

SAINT HELENS CAFÉ

— LUNCH —



APPETIZERS

smoked cod croquettes; radish, herbs, grain mustard, lemon vinaigrette (10)

cheese plate; selection of three cheeses, house preserves, baguette (15)

goat; bucheron din cow; genepi tomme de savoie sheep; perail papillon

charcuterie; chicken liver mousse, jambon de bayonne, rabbit & pork terrine
pickles, grain mustard, baguette (18)

radicchio; champagne-tarragon vinaigrette*, pecorino, toasted walnuts (14)

ENTREES

potato & leek soup (5/10)

chicken confit salad; frisée, cured olives, herb potatoes, red onion, shallot vinaigrette (16)

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, poppy seed brioche bun, frites (18)

steak-frites*; NY strip, shallot bone marrow butter, smoked aioli* (34)

mac & cheese; beecher's reserve, emmental, bread crumb (15)

manila clams; pastis cream, fennel, potato, baguette (15)

fish & chips; IPA-battered cod, lemon, house tartar*, hand-cut fries (19)

SIDES

sea wolf bread & butter (4)

frites (7)

lacinato kale gratin (8)

mac & cheese (8)

Dinner weekdays, 5pm - close – 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 –