

ST NEO'S

BRASSERIE

For the table

- Mini Lobster Rolls** herb aioli* 15
Beet & Goat Cheese Salad burnt satsuma, pecan vinaigrette 12
Green Salad shallot vinaigrette 8
Roasted Oysters lemon, garlic, Parmesan* 13

Eggs & Mains

- Avocado Toast** poached eggs, chile flake, radish 16
Crispy Croque Madame fine herb salad, sunny side-up egg* 15
French Omelette mushrooms, spinach & ricotta* 15
Smoked Salmon Terrine slow cooked egg 14
Doughnut French Toast nutella, bananas brûlée 14
House Granola yogurt, seasonal fruit 11
Overnight Oats roasted grapes, mixed grains, dried fruit 13

The Drayton Breakfast 16

*two eggs any style**
*slow-cooked bacon or maple & fennel sausage**
crushed potatoes or grits
homemade biscuits or toast

(Available after 11am)

- Chicken & Duck Gumbo** andouillie, chicory, cherries 18
Carolina Gold Rice Bowl farmer's market vegetables* 13
add chicken, shrimp, or short ribs 8
Blackened Tuna Nicoise Salad olive & anchovy vinaigrette* 24
St. Neo's Burger melted cheddar, metropolis sauce, brioche bun* 17
Veggie Burger golden beet slaw, garlic aioli, mixed vegetable fries 16

Sides

Crushed Potatoes 8 • *Slow-Cooked Bacon* 9 • *Seasonal Fruit* 9 • *Maple & Fennel Sausage* 8 • *Cheese Grits* 8 • *Pommes Frites* 7

From the Bakery

Toast (white or wheat), butter and jams 4 • *Homemade Biscuit* 4 • *Honey Jalapeno Cornbread* 3.50 • *Chef Brittany's Breakfast Pastry* 4.50

Freshly Pressed Juices

Orange 7 • *Grapefruit* 7 • *Green juice* 7

Coffees

Regular 4 • *Espresso* 5 • *Cappuccino* 5 • *Macchiato* 5 • *Latte* 5

Rishi Tea selections

English Breakfast • *Early Grey* • *Daily Green* • *Chamomile* • *Peppermint* • *Lemon Tumeric* • *Ginger* 4.50

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.