



APPETIZERS

LOCAL WILD MUSHROOM TART	\$12
BAKED PEPPERS & OLIVES	\$9
CLAFOUTIS ST ABRAHAM Spinach & Goat Cheese "Pancake"	\$11
SMOKED WHITE FISH DIP	\$11
FRESH BAKED PRETZEL With Absinthe Mustard	\$10
CAMEMBERT CREPES	\$12

SOUPS & STEW

	Cup/Bowl
CREAM OF ASPARAGUS	\$6/\$11
BORSCH	\$6/\$11
ST. BERTILLE Chilled Creamy Vegetable Soup	\$6/\$11
BEEF STEW Served in bread bowl	\$15

SALADS

	Mini/Maxi
V MIXED GREEN SALAD	\$6/\$10
Local Greens, Red Onions & Red Wine Vinaigrette	
IMMACULATA SALAD	\$7/\$12
Local Greens, Arugula, Apples, Almonds, Bleu Cheese & Hazelnut-Tarragon Vinaigrette	
V BULGAR SALAD	\$7/\$12
Eggplant, Zucchini & Cherry Tomatoes	
GREEN BEAN SALAD	\$6/\$10
Bacon, Shallots, Gouda Cheese & Green Onions	
ST. CASILDA'S SALAD	\$6/\$10
Local Greens, Alpine Cheese, Hard Boiled Egg, Candied Nuts, Red Onions & Creamy Herb Dressing	

MAIN COURSE

ROASTED CHICKEN BREAST	\$26
Carrot, Sloe Gin & Juniper Sauce with Fingerling Potatoes	
VEGETARIAN LASAGNA	\$24
Zucchini, Goat's Cheese, Bechamel	
BRAISED LAMB SHOULDER	\$28
Fennel, Sage & Stewed Beans	
SALMON ST. CELESTINE*	\$25
Roasted with Cream & Watercress	
PORK ROULADE	\$27
Fig, Olive & Almond Stuffed with Sheep's Milk Potato Gratin	
FISH A LA SAINT ALPHONSA	\$38
Tamarind & Curry Glazed Branzino with Lemon Rice & Adzuki Beans	
RIGATONI DE NORCINA	\$24
Housemade Sausage, Mushrooms, Cream, & Herbs	

LEGUMES & SIDES

V STEWED BEANS WITH TOMATO & CARROT	\$8
LEMON RICE	\$7
V ROASTED BEETS AND ORANGE	\$7
V CURRIED ADZUKI BEANS	\$8
V ROASTED EGGPLANT AND BASIL	\$8
V PICKLED VEGETABLES	\$6
V ROASTED FINGERLING POTATOES	\$6

PIZZAS

PISSALAEDIERE	\$15
Olives, Anchovies & Onions	
SPINACH & ARTICHOKE	\$14
White Sauce	
PROVENCAL	\$16
Confit Chicken, Eggplant, Zucchini, Squash, Peppers & Marinara Sauce	

V are vegan

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



DRINKS

WINE

BEER

DUVEL	\$9
LA TRAPPE QUAD	\$13
REISSDORF KÖLSCH	\$8
WEIHENSTEPHANER HEFE WEISS	\$7
CLAUSTHALER N/A	\$5

COCKTAILS

VIEUX CARRE	\$16
Cognac, Rye, Sweet Vermouth, Benedictine & Bitters	
BIJOU	\$16
Gin, Sweet Vermouth, Green Chartreuse & Orange Bitters	
NU ET CÉLÈBRE	\$16
Mezcal, Yellow Chartreuse, Aperol & Lime	

ELIXIR

Non-Alcoholic Options

MONASTERY	\$11
Plum Preserve, Honey Syrup, Fresh Lemon & Basil	
CLOISTER	\$10
Pineapple, Orgeat, Fresh Lime, Soda	
REFRECTORY	\$12
Ginger Beer, Grapefruit Juice, Agave	

