SAINT JOHN'S. DINNER

DRAFTS	
RAINIER (4.6%)	3
SEAPINE MOSAIC PALE ALE (5.4%)	6
DOUBLE MOUNTAIN HOP LION IPA (6.7%)	6
SILVER CITY PANTHER LAKE PORTER (6%)	6
ROOFTOP PILSNER (5%)	6
LOCUST DARK CHERRY CIDER (6%)	6



SWEETS!

ICE CREAM

Ask your server for today's flavor...... 6

BRIOCHE FRENCH TOAST (v)

Custard soaked brioche, boozy whipped cream, toasted hazelnuts**, seasonal accoutrement 12

SNACKS & SHAREABLES

TRUFFLE & PARMESAN POPCORN (v) (gf) 6
GOAT CHEESE STUFFED DATES (v)
MARINATED FIG CROSTINI (v)
CRIPSY FRIED BRUSSEL SPROUTS (gf) Cider, anchovy, & garlic dressing
1LB CHICKEN WINGS Sticky ginger wings, candied fresnos, scallions, sesame seeds
MEZZE PLATE (v) Hummus***, tzatziki, watercress & shallot spread, dolmas, feta cheese, grilled pita, cucumbers, house pickles***, Castelvetrano olives

SOUP OF THE DAY
Bread & butter
FORAGER SALAD (gf) (v) (vegan w/o cheese) Dino kale, shaved brussels sprouts, shallots, dried cherries, toasted pecans, goat cheese, maple dijon viniagrette
SWEET POTATO & CHICKPEA BOWL (vegan) Roasted sweet potatoes, broccolini, dino kale, red onion, fried chickpeas, candied fresnos (maple syrup & tahini dressing (and pulled chicken (4))
MAC N MORNAY (v) Fontina & Beecher's Flagship cheddar sauce, breadcrumbs
MUSHROOM PASTA (v) Spaghetti, mixed mushrooms, creamy garlic & shallots, parmesan, fresh herbs, preserved egg yolk
MOM'S MOUSSAKA Bulgarian classic casserole, ground beef and pork, yukon gold potatoes, tomatoes, carrots, onion, with yogurt bechamel and tzatziki. Served with potato bread and house salad
GOLDEN GIBL CHICKEN SANDWICH

Roasted thigh meat, aioli, Mama Lil's peppers, chimichurri, arugula, Grand Central Bakery Cibatta roll. Served with side house salad, soup, or fries 14

Tim's Chips, Beecher's Flagship white cheddar, swiss, pickled red onions, Macrina

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

Housemade beet, rice, and lentil patty with lemony vegan mayo, arugula, avocado, Grand Central Bakery rustic bun. Served with side house salad, soup, or fries 15 Add Beecher's Flagship white cheddar, Tillamook yellow cheddar, chevre, or gorgonzola (1)

HUNGARIAN TURKEY BURGER

Ground turkey patty stuffed with smoked gouda, onion and red bell pepper. Watercress & shallot spread, served on Macrina Vollkorn bread ** Served with side

FRENCH DIP

Crusty baguette, roast beef, swiss cheese, slow roasted carmelized garlic and onion

SAINT JOHN'S BURGER

7 oz Painted Hills grass-fed beef patty*, your choice of Beecher's white cheddar, Tillamook yellow cheddar, or gorgonzola, red onion jam, aioli, wild arugula, Macrina Make it veggie! Sub a grilled portobello mushroom! Add Bacon (2)

(Udi's Gluten Free buns available for \$2)

Ontains nuts

Contains seeds

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

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