

## soups & salads

<b>Featured Soup</b>	Cup <b>3.95</b> / Bowl <b>5.95</b>	<b>M ST. Chopped Salad</b>	<b>10.95</b>	<b>Tuscan Kale Salad</b>	<b>9.95</b>
<b>Wild Rice Soup</b>	Cup <b>3.95</b> / Bowl <b>5.95</b>	Chopped Romaine Lettuce with Grilled Chicken, Queso Fresco, Green Olives, Salami, Garbanzo Beans, Carrots, Hard Boiled Egg, Toasted Pumpkin Seeds and Tarragon Mustard Vinaigrette		Chopped Tuscan Kale tossed in Light Vinaigrette with Toasted Pine Nuts, Dried Currants and Shaved Ricotta Salata	
<b>Asian Chicken Salad</b>	<b>9.95</b>	<b>Grilled Steak Cobb Salad</b>	<b>12.95</b>	<b>Add Grilled Chicken Breast</b>	<b>3.95</b>
Shredded Napa Cabbage and Romaine Lettuce with Fresh Cilantro, Sliced Green Onion, Julienne Carrots, Shaved Red Onion, Chicken Breast, Fried Wonton Strips and Spicy Peanut Dressing		Baby Iceberg Lettuce, Grilled Flank Steak, Grilled Red Onion, Charred Red Pepper, Avocado, Queso Fresco and Raspberry Chipotle Vinaigrette		<b>Grilled Salmon Salad</b>	<b>14.95</b>
				Grilled Atlantic Salmon Fillet over Baby Field Greens, Tomatoes and Balsamic Vinaigrette	

## paninis & burgers

Served with a choice of M ST. Seasoned Potato Chips or Mixed Greens with Balsamic Vinaigrette. Add a Cup of Soup for 2.00

<b>Turkey &amp; Brie Panini</b>	<b>10.95</b>	<b>M ST. Burger</b>	<b>9.95</b>	<b>Turkey Burger</b>	<b>11.95</b>
Roasted Turkey Breast on a Baguette with Brie Cheese, Arugula and Blackberry Preserves		A Grilled 1/3 lb. Hamburger with Lettuce, Tomato, Onion, Pickle and your choice of Cheese served on a Hawaiian Bun, Pretzel Bun or Potato Bun		Tomato Aioli, Sliced Avocado, Red Onion, Smoked Gouda Cheese and Lettuce on a Pretzel Bun	
<b>Caprese Panini</b>	<b>10.95</b>				
Marinated-Dried Tomatoes, Fresh Mozzarella Cheese, Pesto and Basil on Ciabatta					

## sandwiches

Served with a choice of M ST. Seasoned Potato Chips or Mixed Greens with Balsamic Vinaigrette. Add a Cup of Soup for 2.00

<b>Fried Egg Sandwich</b>	<b>10.95</b>	<b>Grilled Chicken Sandwich</b>	<b>10.95</b>	<b>French Onion Dip</b>	<b>11.95</b>
Two Fried Eggs on Sourdough Bread with Amish White Cheddar Cheese, Applewood Smoked Bacon, Tomato and Mayonnaise		Grilled Chicken Breast, Melted Swiss Cheese, Dijon Honey Mustard, Lettuce, Tomato and Grilled Red Onion on a Pretzel Bun		Shaved Roast Beef, Gruyere and Provolone on a Soft French Baguette with Onion Soup for dipping	
<b>Grilled Ham &amp; Cheese</b>	<b>10.95</b>				
Toasted Brioche Bread, Shaved Ham and Gruyere Cheese with Bechamel Sauce					

## signatures

Served with a choice of M ST. Seasoned Potato Chips or Mixed Greens with Balsamic Vinaigrette. Add a Cup of Soup for 2.00

<b>Baked White Cheddar Mac</b>	<b>7.95</b>	<b>Blackened Salmon</b>	<b>13.95</b>	<b>Kentucky Hot Brown</b>	<b>11.95</b>
The Classic with White Cheddar Cheese, baked with a Parmesan Gratin Crust		Two Mini Blackened Salmon Fillet Sandwiches served Open-Faced over Wilted Arugula and Toasted Ciabatta, topped with Lemon Aioli and Red Onion Marmalade		Toasted Pullman Bread with Sliced Turkey, Ham, Bacon and Tomato served Open-Faced with Bechamel Sauce, Amish White Cheddar Cheese and broiled golden brown	
<b>Fish Tacos</b>	<b>10.95</b>	<b>Tuna Melt</b>	<b>10.95</b>	<b>Chicken &amp; Waffles</b>	<b>10.95</b>
Three Corn Tortilla Soft Tacos with your choice of Lightly Breaded or Herb Grilled Tilapia served with Shredded Romaine Lettuce, Pico de Gallo, Queso Fresco, Roasted Tomato Salsa and Lime		Albacore Tuna Salad with Melted Gruyere Cheese, topped with Charred Red Pepper and Grilled Red Onion served Open-Faced on Toasted Ciabatta		Buttermilk Fried Boneless Chicken Breast served on a Sweet Potato Waffle with Toasted Pecans and Maple Syrup	
<b>Additional Taco</b>	<b>2.95</b>				

