

SAINT HELENS CAFÉ

— BRUNCH —



GRAINS

assorted pastries; inquire about today's selection!

sea wolf bread & butter; whipped butter, sea salt (4)

granola; seasonal fruit, hazelnuts, 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)

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

frittata; chef's choice fillings, fingerling potatoes, toast (14)

baked eggs; cream, leek, pecorino, ham, pan au lait toast (15)

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

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

croque madame; pan au lait, jack mountain meat ham, béchamel, emmental, dijon, sunny side egg (16)

ham & cheese; sea wolf baguette, butter, dijon, emmental, gherkin, frites (14)

tarragon chicken salad; sea wolf baguette, fennel, aioli, preserved lemon, watercress, frites (15)

Shirlee burger; smoked aioli*, red onion jam, emmental, watercress, poppy seed brioche bun, frites (18)

Lunch weekdays, 11a-2p – Happy Hour daily, 2p-5p – Dinner daily, 5pm-close

*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 –