

Meet...or Meet Up.

Whether you're holding a meeting, or just meeting friends, M St. Cafe is the perfect Downtown destination.

Meet a client for lunch, or linger over breakfast after a lovely night's stay with our Weekend Breakfast Package.

M St. is ideal for:

- Weddings
- Groom's Dinners
- Private Dining for Groups of Up to 160
- Meetings & Special Events

M St. Cafe also offers a delicious Sunday Brunch served from 9 to 2, with a full bar available.

Formal or informal, scheduled or spontaneous, M St. Cafe is the place to meet in St. Paul.



C A F E

M St. Cafe - St. Paul Casual

350 Market Street, Saint Paul
651.228.3855
mstreetcafe.com

M St. Cafe is wireless.

An MHC Managed Property | morrisseyhospitality.com

BEVERAGES

Freshly Squeezed Orange or Grapefruit Juice	2.95	Freshly Brewed Iced Tea	1.95
Cranberry, Apple, or Tomato Juice	2.25	Freshly Ground Coffee	2.25
San Pellegrino Sparkling Water	3.75	Espresso Single	2.75
Panna Bottled Water	3.75	Espresso Double	3.95
Assorted Sodas - Coke Products	1.95	Cappuccino or Latte	3.95
IBC Root Beer or Cream Soda	2.95	Add flavor shots	.50
Lemonade	2.25	(Amaretto, Hazelnut, Vanilla)	
Strawberry Lemonade	2.50	Hot Tea	2.75

LIBATIONS

Bloody Mary	6.00
Mimosa	5.50
Peach Bellini	5.50
Raspberry Fizz	5.50

WINE

	Glass	Bottle
Forestville Chardonnay, California	5.00	20.00
Forestville Cabernet Sauvignon, California	5.00	20.00
Forestville Merlot, California	5.00	20.00
14 Hands Chardonnay, Washington	6.00	22.00
14 Hands Merlot, Washington	6.00	22.00
14 Hands Cabernet Sauvignon, Washington	6.00	22.00
Domaine Ste. Michelle Brut Cuvee, Washington	7.50	30.00
Tamas Pinot Grigio, California	8.00	30.00

SOUPS & SALADS

Apple Cheddar Salad 8.95
Mixed Greens with Green Apple, Tillamook Extra Sharp Cheddar, Walnuts & Walnut Vinaigrette

Hearts of Romaine Salad 4.95
Crisp Hearts of Romaine Served with Homemade Classic Caesar Dressing & Garlic Croutons

M ST. Chopped Salad 8.95
Chopped Romaine with Grilled Chicken, Queso Fresco, Green Olives, Salami, Garbanzo Beans, Hard Boiled Eggs, Fried Onions, Carrots & Tarragon Mustard Vinaigrette

Hearts of Romaine Salad with Grilled Chicken 8.95
Crisp Hearts of Romaine Served with Homemade Classic Caesar Dressing & Garlic Croutons with Fresh Grilled Breast of Chicken

Grilled Atlantic Salmon over Baby Field Greens 12.95
Grilled Atlantic Salmon with Baby Field Greens, Roma Tomatoes & Balsamic Vinaigrette

SIGNATURES


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

Baked Mimolette Mac 7.95
Classic Mac & Cheese Made with Very Sharp Cow's Milk Mimolette Cheese & Baked with Parmesan Gratin

Gorgonzola & Pancetta Mac 7.95
Gorgonzola Cream Sauce Baked with Pancetta & Bread Crumbs

Mushroom & Goat Cheese Mac 7.95
Sautéed Mushrooms & Fresh Thyme with Goat Cheese Cream Sauce

Scampi Mac 7.95
Sautéed Shrimp with Basil & White Wine with Asiago Cream Sauce & Bread Crumbs

 **M ST. Onion Rings** 2.95
Full Order of Lightly Beer Battered Onion Rings 1.95
1/2 Order 1.95

Griddle Burger 8.95
1/3 Pound Hamburger on a Sweet Hawaiian Style Roll with Cheddar Cheese, Tomato Bruschetta, Pickle Relish & Banana Pepper Salsa

Fish Tacos 7.95
Two Flour Tacos with Freshly Caught, Lightly Breaded Fish, Enchilada Sauce, White Cheddar Cheese, Chopped Lettuce, Tomatoes, Red Onions & Sour Cream on the Side
Additional Tacos 2.95 per

SANDWICHES

Served with a Choice of M ST. Seasoned Potato Chips or Mixed Greens with Balsamic Vinaigrette.

Walleye Sandwich with Horseradish Coleslaw 14.95
Wild Rice & Summit Ale Battered Walleye Pike Fillet, Served on Grilled Flat Bread with Horseradish Coleslaw, Shaved Iceberg Lettuce, Tomato & Rémoulade Sauce

Four Mushroom Ravioli 8.50
Ravioli Stuffed with Mushroom Saute, tossed in a White Truffle Cream Sauce, Served with Grilled Asparagus & Tomato Bruschetta

M ST. Grilled Cheese 12.95
Swiss & Cheddar Cheeses, Tomato & Avocado Grilled Panini Style in Parmesan Crusted Sourdough, Served with Roasted Tomato Fondue, Seasoned Chips or Mixed Greens & Balsamic Vinaigrette

Turkey & Brie Panini 9.95
Roasted Turkey Breast on a Baguette with Brie Cheese, Arugula & Blackberry Preserves

Grilled Half Pound Hamburger 10.95
Add: Portobello Mushrooms, Country Fried Onions, Iowa Blue Cheese, Swiss Cheese, Cheddar Cheese, Red Onion Marmalade or Thick Cut Smoked Bacon 1.00 per

Herb Chicken Sandwich 11.50
Herb Crusted Chicken Breast with Sautéed Arugula Served with Buffalo Ranch Dipping Sauce

Chicken BLT on Herb Focaccia with Pesto Aioli 10.95
Grilled Breast of Chicken with Smoked Bacon, Lettuce, Tomato & Pesto Aioli

Grilled Ham & Cheese with Cup of Soup 12.95
French Style, Toasted Brioche Bread with Shaved Ham & Sliced Gruyere with Creamy Bechamel Sauce

 **The Fried Egg Sandwich** 9.95
Two Griddle Eggs on Sourdough Bread with Amish White Cheddar, Smoked Bacon, Tomato & Mayo

CHEF'S SIDEBOARD

Each Day Our Chefs Create a New Assortment of Soups, Salads, Entrées & Side Dishes for Your Enjoyment.

Soup and Salad 8.95
An Assortment of Soups, Salads & Fresh Fruit

Lunch Entrees 10.95
Chef Carved Meat, Freshly Prepared Fish, Vegetarian Pasta, Potato or Rice & Fresh Vegetable

Full Sideboard 12.95
Includes Soup, Salad & Lunch Entrees