

# UNIVERSITY CLUB SAINT PAUL

## BRUNCH MENU

*Executive Chef: Daniel Schmidt*

*Pastry Chef: Andrew Dinsmore*

### ENTREES

#### GRAPEFRUIT YOGURT / \$14

Greek Yogurt, Grapefruit,  
Homemade Granola, Honey

#### FRENCH TOAST / \$16

Whipped Cream, Fresh Fruit,  
Maple Syrup, Candied Walnuts

#### RAMSEY BOWL / \$15

Two Eggs (Any Style), Quinoa  
Salad, Kale, Squash, Avocado

#### EGGS ANY STYLE / \$11

Two Eggs (Any Style),  
Homefries, Sourdough Toast,  
Tomato Jam

#### UNIVERSITY BREAKFAST / \$18

Chicken Fried Steak, Two Eggs (Any  
Style), Roasted Tomato, Pickled  
Onions, Sourdough Toast

#### A VIEW FROM SUMMIT / \$18

Pressed Sandwich of Prosciutto,  
Cheddar, Gruyere, Sunnyside Egg

### SIDES / \$5

Bacon  
Pork Sausage  
Vegan Sausage  
Homefries  
Fresh Fruit  
Quinoa Salad  
House Salad  
White Toast  
Sourdough Toast

### PASTRIES / \$8

Consult with your  
server for today's  
seasonal pastry  
offerings!

All prices are subject to 18% service charge used to pay our culinary team a higher hourly wage