



ST. JOHN'S

restaurant

April 20, 2026

for the table

Charcuterie & Cheese Plate* <i>truffle honey, marinated olives, pickled vegetables & raspberry mint jam</i>	28	Beef Tartare* <i>capers, pickled red onions, mustard seed, beurre vert, egg yolk, arugula, champagne vinaigrette, dijon aioli & crostini</i>	18
Fried Oyster Cracker* <i>remoulade, cured egg yolk & saltine crackers</i>	18		

first courses

Comte & Cauliflower Soup* <i>butter poached maine lobster & chili oil</i>	22	St. John's Spring Salad <i>baby lettuces, popped farro, candied pecans, strawberries, strawberry vinaigrette & blue cheese crumble</i>	16
Seared Sea Scallops* <i>basil aioli, strawberry crudité, lemon-dill goat cheese crema fingerling potato chips & citrus vinaigrette</i>	24	Beet Salad <i>grilled watermelon, goat cheese, arugula, beet puree, pistachio crumble, balsamic reduction & watermelon-sherry vinaigrette</i>	18
Clam Carbonara <i>house made spaghetti, smoking goose guanciale, pickled ramp manila clams, spring peas, egg yolk & grana padano</i>	22	Fried Brussels Salad <i>lump crab, benton's bacon, apple-sherry vinaigrette, radish, black garlic caesar dressing & herb oil</i>	22
Lump Crab Cakes* <i>arugula & remoulade</i>	20		

main courses

Alaskan Day Boat Halibut* <i>spring pea risotto, shaved pepper-fennel salad, arugula & citrus vinaigrette</i>	50
Pickett's Ranch Trout* <i>soubise, fava beans, chard stems, cherry tomatoes, radish gowin valley farms mushrooms & tomato oil</i>	48
Seared Duck Breast & Confit* <i>creamed corn, fried okra, green tomato mustarda, & hot honey</i>	44
Springer Mountain Farms Airline Chicken* <i>gnocchi, brown butter velouté, grilled kale, gowin valley farms mushrooms, romanesco & garlic honey</i>	38
Spring Vegetarian Plate <i>marinated watermelon, rice cake, shitake mushrooms, grilled okra, tare & chili aioli</i>	30

from the grill

Beef Filet* <i>buttermilk potato purée, haricot verts, & ramp coulis</i>	68
Chatel Farms Wagyu NY Strip* <i>spring pea puree, roasted baby turnip, sautéed kohlrabi, fava beans, ramps & flower butter</i>	75
Prime Zabuton* <i>roasted cauliflower, gowin valley farms mushrooms, charred bok choy & balsamic beurre noir</i>	55
Compart Farms Dry Aged Pork Chop* <i>roasted pork belly, polenta, braised greens, & apple cider glaze</i>	42
Broken Arrow Ranch Antelope* <i>white asparagus puree, roasted beets, confit leeks, grilled kale, candied pecans & demi-glace</i>	50

Spring 2026 • Executive Chef Patrick Sawyer
 • Sous Chef Elijah Walker • Sous Chef Philippe VanGrit
 • Executive Bartender Merry Beth Pierson

*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