

SAINT JAMES

FRENCH DINER

VRAIMENT DÉLICIEUX!

DINNER

HORS D'OEUVRES

OYSTERS p / gf / df	22
CROQUETTES jamon serrano, potato, aioli	10
FRIED OYSTERS pickles, hot sauce	13
TAPENADE & CROSTINI vg kalamata, orange, capers, garlic	8
BURRATA CROSTINI v cherry tomato salad	8
FRENCH ONION SOUP caramelized onions, sherry, comté	16
STEAK TARTARE sauce gribiche, dijon, capers, truffle	15
CLAMS SAINT JAMES chorizo, shallots, aioli	15

SALADS

BUTTER LETTUCES v / gf lemon tarragon cream, radish, herb salad	14
CAESAR endive, arugula, shallots, bread crumbs	14
NIÇOISE p / gf / df tuna conserva, olives, green beans, egg, potatoes, tomatoes	25

SIDES

CHOICE OF SIDE WITH ANY ENTRÉE

GREEN BEANS × ASPARAGUS

RATATOUILLE × FRIES

MASHED POTATOES

BURGERS

BURGER PARISIENNE 19 caramelized onions, american cheese, sauce bordelaise, served with fries
BURGER AMERICAIN 19 tomato, lettuce, red onion, special sauce, served with fries
ROADSIDE DOUBLE 19 swiss, caramelized onions, dijon mustard, served with fries

ALL BURGERS ARE HALF PRICE DURING
HAPPY HOUR FROM 3:00PM-6:00PM

BE SURE TO JOIN US FOR WEEKEND BRUNCH

SATURDAY & SUNDAY 10AM-3PM

STEAK & EGGS, CROQUE MADAME,
BOTTOMLESS MIMOSAS AND MORE!



ENTRÉES

MOULES FRITES saffron cream, spinach, fennel, pernod	28
ROASTED CHICKEN df dijon, mustard greens, aioli	22
STEAK FRITES green peppercorn, veal jus, parsley	37
ROASTED BASS p / gf / df pistou, basil	24
BOUILLABAISSE BOIL gf snow crab, shrimp, sausage, potatoes, fennel	48

BEVERAGE



COCKTAILS

PENICILLIN scotch, lemon, ginger, honey	14
HEMINGWAY rum, grapefruit, lime, maraschino liquor	14
BEE'S KNEES gin, honey, lemon	14
VIEUX CARRE rye, cognac, sweet vermouth, benedictine, psychauds bitters	14
WORLD FAMOUS rye, benedictine, bitter bianco, angostura bitters	14
ESPRESSO MARTINI vodka, cold brew liquor, orgeat	14
GIN & JAUNE gin, pamplemousse, genepi, bubbles	14
WINK AND A NUDGE mezcal, damiana, passionfruit, guava, thai chile	14
THE SHANDY AT SAINT JAMES green chartreuse, pastis, The Lost Abbey Farmhouse Lager, lemon	14

HAPPY HOUR

3:00PM-6:00PM DAILY

\$2 SHUCKED OYSTERS

HALF-PRICED BURGERS

\$8 COCKTAIL OF THE DAY

SELECT WINES BY THE GLASS:

Sparkling White	6	Sparkling Rosé	6
House White	6	House Red	8

WINE

	GL / BT
BUBBLES	
Luca Bosio Vineyards, Extra Dry Prosecco	12 / 48
Gustave Lorentz Cremant d'Alsace Brut Rosé NV Champagne	18 / 72
Gaston Chiquet, 1 ^{er} Cru Brut Tradition NV Champagne	98
Taittinger La Francaise Brut Champagne NV	140
Veuve Clicquot, Yellow Label, France	180
WHITE	
Domaine Mardon, Quincy Tres Vieilles Vignes, France	18 / 72
Pazo Cilleiro, Rias Baixas Albarino, Portugal	14 / 56
Domaine CAMU Frères, Bourgogne Chardonnay	17 / 68
La Chappelle Du Berry, Cuvee Prestige Sancerre, France	84
ROSÉ / ORANGE	
Chateau Ferry Lacombe, Cotes de Provence, Evidence Rosé	15 / 60
Fabre en Provence, Cotes de Provence France Rosé	12 / 48
Gerard Bertrand, Orange Gold Organique, Languedoc, France	18 / 72

RED

Château Saint Julian, Bordeaux Superieur, France	14 / 56
Lucas & Lewellen Vineyards, Pinot Noir, Santa Barbara	17 / 68
Auctioneer Cabernet, Napa Valley, California	20 / 80
Albert Bichot Bourgogne, Red Burgundy, France	80

BEER

Stella Artois × LAGER × USA	5
The Lost Abbey × BLONDE ALE × Local	7
The Lost Abbey × FARMHOUSE LAGER × Local	8
Stone × HAZY IPA × Local	8
Bavik × PILSNER × Belgium	8

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