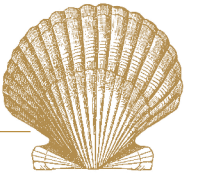


SAN LORENZO



Brunch Menu

AVAILABLE FROM 10AM — 3PM

Raw Bar

OYSTERS ~4^{EA}

with Fresh Horseradish, Mignonette, Cocktail Sauce

Kusshi, B.C. / Savage Blonde, P.E.I.

Kumamoto, WA / Pink Moon, P.E.I.

Isle Dauphine, AL / Murder Point, AL

GRILLED YELLOWTAIL CARPACCIO ~24

Pistachio, Mint, Bottarga

CHILLED CRUDO PLATE ~24

Olive Oil, Capers, Chive

Appetizers

FRESHLY BAKED BISCUITS,

BREADS & MUFFINS ~9

with Seasonal Jam & Whipped Butter

YOGURT PARFAIT ~9

Greek Yogurt, Honey Granola, Fresh Berries

SHRIMP COCKTAIL SCAPECE ~19

Cauliflower & Peppers

ZUCCHINI FRITTI ~15

Green Caesar Dip

PROSCIUTTO PLATE ~21

Olive Oil, Parsley, Cerignola Olives

PARMESAN TRUFFLE FRIES ~11

Sandwiches

Served with Cavolo Nero & Hazelnut Slaw or Fries

PAN ROASTED WAGYU BURGER ~24

Fontina, Sweet Pepper & Onion, Garlic Aioli

STV CLUB ~18

Smoked Turkey, Prosciutto, Bacon, Provolone,

Lettuce, Tomato, Aioli

LE SUB BAGUETTE ~18

Salami Calabrese, Prosciutto, Smoked Turkey,

Aged Provolone, Calabrian Giardiniera

Salads

ITALIAN COBB ~18

Little Gems, 9 Minute Egg, Crispy Pancetta

Gorgonzola Dulce, Avocado

add Smoked Turkey ~5 / Pan Roasted Chicken ~7

Chilled Gulf Shrimp ~9

SAMMIE'S CAESAR SALAD ~16

White Anchovies, Pecorino, & Crispy Chili Breadcrumbs

add Pan Roasted Chicken ~7 / Chilled Gulf Shrimp ~9

Plates

HOTEL BREAKFAST ~21

Two Eggs with Toast

Bacon, Sausage, or Prosciutto,

Griddle Cake

SOURDOUGH PANCAKES ~18

Blueberries, Maple Syrup

EGGS FLORENTINE ~31

Housemade English Muffin, Jumbo Lump

Crab, Sautéed Spinach, Lemon Hollandaise

SHRIMP AND POLENTA ~30

Poached Egg, Parmesan,

Sofrito, Horseradish

FRENCH OMELET ~21

Boursin, Salted Radish,

Butter Lettuce, Vinaigrette

CARBONARA ~22

Bucatini, Bacon Lardon, Poached Egg,

Bottarga, Parsley

SPAGHETTINI POMODORO ~22

Eggplant, Ricotta Salata, Fresh Basil

PRIME FILET & FRITES ~48

Oregano Creole Butter, Roast Shallot

Sides

OLIVE OIL-FRIED EGGS ~6

with Provolone & Chives

APPLEWOOD-SMOKED

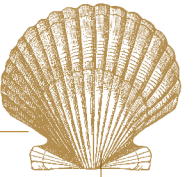
BACON ~6

SPICY ITALIAN SAUSAGE ~6





SAN LORENZO



Bar Menu

Spritz

FRESH SQUEEZED MIMOSA CARAFE ~45

Serves five. Choose from fresh squeezed orange, grapefruit or spicy green juice.

SAINT VINCENT SPRITZ ~13

Aperol, grapefruit, rosemary-honey, Prosecco

BREAKFAST IN MILAN ~14

Hayman's gin, Campari, lemon, orange oleo, Prosecco

House Classics

STV BLOODY MARY ~13

Vodka, House Bloody Mix, Aleppo Salt, Olives & Celery

ROSA & TONIC ~13

Malfy Italian Grapefruit Gin, Fever Tree tonic, lemon, lime

ITALIAN MARGARITA ~14

Cimarron Tequila, Cappelletti aperitivo, lime, citrus salt

BIRDS OF PARADISE ~14

Hayman's London Dry, Lillet Blanc, Giffard Abricot, Lemon, Basil

Martini

SAN LORENZO MARTINI ~16

1. Choose from Hayman's gin or Tito's vodka
2. Dry vermouth, olive brine, or straight up
3. Prepared shaken or stirred
4. Castelvetrano olive or citrus twist to garnish

TUXEDO #2 ~16

Old Tom gin, Maraska maraschino, dry vermouth, Herbsaint, orange bitters

EL PRESIDENTE ~15

Denizen 8 island rum, Hamilton petit orange shrub, Comoz blanc, Luxardo cherry

COSMOPOLITAN CLASSICA ~15

Tito's vodka, Combier orange, lime, cranberry, twist

THE ESPRESSO MARTINI ~16

Vodka, Tempus Fugit cacao, St. George NOLA, Frangelico, Intelligentsia espresso

Wines by the Glass

SPARKLING

Bisson Glera Frizzante, Liguria ITA ~12/58
 Schraffenberger Brut Rosé, Mendocino CA ~17/83
 Delamotte Brut, Champagne FRA ~24/118
 Krug Grande Cuvée, Champagne FRA ~50/248

ROSÉ

Cottanera, Etna Rosato, Sicily ITA ~13/50
 Donnachadh Syrah, Sta. Rita Hills CA ~16/62
 Gavoty 'Récital', Côtes de Provence FRA ~18/68

WHITE

Attems Pinot Grigio, Friuli ITA ~12/46
 Donnafugata 'Anthilia', Sicily ITA ~13/50
 Tenuta Santa Maria, Soave ITA ~13/50
 Murgò Carricante Etna Bianco, Sicily ITA ~15/58
 Terlano 'Winkl' Sauvignon Blanc, Alto Adige ITA ~19/74
 Vincent Girardin 'Cuvée Saint-Vincent', Bourgogne FRA ~22/86

RED

Bindi Sergardi 'Sammie's Fiasco' (1L), Chianti ITA ~13/61
 Argiano 'Non Confunditur', Toscana ITA ~14/54
 Heitz Cellar Grignolino, Napa Valley CA ~17/66
 Au Bon Climat Pinot Noir, Santa Barbara CA ~18/70
 Sesti, Rosso di Montalcino ITA ~22/86
 Clos du Val Cabernet Sauvignon, Napa Valley CA ~26/102

Beer

MORETTI LAGER ~6

REISSDORF KÖLSCH ~8

PACIFICO ~6

BELL'S TWO HEARTED IPA — 7

URBAN SOUTH HAZY IPA ~7

AVAL ROSE CIDER ~9

EINBECKER N/A LAGER ~7

PICCOLO BIRRIFICO SESON

BOMBER BOTTLE 750ML ~48

Coffee & Tea

by Intelligentsia

HOUSE DRIP ~3

ESPRESSO ~3.5

AMERICANO ~3.5

CAPPUCCINO ~5

LATTE ~5.5

HOUSE COLD BREW ~4.5

BLACK ICED TEA ~3.5

HOT TEA ~5

Fresh Juices

ORANGE ~7

GRAPEFRUIT ~7

SPICY GINGER GREEN ~9

Soda & Water

RICHARD'S RAINWATER ~4

COCA COLA ~3.5

SPRITE ~3.5

DIET COKE ~3.5

AGUA DE PIEDRA

MINERAL WATER ~8

