



Summer 2018

# Weekend Brunch

Pastries from Common Crumb Artisan Bakery

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

## Eggs

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

## Charcuterie & Small Plates

<b>*Charcuterie</b>   Chef's choice of assorted styles • spiced crostini • accoutrements	18
<b>*Cheese</b>   Chef's selection. • crostini • accoutrements	16
<b>*Smoked Blackberry Salmon</b>   crème fraîche • dill • nordic rugbrød bread • herbs	13
<b>Granola</b>   fresh berries • yoghurt • mint	6
<b>Strata</b>   savory salumi & parmesan bread pudding • basil emulsion • herbed ricotta	9
<b>Sausage</b>   garlic • herbs • mustard cream • cabbage • caraway • barley	12
<b>*Foie Gras</b>   hazelnut terrine • frangelico gelée • amarena toshi cherry • salted honey	20
<b>Soup</b>   chef's choice of assorted styles • baguette • accoutrements	cup 7   bowl 10
<b>Rugbrød Nordic Rye Bread</b>   paprika dusted butter • maldon salt	5
<b>Summer Salad</b>   salad crowns • macadamia nut • black pepper • mosto cotto • grana padano • toast	15
<b>Baby Green Salad</b>   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

<b>Butcher Sandwich of the Week</b>   changes weekly • please ask	13
<b>Monte Cristo</b>   smoked ham • swiss & provolone cheese • challah • house jam	13
<b>Croque Monsieur</b>   smoked ham • gruyère cheese • CCB sourdough	13
<b>Tripleta</b>   steak • ham • sausage • swiss • cabbage • greens • tomato aioli • onions	14
<b>Grilled Cheese</b>   bacon • egg* • provolone • greens • mustard aioli*	11
<b>*Bacon Cheddar Burger</b>   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

- 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