

**SAINT JAMES**

**FRENCH DINER**



**VRAIMENT DÉLICIEUX!**

# LUNCH

SERVED MONDAY-FRIDAY FROM 11:00AM-3:00PM

## HORS D'OEUVRES

<b>CROQUETTES</b> .....10	jamon serrano, potato, aioli
<b>FRIED OYSTERS</b> .....13	pickles, hot sauce
<b>BURRATA CROSTINI</b> v ..... 8	cherry tomato salad
<b>FRENCH ONION SOUP</b> ..... 16	caramelized onions, sherry, comté
<b>STEAK TARTARE</b> .....15	sauce gribiche, dijon, capers, truffle

## SALADS

<b>CAESAR</b> .....14	endive, arugula, shallots, bread crumbs
<b>NIÇOISE</b> p / gf / df ..... 25	tuna conserva, olives, green beans, egg, potatoes, tomatoes

## SIDES

<b>ASPARAGUS</b> .....9
<b>GREEN BEANS</b> .....9
<b>RATATOUILLE</b> .....8
<b>FRIES</b> .....6

ASK YOUR SERVER ABOUT OUR  
**DAILY SPECIALS**  
 WINE WEDNESDAYS, SUNDAY SUPPERS,  
 HAPPY HOUR AND MORE!

## BURGERS

<b>BURGER PARISIENNE</b> 19	caramelized onions, american cheese, sauce bordelaise, served with fries
<b>BURGER AMERICAIN</b> 19	tomato, lettuce, red onion, special sauce, served with fries
<b>ROADSIDE DOUBLE</b> 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

<b>MOULES FRITES</b> p .....28	saffron cream, spinach, fennel, pernod
<b>STEAK FRITES</b> .....37	green peppercorn sauce, veal jus, parsley
<b>FRENCH ROLLED OMELETTE</b> v / gf .....16	comte, crème fraiche, fine herbs, dressed frisée
<b>CROQUE MADAME</b> v ..... 21	comte, jamon, crème fraiche, fried egg, dressed frisée
<b>PALICLUB SANDWICH</b> ..... 17	roasted turkey, lettuce, tomato, herb mayo, egg

# BEVERAGE



## COCKTAILS

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

## 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
<b>BUBBLES</b>	
Luca Bosio Vineyards, Extra Dry Prosecco	12 / 48
Gustave Lorentz Cremant d'Alsace Brut Rosé NV Champagne	18 / 72
Gaston Chiquet, 1 <sup>er</sup> Cru Brut Tradition NV Champagne	98
Taittinger La Francaise Brut Champagne NV	140
Veuve Clicquot, Yellow Label, France	180
<b>WHITE</b>	
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
<b>ROSÉ / ORANGE</b>	
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 * <b>LAGER</b> * USA	5
The Lost Abbey * <b>BLONDE ALE</b> * Local	7
The Lost Abbey * <b>FARMHOUSE LAGER</b> * Local	8
Stone * <b>HAZY IPA</b> * Local	8
Bavik * <b>PILSNER</b> * Belgium	8

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