ST NEO'S

BRASSERIE

Commencer

Banana Overnight Oats steel-cut oats, whole milk, honey, yogurt, pecans **9**

Yogurt & Granola Greek yogurt, honey, Georgia peaches **12**

Seasonal Fruit Plate chef's daily selection of fresh orchard fruits and seasonal berries **12**

Panier de Viennoiserie & Biscuits four morning-made buttermilk biscuits, seasonal fruit jams **12**

Les Œufs

served with caramelized yukon potatoes

Omelette aux Fines Herbes pristine rolled French omelette, soft herbs **18**

Omelette au Choix traditional folded omelette **16**

choice of three: gruyère • spinach • onion • tomato

with Canadian bacon **+2** • *with Savannah shrimp* **+3**

The Benedict Selection poached eggs, house buttermilk biscuit, hollandaise*

classic Canadian bacon **20** • *Savannah blue crab cake* **24** • *house-smoked salmon* **22**

Lyonnaise Egg Frittata cast-iron baked with Tennessee ham, potato-onion confit, aioli* **19**

The Drayton Breakfast 21

two eggs any style • caramelized yukon potatoes • smoked tomatoes • bacon or pork sausage

*toast (white or wheat) or biscuit, butter and jams**

Les Classiques

Shrimp & Grits coastal shrimp, Lowcountry heirloom grits, blue cheese beurre rouge, pickled vegetable trio **18**

Savannah Honey Butter Pancakes local honey butter, choice of blueberry, strawberry, or peach compote **16**

Brioche French Toast Georgia peaches, mascarpone whipped cream **16**

House Smoked Salmon charred sourdough, fines herbes cream cheese, pickled red onion, capers **22**

Accompagnements

Breakfast Potatoes **7** • Hand-Cut Frites, garlic aioli, sea salt **9** • Slow-Cooked Bacon **6** • Pork Sausage Links **6**

Two Eggs any style* **6** • Side Pancake **5** • Lowcountry Heirloom Stone-Ground Grits **5**

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

ST NEO'S

BRASSERIE

Après-Midi

lunch offerings, available after 11:00 AM

Le Banc de l'Écailler

Oysters on the Half Shell half dozen or dozen, classic trio* **MP**

Shrimp Cocktail housemade cocktail sauce, remoulade **24**

Plats de Midi

Parisian Caesar smoked anchovy dressing, pecorino, sourdough crouton **18**

enrichissez votre salade: grilled chicken **+6** • *grilled coastal shrimp* **+6**

The Brasserie BLTE fried egg, bacon, heirloom tomato, local greens, fines herbes aioli, frites* **14**

The Brasserie Burger au poivre, cornichon relish, comté cheese, brioche, hand-cut frites* **22**

Café, Thé et Jus

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

Artisanal Hot Tea each **5**

English Breakfast • *Earl Grey* • *Jasmine Green* • *Chamomile* • *Peppermint* • *Masala Chai*

Chilled Juices orange, grapefruit or cranberry **5**

Cocktails Matinaux

Bloody Hell chili vodka, smoked olive brine, lemon, bloody mary mix **15**

Early Riser vodka, espresso, crème de cacao, chai **15**

Out With It gin, litchi, yuzu, lemon, tonic **14**

Afternoon Spritz passionfruit liqueur, orange, sparkling wine, cucumber bitters **14**

Rosey Cheeks tequila, Aperol, coconut, lime **15**

Sans Alcool

Clear Morning spiritless gin, lemongrass, lime, cucumber, mint, club soda **13**

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