BRUNCH

AERIAL · THE SAINT · SAINT JOHN USVI

Saturday & Sunday · Brunch 11 AM – 2 PM · Items marked † are served until 4 PM

Brunch Entrées

Fruit & Granola Bowl **$13**
Seasonal fruit and berries, granola, vanilla yogurt, mint, blueberry milk

Housemade Biscuits & Sausage Gravy* **$20**
Buttermilk biscuits, pork sausage gravy, 2 eggs any style

Avocado Toast **$19**
Crushed avocado, 4-minute eggs, burrata cheese, radish, cilantro, citrus vinaigrette, aged balsamic, grilled sourdough

Caesar Salad † **$16**
Romaine hearts, burrata-stuffed croutons, white anchovy, pecorino cheese, Caesar dressing

Chicken & Sweet Potato Waffles* **$23**
Crispy chicken, sweet potato waffles, plantain chutney, citrus butter, tropical syrup

Smash Burger* GF+ ..... **$21 / $26**
4 oz patty, salt, pepper, oven-roasted tomatoes, crisp bacon, caramelized onions, melted smoked gouda cheese, toasted brioche bun, dill pickles, arugula, chipotle aioli. Served with sweet potato fries.
Single / Double
Sub Side Salad for Sweet Potato Fries $3

Pork Shoulder Rice Bowl* † **$27**
Pulled pork, eggs any style, citrus cabbage, radish, Fresno pepper, charred broccolini, chipotle aioli

Saint's Traditional Breakfast* **$18**
1 sweet potato pancake, 2 eggs any style, sausage or bacon, roasted potato hash, grilled sourdough

Caribbean Lobster Benedict* **$35**
Butter-poached lobster, tomato-sherry relish, sautéed greens, poached eggs, roasted citrus baby potatoes, hollandaise

Caribbean Rum French Toast **$19**
Fresh berries, tropical syrup, citrus butter

Warm Lobster Roll* † GF+ **$29**
Butter-poached lobster, citrus cabbage, mango salsa, chipotle aioli.

Chicken Sandwich † **$23**
Crispy panko-breaded chicken breast, honey mustard BBQ, pepper jack cheese, toasted brioche bun, citrus cabbage, pickled fresno chilis, bacon, pickles, arugula. Served with sweet potato fries.
Sub Side Salad for Sweet Potato Fries $3

À La Carte

2 Sweet Potato Pancakes **$7**

2 Pork Sausage Links **$8**

2 Strips Apple-Smoked Bacon **$7**

2 Housemade Biscuits **$7**

2 Eggs Any Style* **$6**

Side of Hollandaise Sauce **$3**

Desserts

Coconut Gelato **$12**
Lime zest, candied almonds, berry syrup

Molten Chocolate Cake **$15**
Chocolate crumble, mango, coconut gelato

Reminder Statement
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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Brunch Cocktails

Saint Spritz **$16**
Lemon, mint, St. Germain, prosecco, soda.

Mega Bloody **$24**
Stoli, house bloody mary mix, shrimp and pickled skewer, salt rim.

Michelada **$16**
Beer, lime, tomato mix, hot sauce, soy, worcestershire, salt rim.

Rosé Glow **$16**
Rosé, lemon, soft floral shimmer.

Lovango Island Express-Oh **$16**
Our secret recipe espresso martini.

Saint Bushwacker **$16**
Dark rum, Kahlúa, creme de cacao, coco lopez, espresso.

Fresh Squeezed Orange Crush **$16**
Orange juice, Vodka, Cointreau, Lemon lime soda

Mocktails

$13 each

Caribbean Mist
Lime / Coconut / Mint Topo Chico lime and mint garnish

Tradewinds
Grapefruit/ Agave / Lemon - Lavender simple /soda lemon wedge and cherry garnish

Wine

Glass / Bottle

Freixenet Prosecco **$13**

Lunetta Sparkling Rosé **$15**

Hampton Water Rosé **$15**

Bottega Vinaia Pinot Grigio ..... **$19 / $71**

Oyster Bay Sauvignon Blanc ..... **$15 / $63**

Laurenz V. Sophie ..... **$20 / $76**

Diatom Chardonnay ..... **$20 / $76**

Davis Bynum ..... **$20 / $75**

Juggernaut ..... **$19 / $71**

Other bottles available by request

Beers

$8 each

Coors Light

Carib

Heineken

St. John Brewers Summer Ale

St. John Brewers Mango Ale

Juicy Booty IPA **$10**

Happy Hour

Board and Bottle **$75**
Charcuterie Board with Choice of Bottle: Freixenet, Oyster Bay, Vinnia Bottega, Davis Bynum or Juggernaut.
4–6pm

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