STJ DINNER

SNACKS & SHAREABLES

YUKON GOLD FRIES (gf) 8

Topped with garlic aioli

STUFFED DATES (v, gf) 8

Same as they ever were. Goat cheese, chives, flaked salt

LB CHICKEN WINGS*** (gf) 10

Sticky ginger wings with scallions, sesame seeds, candied peppers **or** Blackened wings with Cajun spices, garlic aioli, scallions

FRIED BRUSSELS SPROUTS (v) (gf) 9

Crispy fried brussels sprouts with a cider-garlic vinaigrette Add Bacon (2)

ARTICHOKE DIP (v) (gfo) 12

Served with your choice of rosemary crackers or Tim's Cascade Chips

SOUP & SALADS

SOUP DU JOUR CUP 5 / BOWL 8

Rotating selection, served with toasted Macrina potato bread

**THE B.F.G. (BOWL FULL-A GOODNESS) (vegan, gf) 13

Roasted sweet potatoes, shaved brussels sprouts, avocado, pickled red onion, Mama Lil's goathorn peppers, quinoa, arugula, maple-tahini dressing, toasted almonds

CHOP SALAD (gf) 15

Romaine, grilled chicken, bacon, cherry tomatoes, cucumber, avocado, blue cheese, red onion, sherry-shallot vinaigrette

**BLACK & BLUE SALAD (gf) 16

6 oz grilled flatiron, arugula, blue cheese, shaved red onion, dried cherries, balsamic vinaigrette, hazelnuts

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)

STJ DINNER

SANDWICHES & BURGERS

BLT 13

Applewood-smoked bacon, arugula, garlic aioli, tomato, grilled Macrina potato bread

add avocado 1

TUNA MELT 14

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

GIMME A BEET! BURGER 16 (vegan) (contains almond butter)**

Housemade beet, rice, and lentil patty with lemony vegan mayo, arugula, avocado, Macrina rustic bun

Add Beecher's white cheddar, yellow cheddar, or chevre 1

SAINT JOHNS BURGER 16

6 oz Painted Hills beef*, your choice of Beecher's Flagship white cheddar, yellow cheddar, or gorgonzola, red onion jam, garlic aioli, arugula, Macrina seeded brioche bun***

Make it veggie! Sub a grilled Portobello mushroom Add Bacon (2)

SOURDOUGH JOHN 17

Patty melt with 6oz Painted Hills beef, bacon, Swiss cheese, tomato, onion aioli, toasted Seattle Sourdough round

PLATES

MAC N MORNAY (v) 14

Trofie noodles, Fontina & Beecher's cheddar sauce, breadcrumbs, fresh herbs Add Bacon (2)

TRUFFLE-MUSHROOM PASTA (v) 14

Pappardelle, mixed wild mushrooms, shallot, thyme, white truffle, parmesan

CHICKEN POT PIE 15

Chicken thighs, seasonal vegetables, herbs, cream, puff pastry

STEAK FRITES (gf) 16

6 oz grilled flatiron steak, cabernet-onion gravy, fried Yukon golds, herbs

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