



THE SAINT
Sunday Brunch

 Gluten Free Options

Crab & Brie Bisque	cup/7	Bowl/10
creamy velouté finished with sherry		
 The Saint Salad		8
baby greens, candied pecans, red onions, fresh strawberries, cane syrup vinaigrette		
 Blue Cheese Wedge		9
gorgonzola dressing, applewood bacon, green onion, tomato, aged balsamic		
Crabcake Benedict		25
poached eggs, smoked ham, avery island hollandaise		
 Steak & Shrimp		25
garlic butter grilled skewers of filet mignon & shrimp, pesto roasted potatoes		
 Grits & Grillades		19
tender beef tenderloin grillades, carolina stone ground grits		
Southern Yard Bird Sandwich		13
hot honey fried chicken breast, pimento cheese, jalapeno & pickle relish, applewood bacon		
 Redfish Lafitte		30
lightly blackened, jumbo lump crabmeat, lemon beurre blanc, braised spinach		
Chicken & Waffles		16
crispy tenders, candied pecans, buttered maple syrup		
Queen B's Fried Chicken		15
smothered collard greens, buttermilk biscuit, house pickles		

Sides (\$4)

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


 THE
SAINT
Sunday Brunch

To Drink

	Liquid IV for hangovers	5 ea.
	White Milk	3
	Chocolate Milk	3
	Coffee	3
	Orange Juice	3 ea.
	Soft Drinks	3
	     	
	Hot Chocolate	3
	Espresso	4 ea.
	Cappuccino	4 ea.
	Americano	4 ea.
	Latte	4 ea.
	Bloody Mary	14 ea.
	Mimosa	9 ea.
	Full Bar	Varies

\$4 charge per split plate
 20% Gratuity added to tables of 6 or more
 Limit one check per table