



ST. JOHN'S

restaurant

May 17, 2024

for the table

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| Charcuterie & Cheese Plate* <i>truffle honey, marinated olives, pickled onion & seasonal jam</i> | 28 | Smoking Goose Bresaola Toast * <i>rosemary sourdough, arugula, horseradish cream & herb oil</i> | 18 |
| Smoked Trout Cracker* <i>roasted garlic & herb crema, cured egg yolk & cheddar crackers</i> | 12 | Beef Tartare* <i>capers, red onion, black garlic-truffle aioli, beurre vert & big sycamore farm egg</i> | 15 |

first courses

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| Strawberry Onion and Leek Soup* <i>butter poached maine lobster, fried potato & chili oil</i> | 16 | St. John's Spring Salad <i>baby lettuces, fennel, strawberry onion, radish, sugar snap peas, buttermilk-herb dressing, meyer lemon vinaigrette</i> | 14 |
| Smoked Sea Scallop Crudo* <i>chilled tomato juice, jalapeno coulis, pea tendrils, radish & herb oil</i> | 20 | Warm Beet Salad <i>meyer lemon, blood orange, grapefruit, candied almonds white balsamic reduction & whipped feta</i> | 15 |
| Fried Green Tomatoes* <i>veal sweetbreads, escargot, smoked strawberries, grain mustard aioli & strawberry vinaigrette</i> | 28 | Crab and Frisee Salad* <i>arugula, strawberry crudité, basil aioli, gifford's bacon & strawberry vinaigrette</i> | 20 |
| Shrimp & Grits* <i>riverview farms grits, iberico chorizo, trinity mirepoix & spicy creole sauce</i> | 25 | Lump Crab Cakes* <i>arugula & remoulade</i> | 20 |

main courses

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| Pickett's Ranch Trout* <i>green romesco, green tomato panzanella salad, sherry vinaigrette & chili oil</i> | 45 | Durham Ranch Elk Tenderloin* <i>sunchoke purée, swiss chard, roasted carrots, parsnips & demi-glaze</i> | 52 |
| Gulf Red Snapper* <i>fava bean purée, roasted radishes, asparagus, lemon, & port wine-pomegranate reduction</i> | 45 | Roasted Beef Filet* <i>buttermilk potato purée, haricot verts & au poivre cream</i> | 50 |
| Seared Duck Breast & Confit* <i>italian farro, fava beans, flower butter, fiddle head ferns & lemonette</i> | 38 | Durham Ranch Bison Ribeye* <i>roasted turnip, butter braised greens, sauce tomat, fried potato threads & demi-glaze</i> | 60 |
| Roasted Chicken Breast* <i>gnocchi, guanciale, fiddlehead ferns, sunchokes, meyer lemon & brown butter</i> | 35 | Chatel Farms Wagyu NY Strip* <i>gorgonzola polenta, gowin valley farms mushrooms & sherry cream</i> | 52 |
| Grilled Tofu <i>radish, carrot, cucumbers, red pepper coulis, gowin valley farms mushrooms, bok choy, vegan chili crunch aioli & peanuts</i> | 30 | Villari Double Cut Pork Chop* <i>parsnip puree, grilled greens, pickled vegetables & strawberry bbq glaze</i> | 42 |

Spring 2024 • Executive Chef Patrick Sawyer
Sous Chef Kolby Carpenter • Sous Chef Philippe VanGrit

*consuming raw or undercooked foods such as meat, poultry, fish, shellfish & eggs may increase your risk of foodborne illness
please inform your server of any dietary restrictions

feature cocktails

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|---|----|
| Springtime Sparkler | 14 |
| <i>wheatly vodka, st. germain, crème de violette, lofi gentian amaro, lemon bitters, sparkling wine</i> | |
| What's the Dill? | 14 |
| <i>tanqueray no. 10, cocchi americano, celery bitters, cucumber, lime</i> | |
| Purple Reign | 14 |
| <i>campesino rum, aperol, lemon, blackberry, lavender, cardamom, ginger beer</i> | |
| Última Palabra | 14 |
| <i>coconut washed mezcal, izarra, luxardo, lime, cream of coconut</i> | |
| Call Me Collin | 15 |
| <i>dewars, strawberry infused carpana antica, housemade strawberry syrup, lemon, soda</i> | |
| House Barrel Aged Old-Fashioned | 15 |
| <i>weller's special reserve bourbon, lemon peel, sugar, angostura bitters, orange bitters</i> | |

sparkling wine

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|---|------------------|
| Champagne | 12 glass/6 taste |
| <i>château de mauny, france</i> | |
| Brut Rosé | 12 glass/6 taste |
| <i>crémant de loire, château moncontour, france</i> | |

white wine

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|---|-------------------|
| Pinot Grigio | 10 glass/5 taste |
| <i>wilhem walch prendo '22, tramin, Italy</i> | |
| Albariño | 10 glass/5 taste |
| <i>columna, granito '21 rias baixas, spain</i> | |
| Sauvignon Blanc | 9 glass/4.5 taste |
| <i>chateau val beylie demoiselle '19 bordeaux, france</i> | |
| Chardonnay | 10 glass/5 taste |
| <i>shannon ridge '20 lake county, california</i> | |
| Chardonnay | 18 glass/9 taste |
| <i>knights bridge, '18 knights valley</i> | |

rosé wine

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|---|------------------|
| Rosé | 10 glass/5 taste |
| <i>domaine de figueirasse, gris de gris '19 camarague, france</i> | |

red wine

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| Pinot Noir | 12 glass/6 taste |
| <i>black magnolia '21 willamette valley, oregon</i> | |
| Pinot Noir | 15 glass/7.5 taste |
| <i>bezel '21 edna valley, california</i> | |
| Touriga Nacional | 14 glass/7 taste |
| <i>fitapreta '21 alentejo, portugal</i> | |
| Tannat | 9 glass/4.5 taste |
| <i>domaine du crampihl '16 madiran, france</i> | |
| Sangiovese | 14 glass/7 taste |
| <i>terenzi '18 morellino de scansano, tuscan, italy</i> | |
| Cabernet | 20 glass/10 taste |
| <i>simi landslide vineyard '18, alexander valley, california</i> | |

non-alcoholic cocktails

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|---|---|
| Sweet Springtime | 9 |
| <i>house made strawberry syrup, lemon, pineapple, sprite</i> | |
| "Gin" & Tonic | 9 |
| <i>ritual zero proof gin, fever tree tonic, cucumber, mint, juniper berries</i> | |