

Sunday Brunch

GF Gluten Free Options

Crab & Brie Bisque creamy velouté finished with sherry	cup/7	Bowl/10
GF The Saint Salad baby greens, candied pecans, red onions, fresh strawberries, cane syrup vinaigrette		8
Crabcake Benedict poached eggs, smoked ham, avery island hollandaise		25
GF Tournedos of Beef Royale over caramelized onion potato hash with shrimp & scallion sauce		30
GF Grits & Grillades tender beef tenderloin grillades, stone ground grits		19
Southern Yard Bird Sandwich hot honey fried chicken breast, pimento cheese, jalapeno & pickle relish, applewood bacon		13
GF Redfish Lafitte lightly blackened, jumbo lump crabmeat, lemon beurre blanc, over braised spinach		30
Chicken & Waffles crispy tenders, candied pecans, buttered maple syrup		16
Southern Fried Chicken smothered collard greens, buttermilk biscuit		15

Sides (\$4)

thick cut applewood bacon · stone ground grits
2 buttermilk biscuits with butter, jam, and honey · skillet potatoes