

SAINT HELENS CAFÉ

— BRUNCH —



GRAINS

Grateful Bread pastries; inquire about today's selection!

bread & butter; jam, butter (4)

granola; seasonal fruit, yogurt, honey (8)

steel cut oatmeal; seasonal fruit, hazelnuts, brown sugar (9)

PLATES

classic breakfast; eggs your way, bacon, grilled bread, fingerling potatoes (14)

eggs benedict; english muffin, mustard cured ham, hollandaise*, poached eggs, fingerling potatoes (18)
fried chicken (+4)

kale & mushroom hash; quinoa, fingerling potatoes, onion, jalepeño, poached egg (14)

burrata tartine; serrano ham, chili aioli, marjoram oil, poached egg, arugula (15)

braised beef hash; potatoes, arugula, onion, harissa, poached egg, hollandaise* (18)

brunch cassoulet; merguez sausage, corona beans, stewed tomatoes, sunny side egg, baguette (16)

leek tart; cured olives, creme fraiche, pickled shallots, fingerling potatoes (14)

baked french toast; pear jam, whipped cream (14)

cinnamon toasted crêpes; three crêpes folded with chocolate cream patisserie, toasted hazelnuts
smoked house syrup, chantilly cream (15)

SALAD

arugula & lemon; olive oil, pecorino, cracked pepper (8)

trailhouse caesar; baby gem lettuce, anchovy dressing*, garlic croutons, pecorino (12)

SANDWICHES

— with choice of hand-cut fries or house salad —

Saint Helens burger; smoked aioli*, red onion jam, white cheddar, arugula, sesame brioche bun (18)

fried chicken; roasted serrano pepper aioli*, black pepper jam, onion, arugula, ciabatta (17)

Lunch weekdays, 11a-2p — Happy Hour daily, 2p-5p — Brunch weekends, 10a-2p

*while delicious, we must advise that consumption of raw, under cooked, or unpasteurized foods may increase food borne illness risk.
— a service charge of 20% will be added for groups of eight or more —