

SAINT JAMES

RESTAURANT WEEK BRUNCH

SEPTEMBER 22ND - SEPTEMBER 29TH
\$30 PER PERSON

APPETIZER

choice of

BRULÉED GRAPEFRUIT vg / gf
caramelized sugar, mint

BOURBON MAPLE BEIGNETS
bacon, rosemary, powdered sugar

CRÊPE
comté, jambon, beurre blanc, sunny up egg, frisée

AVOCADO TOAST vg
alfalfa sprouts, ceci beans, lemon

CAESAR SALAD
endive, arugula, shallots, croutons

ENTRÉE

choice of

FRENCH ROLLED OMELETTE v
comté, crème fraiche, fine herbs

FRENCH TOAST
coconut, pine nuts, maple syrup, butter

CROQUE MADAME
comté, jambon, mornay, crème fraiche, fried egg

CAULIFLOWER HASH
olive oil fried egg, oil cured olives, minted yogurt,
caramelized onions, harissa

BENEDICT TARTINE
english muffin, canadian bacon, american cheese,
hollandaise, fried egg

v = vegetarian | vg = vegan | df = dairy free | gf = gluten free | p = pescatarian

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SAINT JAMES

FRENCH DINER

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