



Lunch

Winter 2019

Monday 11am-3pm

Tuesday-Friday 11am-5pm

Charcuterie

* Charcuterie aged, whole muscle, cooked • salumi salad • mustard • jam • house pickles • toast	20
* Cheese house, blue, soft, hard • jam • mustard • pickles • crostini	20
* Cured Blackberry Coho Salmon Rugbrød Nordic Rye Bread • smoked onion cream cheese	13
Sausage garlic • herbs • mustard cream • cabbage • caraway • barley • toast	12
* Foie Gras hazelnut terrine • frangelico • amarena toshi cherry • salted honey	20
Tour de Santé maple sage sausage • challah French toast • syrup • farm egg • bacon • potatoes	17

Sandwiches

CHOICE OF GREEN SALAD, POTATOES, OR \$2 CUP OF SOUP. ADD A FRIED EGG \$1

Butcher Sandwich of the Week changes weekly • please ask	14
Monte Cristo smoked ham • swiss & provolone cheese • challah • house jam	13
Grilled Cheese bacon • egg* • tomato • provolone • greens • mustard aioli*	13
Croque Monsieur smoked ham • gruyère cheese • CCB sourdough	13
* Santé Burger 7oz beef patty • changes weekly	15
Grilled Avocado Toast avocado • dusted paprika • lime • maldon salt	10

Lunch

Soup chef's choice of assorted styles • baguette • accoutrements	cup 7 bowl 10
Quiche vegetable or meat • side salad	8
Pork Belly Pancetta bacon & rosemary white beans • smoked mushrooms • huckleberries	15
Burrata Salad smoked plum • macadamia nut • black pepper • mosto cotto • EVOO • lemon • toast	15
Baby Green Salad smoked blueberry • hazelnuts • fromage blanc • pepper • lemon • EVOO • honey	14
Gnocchi chanterelles • smoked bacon confit • apples • pears • vermouth • butter • black pepper	16
Pea & Tasso pine nut • hard cheese • black pepper • blueberry • lemon • EVOO • sea salt	11



Chef Team

Jeremy L. Hansen | Executive Chef - Jalen Jaekett | Sous Chef - David Palmieri | Chef de Partie