

SANTÉ

starters

RUSTICO BREADS white bean spread	6	MIXED OLIVES five olive blend, orange zest, thyme	5	ARANCINI breaded mushroom risotto, muhammara, labneh	15
LENTIL SOUP harissa oil	10	SHRIMP SAGANAKI grilled shrimp, black garlic, tomato fondue	17	PARMESAN FRIES sea salt, black garlic aioli	9
PUMPKIN SOUP goat & ricotta cheese mousse, tomato fondue	11	SANTÉ TRIO garlic hummus, muhammara, fava bean dip, grilled pita, crisp fresh vegetable	17	STEAK TARTARE 1855 prime filet mignon, egg yolk, focaccia bread	21
FALAFEL pickled onion, feta cheese, green Greek yogurt sauce	12				

plates

OPEN FACE SHAWARMA shaved lamb & prime beef, lettuce, tomato, sautéed onion, feta cheese, yogurt sauce	19	TUNA "NIÇOISE" SALAD ahi tuna, French bean, blistered tomato, egg, peewee potatoes, kalamata, dijon caper dressing	26	PAN SEARED BLACK BASS broccolini, hen of the woods mushroom, cipollini onion, brown butter beurre blanc	38
SANTÉ CHEESEBURGER Chapel's Creamery cheddar cheese, lettuce, tomato, brioche bun, parmesan French fry	20	SANTÉ VEGETABLE WRAP fried halloumi, hummus, arugula, cucumber, tomato fennel, dukkah, Greek yogurt dressing	22	FATTOUSH SALAD garden salad, cucumber, tomato, crispy za'atar pita add: chicken +8, garlic shrimp +12, salmon +9	13
GRILLED OCTOPUS confit potato, chorizo, romesco sauce	19	ORGANIC ROASTED HALF CHICKEN Moroccan vegetable cous-cous, dried figs, feta cheese, olive jus	35	STEAK FRITES 1855 Black Angus flatiron steak, parmesan pomme frites, chermoula butter	36
SEARED SALMON sundried tomato herb risotto, braised artichoke heart feta, charred eggplant, preserved lemon gremolata	36	WHOLE ROAST CAULIFLOWER Israeli couscous, leeks, Swiss chard, gremolata, za'atar spiced	29	SPICY TRAFILATA AL TORCHIO PASTA tomato fondue, black garlic, harissa, goat cheese cream, pine nuts	30

executive chef: phil skerman

restaurant chef: kevin marshall-broderick

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

Lunch Fall 2022