



Sunday Brunch

Sweet Plates

Buttermilk Pancakes

Two extra-thick buttermilk pancakes~6

Blueberry Pancakes

Fresh blueberries in our extra-thick buttermilk pancakes~7

Pecan Pancakes

Pecans baked into our extra-thick buttermilk pancakes~7

Belgian Waffle

Topped with berry compote and sprinkled with powdered sugar~6

Cinnamon Roll

Freshly baked cinnamon roll, topped with vanilla frosting~4

Sabayon

Fresh berries in a light Amaretto mousse ~6

Small Plates

Scotch Egg

Hardboiled egg wrapped in house-made pork sausage and deep fried~5

Country Potatoes

Sliced potatoes grilled with onions~4

Bacon

Thick-sliced smoked bacon~4

Shrimp Cocktail

Served with Bloody Mary Cocktail Sauce \$1.50 each

Yogurt & Fresh Fruit

Served with seasonal fruits~4

Biscuit & Gravy

Our own country sausage gravy served over a house-made biscuit~4

Sausage

House-made sausage: pork or chicken~4

Grits

Creamy jalapeño-cheddar grits~4

Oatmeal

Whole oats with cinnamon-candied walnuts & golden raisins, topped with apple compote~5

Brunch Entrees

Eggs Benedict

Poached eggs atop an English muffin with house-smoked pork loin topped with hollandaise sauce~11

Crab Cakes Benedict

Poached eggs & crab cakes on an English muffin topped with hollandaise sauce~13

Smoked Salmon Benedict

Poached eggs atop an English muffin with smoked North Atlantic salmon and topped with hollandaise sauce~13

Country Breakfast

Layers of ham, country potatoes & eggs over easy, topped with a blend of melted Cheddar and Monterey Jack cheeses~10

Southern Breakfast

Two eggs, creamy jalapeño cheddar grits, biscuit with gravy and Andouille sausage~11

Park Avenue Breakfast Sandwich

Two eggs, bacon, & cheese covered in sausage gravy & served on brioche~9

Lox Bruschetta

Regatta Bay Gin cured North Atlantic salmon atop toasted French bread with smoked tomato goat cheese smear, pickled red onion & a side of greens~12

Chicken & Waffle

Savory corn & jalapeño waffle, topped with hand-dredged chicken tenders and served with maple-Sriracha syrup~11 ~ Add two eggs~2

Seafood Omelet

Gulf shrimp and crab meat topped with Cheddar and Monterey Jack, folded into a four egg omelet, and covered in Hollandaise sauce. Served with potatoes and an English muffin~13

Bacon & Avocado Omelet

Bacon, avocado and a blend of Cheddar and Monterey Jack cheeses, folded into a four egg omelet, served with potatoes and an English muffin~11

Sausage Omelet

House-made sausage with a blend of Cheddar and Monterey Jack cheese, folded into a four egg omelet, and served with potatoes and an English muffin~10

Eggs Your Way

Two eggs, country potatoes and your choice of meat with an English muffin~8

Huevos Rancheros

Two eggs over black beans, avocado, a blend of Cheddar and Monterey Jack cheeses, served with tortillas and salsa~9

Irish Skillet

Two eggs over house-made corned beef hash and served with a house-made biscuit~10

Biscuits & Gravy

Our own country sausage gravy served over two house-made biscuits~6
One biscuit~4 ~ Add two eggs~2

Lunch Options

Salads

Dinner Salad

Mixed greens topped with tomatoes, croutons, Parmesan and straw onions, served with your choice of dressing
Side~4 Dinner~8

Niçoise

Tuna Confit, Bibb lettuce, green beans, tomatoes, hard boiled egg, Niçoise olives, golden Yukon potatoes with a lemon-herb vinaigrette~12

Entreés

Fish & Chips

Beer battered grouper served with french fries and a side of rémoulade~13

Steak & Eggs

Strip steak topped with two eggs and hollandaise sauce, & served with french fries~14

Sandwiches

The following sandwiches come with your choice of fries, chips, or creamy coleslaw

Smoked Salmon BLT

House-smoked Salmon with mixed greens, bacon, tomatoes and roasted garlic aioli~10

Chicken Salad

Smoked chicken tossed with a sweet & smoky mayonnaise, scallions & celery, topped with guacamole, tomato & mixed greens on whole wheat bread~9

Crab Cake Sliders

House made crab cakes with mixed greens & tomatoes, topped with pistachio aioli~13

Pub Burger

1/2 lb. ground chuck on a roll with all the trimmings~10

Cochon de Lait

Braised pulled pork, topped with giardiniera & tabasco mayonnaise served on ciabatta~10

Grilled Chicken Breast

Served on ciabatta with smoked white cheddar, scallions & bacon, topped with honey mustard~10

Drink Specialties

Breakfast Beer

Irish Stout, Vermont Night, Chocolate Liqueur & a shot of cold brew espresso. Thanks to our friends at Kaldi's & Kakao Chocolate~8

Beermosa

Our twist on the Mimosa. One of our beers paired with orange juice~5

Garden Spritzer

Cucumber Vodka, lime juice, club soda & fresh basil~8

Apple Bellini

Apple juice, Angostura & lemon juice, topped with sparkling wine~7

Brunch Punch

Island Time Amber Rum, Angostura Bitters, orange juice & house made grenadine~8

Spirits of St. Louis Bloody Mary

Create your own Bloody Mary using any of the following house made and infused liquors!~8

**Midwest Wheat Vodka ~ Cucumber Vodka
Jalapeño Vodka ~ Aquavit ~ Regatta Bay Gin
Agave Blue**

Can't decide? Try our **Bloody Mary Flight** and make your own mini Bloodies by choosing four of the liquors listed above~10

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