

. SAINT JOHN'S. DINNER

DRAFTS

RAINIER (4.6%)	3
PACIFIC POTOMAC CITRA PALE (6.0%)	5
MELVIN IPA (7.5%)	6
TWO BEERS AMBER (5.2%)	6
REUBEN'S PILSNER (5.4%)	6
ATLAS BLACKBERRY CIDER (6.2%)	6

BAR SNACKS

HOUSE PICKLES (v)	4
TRUFFLE, BLACK PEPPER & PARMESAN POPCORN (v)(gf)	4
ROSEMARY SPICED NUTS** (v)(gf)	5
MARINATED OLIVES (v)(gf)	5
WARM & SALTY GOAT CHEESE DATES (v)(gf)	7

SWEETS!

HOUSE MADE ICE CREAM Ask for today's rotating flavors	6
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**ASK FOR TODAY'S
DESSERT SPECIAL**

Our menu features conscientiously sourced & housemade foods with natural and sustainable ingredients. We support local artisans and farmers whenever possible.

***Washington state health department warns that eating raw or undercooked foods can cause illness.**

** Contains nuts

*** Contains seeds

(v) vegetarian / (gf) gluten free / (vegan)

THANK YOU FOR BEING A FRIEND!!!

BEGINNINGS

Handcut Yukon Gold Fries (v) (gf) Topped with aioli	6
Grilled Washington Asparagus (gf) Artichoke aioli, crispy prosciutto, grated cured egg yolk	9
Smoked Salmon Bruschetta Horseradish crema, pickled red onions	9
1LB Chicken Wings Sweet and smoky jalapeno garlic glaze	10
All Beef Meatballs Saffron tomato sauce, grilled bread (3 / order)	10
E. Pike Platter Rotating selection of thin-sliced cured meats, cheese, house pickles, spiced nuts, seasonal condiments, & rosemary crackers	16

SOUP, SALADS, & BOWLS

SOUP OF THE DAY

Bread & butter	MUG 4 / BOWL 6
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HOUSE SALAD (v) (gf)

Wild arugula, pickled red onions, parmesan, sherry shallot vinaigrette	7
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KALE & BRUSSEL SPROUT SALAD (v) (gf)

Dried cranberries, hazelnuts, parmesan, honey & grain mustard dressing	10
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BOWL OF GOODNESS (vegan)

Seasonal greens and vegetables, house pickles, avocado, farro, sherry shallot vinaigrette	12
Add pulled or grilled chicken (4)	

GUAJILLO STEAK SALAD (gf)

RR Ranch flat iron steak*, wild arugula, radish, jalapeno vinaigrette, cotija, avocado, corn tortilla strips	16
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SUPPER

MAC N' MORNAY (v)

Fontina, pepperjack, & Beecher's Flagship cheddar sauce, breadcrumbs	10
Add Bacon (2)	

KALE PESTO GRILLED CHEESE SANDWICH (v)

Tillamook yellow cheddar & swiss, Macrina sliced potato bread	9
Add Side House Salad, Soup, or Fries (2) / Add Bacon (2) / Add Avocado (1)	

BLT SANDWICH

Applewood bacon, wild arugula, tomato, aioli, Macrina sliced potato bread	10
Add Side House Salad, Soup, or Fries (2) / Add Avocado (1)	

GOLDEN GIRL CHICKEN SANDWICH

Roasted thigh meat, aioli, Mama Lil's peppers, chimichurri, wild arugula, Grand Central Bakery Como roll	10
Add Side House Salad, Soup, or Fries (2)	

TUNA MELT

Tim's Chips, Beecher's Flagship white cheddar, swiss, pickled red onions, Macrina potato bread	10
Add Side House Salad, Soup, or Fries (2)	

SAINT JOHN'S BURGER

6 oz. grass fed and dry aged beef from Burk Ridge Farms*, your choice of Beecher's Flagship white cheddar, Tillamook yellow cheddar, or gorgonzola, red onion jam, aioli, wild arugula, Macrina seeded brioche bun**, handcut Yukon gold fries	15
Make it veggie! Sub a grilled portobello mushroom! Add Bacon (2)	

GIMME A BEET! BURGER (vegan) (contains almond butter)

Housemade beet, rice, and lentil patty with preserved lemon vegan mayo, escarole, avocado, Grand Central Bakery rustic bun, handcut Yukon gold fries	13
Add Beecher's Flagship white cheddar, Tillamook yellow cheddar, chevre, or gorgonzola (1)	

ENGLISH PEA & LINGUINI CARBONARA

Bacon, spring onions, parmesan, egg yolk*	15
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BRAISED PORK SHANK with PARMESAN POLENTA

Served with sherry & shallot dressed greens, herbs, lemon, and garlic	17
Please allow 20 minutes	