby Green Salad blueberry • tiny greens • hazelnut crèma • pepper • citrus • EVOO • honey	15

Sandwiches

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

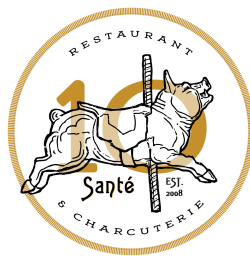
Butcher Sandwich of the Week changes weekly • please ask	13
Monte Cristo smoked ham • swiss & provolone cheese • CCB sourdough • house jam	13
Croque Monsieur smoked ham • gruyère cheese • CCB sourdough	13
Tripleta steak • ham • sausage • swiss • cabbage • greens • tomato aioli • onions	14
Grilled Cheese 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
Jalen Taskett | Sous Chef
David Palmieri | Chef de Partie

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.
Paper straws available on request



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
INDABA Cold Brew 'Cliff Jumper' | \$5
SATTWA CHAI LATTE | Portland, OR | **Prices Vary**
4 SEASONS ESPRESSO SIMONE
organic | shade grown | **Prices Vary**
~ organic soy or almond milk **\$.50** ~

BEVERAGES

FENTIMAN,S Botanical Cola | \$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