## chef's sideboard

Each day our Chefs create a Fresh Assortment of Soups, Salads, Entrées and Side Dishes for your enjoyment

<b>Soup &amp; Salad</b>	<b>9.95</b>	<b>Lunch Entrées</b>	<b>11.95</b>	<b>Full Sideboard</b>	<b>13.95</b>
An Assortment of Soup, Salad and Fresh Fruit		Daily Selections of Carved Meats, Fish, Side Dishes and Vegetables		Includes Soup, Salad and Lunch Entrées	

## beverages

Freshly Squeezed Grapefruit Juice	<b>3.95</b>
Fresh Orange Juice	<b>2.95</b>
Cranberry, Apple, or Tomato Juice	<b>2.50</b>
San Pellegrino Sparkling Water	500mL <b>3.75</b> 1L <b>5.50</b>
Panna Bottled Water	500mL <b>3.75</b> 1L <b>5.50</b>
Assorted Soft Drinks	<b>2.25</b>
IBC Root Beer	<b>2.95</b>
Lemonade	<b>2.25</b>
Strawberry Lemonade	<b>2.50</b>
Freshly Brewed Iced Tea	<b>2.25</b>
Freshly Ground Coffee	<b>2.25</b>
Espresso Single	<b>2.75</b>
Espresso Double	<b>3.95</b>
Cappuccino or Latte	<b>3.95</b>
Add a flavor shot	<b>.50</b>
Hot Tea	<b>2.75</b>

## libations

Bloody Mary	<b>7.50</b>
Mimosa	<b>7.50</b>
Peach Bellini	<b>8.75</b>
Raspberry Fizz	<b>8.75</b>

## wine

Salmon Creek Chardonnay, California	Glass <b>7.50</b>	Bottle <b>28.00</b>
Salmon Creek Cabernet Sauvignon, California	<b>7.50</b>	<b>28.00</b>
Salmon Creek Merlot, California	<b>7.50</b>	<b>28.00</b>
14 Hands Chardonnay, Washington	<b>8.50</b>	<b>32.00</b>
14 Hands Merlot, Washington	<b>8.50</b>	<b>32.00</b>
14 Hands Cabernet Sauvignon, Washington	<b>8.50</b>	<b>32.00</b>
Salmon Creek Brut, Washington	<b>8.50</b>	<b>32.00</b>

## small plate desserts

<b>Butter Rum Bundt Cake</b>	<b>3.50</b>
Soaked in Rum Syrup and topped with Whipped Cream	
<b>Crème Brulée</b>	<b>3.50</b>
Vanilla Bean Custard with Caramelized Sugar	
<b>Greek Yogurt Panna Cotta</b>	<b>3.50</b>
Served with Strawberry Sauce and Fresh Berries	
<b>Cheesecake Bombe</b>	<b>4.00</b>
Served with a Gaufrette Wafer and Seasonal Toppings	
<b>Molten Brownie</b>	<b>4.00</b>
Warm Chocolate Lava Cake topped with Caramel Sauce	
<b>A la Mode</b>	<b>1.00</b>

Whether you're holding a meeting, or just meeting friends, M ST. Cafe is the perfect downtown destination. Formal or informal, scheduled or spontaneous, M ST. is the place to meet in Saint Paul.

breakfast

Casual dining, warm atmosphere, and top level service.  
Monday – Friday, 6:30am – 11:00am  
Saturday, 7:00am – 12:00pm  
Sunday, 7:00am – 11:00am

sunday brunch

Every Sunday, our chef-attended brunch offers fresh, delicious seasonal cuisine from waffles to prime rib.  
Sunday, 9:00am – 2:00pm

lunch

A unique combination of a la carte and European-style sideboard dining.  
Monday – Friday, 11:00am – 2:00pm

private dining

Our private dining rooms are the perfect place for groups of up to 60 people to meet.  
Meetings & Conferences • Retirement Parties  
Post Wedding Brunches • Graduations  
Baby Showers • Birthday Celebrations

after hours

Host your next event at M ST. Cafe. Exquisite catering services for up to 160 people and a professional staff who will passionately see to even the smallest detail.  
Corporate Dinners and Events • Celebrations  
Wedding Receptions • Grooms Dinners  
Informal Groups • Special Events

Established in 2005, M ST. Cafe is the latest in a lineage of extraordinary dining options at The Saint Paul Hotel. M ST. Cafe's namesake is Market Street which borders both The Saint Paul Hotel and historic Rice Park, Saint Paul's oldest public space.

With top level service, M ST. is the perfect sophisticated-yet-casual destination and is everything you'd expect from a restaurant in Minnesota's Landmark Hotel.



C A F E

350 Market Street, Saint Paul, MN 55102 | 651.228.3855 | [mstcafe.com](http://mstcafe.com)  
M ST. Cafe is wireless | An MHC Managed Property | [morriseyhospitality.com](http://morriseyhospitality.com)



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