



Weekday Lunch Menu

Summer 2018

Pastries from Common Crumb Artisan Bakery

Quiche 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	2.50
Orange Danish laminated dough	4.25	Cookie chocolate chip or snickerdoodle	3.50
Fruit Turnover seasonal fruit	4.25	Brownie YUM!	

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
Summer Salad salad crowns • macadamia nut • black pepper • mosto cotto • grana padano • toast	15
Baby Green Salad blueberry • tiny greens • hazelnut crème • pepper • lemon • EVOO • honey	15

Sandwiches

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 • challah • 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 Jaekett | 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

- 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**
Evans Brothers 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**
- Evans Brothers cold brew | \$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