

# SaintGeorge

## Brunch

### HORS D'OEUVRES

Market Oysters mignonette, 18

Escargots Persillade 14

Onion Soup duck bouillon, confit-comte crouton, 15

Endive Salad roquefort, hazelnut, pear, 14

Shrimp Cocktail cocktail sauce, aioli, 15

Petite Salade tomato, basil, cucumber, 12

Soup du Jour mp

Smoked Trout Rilette trout roe, horseradish, dill, sourdough, 14

### PLATS PRINCIPAUX

Chilled Lobster gem lettuce, avocado, cucumber, basil, 25

Moules Frites 20

Omelette chanterelles, tomato, gruyere, 16

Frisee aux Lardon poached egg, crouton, house vinaigrette 15

Steak Frites flat iron, bearnaise, 29

Eggs Benedict 16

Nicoise Salad  
marinated tuna, yellow wax bean, pepper, egg, cucumber, olive, potato, 25

Brioche French Toast fresh fruit, maple syrup, 14

Croque Monsieur jambon, sauce mornay, 15

### SIDES

Pommes Frites 7

Smoked Bacon 7

### BRUNCH BAR

Fresh Orange Mimosa 12

Fresh Grapefruit Mimosa 12

Kir Royale 12

Sparkling Negroni 12

Bloody Mary Made to Order 10

*if you have an allergy please alert your  
server, bartender, or chef*

### DESSERT

Chocolate Mousse 9  
whipped cream

Crème Brûlée 9

Tarte au Citron 9  
almonds, whipped cream