APERITIF

GREEN CHARTREUSE	\$17
Served with Tonic	
BONAL	\$14
Served Chilled & Neat	
CHRYSANTHEMUM	\$15
Dry Vermouth, Benedictine & Orange Bitters	

HOUSE WINE

SPARKLING ROSE	
SAUVIGNON BLANC	
CHARDONNAY	
PINOT NOIR	
CABERNET SAUVIGNON	
GLASS (6 OZ)	\$10
1/2 CARAFE (16 OZ)	\$23
CARAFE (1 LITER)	\$44

DESSERT - KEO COMMANDARIA ST. JOHN

GLASS (3 OZ)	\$8
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COFFEE, TEA & SODA

COFFEE	\$4
ESPRESSO	\$3/\$5
CAPPUCCINO	\$5
LATTE	\$5
FRENCH PRESS	\$6
SODA & JUICE	\$4
MYSTIC MONK TEA	\$4

Earl Grey • Blossoming Jasmine Green
Peppermint • Decaf Earl Grey

DIGESTIF

BENEDICTINE	\$9
Served Neat	
B&B	\$10
Served Neat	
FRANGELICO	\$8
Served Chilled & Neat	
CHARTREUSE (GREEN/YELLOW)	\$16
Served Chilled & Neat	





SANDWICHES

All Sandwiches are served with Pickled Vegetables & Fries

LUNCH ENTREES

CLAFLOUTIS ST ABRAHAM \$10

Spinach & Goat Cheese "Pancake"

BUDDAH'S BOWL \$13

Quinoa, Red Onion, Broccoli, Sweet Potatoes
Chickpeas & Tahini

VEGETARIAN LASAGNA \$18

Zucchini, Goat's Cheese, Bechamel

SALMON ST. CELESTINE* \$17

Roasted with Cream & Watercress

SOUPS & STEW

CREAM OF ASPARAGUS Cup/Bowl \$6/\$11

BORSCH \$6/\$11

ST. BERTILLE \$6/\$11

Chilled Creamy Vegetable Soup

BEEF STEW \$15

SALADS

MIXED GREEN SALAD Mini/Maxi \$5/\$9

Red Wine Vinaigrette

IMMACULATA SALAD \$6/\$11

Local Greens, Arugula, Apples, Almonds, Bleu
Cheese & Hazelnut-Tarragon Vinaigrette

TOMATO & MOZZARELA \$6/\$11

Basil & Balsamic Vinegar

ST. CASILDA'S SALAD \$5/\$10

Local Greens, Alpine Cheese, Hard Boiled Egg,
Honey Nuts, Red Onion & Creamy Tarragon Vinaigrette

Add Chicken or Salmon add \$8

HERB ROASTED TURKEY BREAST ON FOCACCIA \$12

Tarragon Aioli

FISH SANDWICH ON BRIOCHE BUN \$14

American Cheese & Tartar Sauce

MONTE CRISTO \$12

Ham, Turkey, Gruyere Cheese, Raspberry Jam, Dijon Mustard

HAM AND HAVARTI ON CROISSANT \$12

Honey Mustard Dressing

FRIAR'S BURGER \$15

With Olives, Tomatoes & Capers

MUSHROOM BANH MI \$15

Sauteed Mushrooms on Baguette with Aioli

LEGUMES & SIDES

V STEWED BEANS WITH TOMATO & CARROT \$8

LEMON RICE \$7

V ROASTED BEETS AND ORANGE \$7

V CURRIED ADZUKI BEANS \$8

V ROASTED EGGPLANT AND BASIL \$8

V PICKLED VEGETABLES \$6

V ROASTED FINGERLING POTATOES \$6

PIZZAS

PISSALAEDIERE \$15

Olives, Anchovies & Onions

SPINACH & ARTICHOKE \$14

White Sauce

PROVENCAL \$16

Confit Chicken, Eggplant, Zucchini, Squash, Peppers &
Marinara Sauce

Items with v are vegan

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shellfish, or eggs may increase your risk of foodborne illness

