



SAINT JOHN'S DINNER



Snack & Share

YUKON GOLD FRIES (VEG, GF)	\$8
Topped with garlic aioli. Spice it up & add our house Cajun seasoning blend!	
FAMOUS BRUSSELS (VEG, GF)	\$10
Tossed in cider vinaigrette and parmesan cheese. <i>Add bacon +3</i>	
STUFFED DATES (VEG, GF)	\$10
Goat cheese, chives, flake salt.	
SPINACH-ARTICHOKE DIP (VEG)	\$12
Cream cheese, parmesan, spinach, artichoke, herbs, served with pita chips.	
WINGS*** (GF)	\$14
<u>Sticky Ginger Wings</u> with scallions, sesame seeds, candied peppers or	
<u>Cajun Wings</u> with house spice mix, garlic aioli, herbs (sorry, no mixing & matching)	
PIKE ST. NACHOS (VEG, GF)	\$15
House cheese sauce, tortilla chips, black beans, pico de Gallo, sour cream, cilantro.	
<i>Bump it up a nacho and add chicken breast +4</i>	

Mains

SMOKED GOUDA MAC (VEG)	\$14
Orecchiette pasta, silky smoked-gouda cheese sauce, breadcrumbs, fresh herbs.	
Add bacon +3 or chicken breast +4	
MUSHROOM SHEPHERDS PIE	\$15
Mushrooms, carrots, and onions in a red wine sauce, topped with garlic, mashed potatoes, baked until bubbly	
WINTER SQUASH PASTA (VEG)	\$16
Roasted delicata squash, kale, caramelized leek & fennel, balsamic reduction, Parmesan, toasted hazelnuts	
FISH & CHIPS (GF)	\$18
Three pieces of battered cod, yukon gold fries, house coleslaw and tartar sauce, lemon	

Salad & Soup

SOUP OF THE DAY	\$5/8
Rotating selection, served with toasted Macrina potato bread. Cup or Bowl.	
HARVEST SALAD (VEG, GF)	\$14
Arugula, radicchio, roasted kabocha squash, honey-cider vinaigrette, goat cheese, pepitas	
CHOP IN THE NAME OF LOVE (GF)	\$16
Romaine, grilled chicken, bacon, cherry tomatoes, cucumber, pickled red onions, crumbled Beecher's white cheddar, house ranch dressing.	
<i>Add avocado +2</i>	

Sandwiches & Burgers

your choice soup, salad, or fries
Sub Udi's Gluten-Free bun \$3

TOFU BAHN MI (VEGAN)	\$15
Glazed tofu, carrot-daikon slaw, vegan sriracha aioli, cucumber, jalapeño, cilantro, French roll	
TUNA TURNER (SIMPLY THE BEST)	\$16
Tim's Chips, Beecher's Flagship white cheddar, swiss, pickled red onions, Macrina potato bread.	
BLACKENED CHICKEN SANDWICH	\$16
Chicken breast, house cajun spice, dill pickles, red onion, romaine, aioli, rustic Macrina bun	
SAINT JOHN'S BURGER***	\$16
6 oz patty*, your choice of Beecher's Flagship white cheddar, yellow cheddar, or gorgonzola, red onion jam, garlic aioli, arugula, Macrina seeded brioche bun***	
<i>Make it veggie! Sub an Impossible patty + 1</i>	
<i>Add bacon +3</i>	
MISSION: IMPOSSIBLE BURGER (VEGAN)	\$17
5 oz Impossible patty, Chao vegan white "cheddar", house dill pickles, tomato, red onion, romaine lettuce, vegan aioli, rustic Macrina ciabatta bun.	
<i>Add bacon +3</i>	
SOURDOUGH JOHN	\$17
Patty melt with 6 oz Painted Hills beef, bacon, Swiss cheese, tomato, onion aioli, toasted Seattle Sourdough round. Sub Impossible patty +1	

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

** Contains nuts *** Contains seeds

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