

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
GF Blue Cheese Wedge gorgonzola dressing, applewood bacon, green onion, tomato, aged balsamic		9
Crabcake Benedict poached eggs, smoked ham, avery island hollandaise		25
GF Steak & Shrimp garlic butter grilled skewers of filet mignon & shrimp, pesto roasted potatoes		25
GF Grits & Grillades tender beef tenderloin grillades, carolina 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, braised spinach		30
Chicken & Waffles crispy tenders, candied pecans, buttered maple syrup		16
Queen B's Fried Chicken smothered collard greens, buttermilk biscuit, house pickles		15

Sides (\$4)

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

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To Drink

BIOLYTE™ IV In a Bottle (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
Bloody Mary	14 ea.
Mimosa	9 ea.
Full Bar	Varies