



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!

STUFFED DATES (VEG, GF) \$10
Goat cheese, chives, flake salt.

FAMOUS BRUSSELS (VEG, GF) \$12
Tossed in cider vinaigrette and parmesan cheese. *Add bacon +3*

SPINACH-ARTICHOKE DIP (VEG) \$14
Cream cheese, parmesan, spinach, artichoke, herbs, served with pita chips.

WINGS* (GF)** \$15
Sticky Ginger Wings with scallions, sesame seeds, candied peppers or
Cajun Wings with house spice mix, garlic aioli, herbs (sorry, no mixing & matching)

PIKE ST. NACHOS (VEG, GF) \$16
House cheese sauce, tortilla chips, black beans, pico de Gallo, sour cream, cilantro.
Bump it up a nacho and add chicken breast +4

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 \$16
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.
Add avocado +2

Sandwiches & Burgers

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

TOFU BAHN MI (VEGAN) \$16
Glazed tofu, carrot-daikon slaw, vegan sriracha aioli, cucumber, jalapeño, cilantro, French roll

TUNA TURNER (SIMPLY THE BEST) \$17
Tim's Chips, Beecher's Flagship white cheddar, swiss, pickled red onions, Macrina potato bread.

SAINT JOHN'S BURGER*** \$17
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***
Make it veggie! Sub an Impossible patty + 1
Add bacon +3

BLACKENED CHICKEN SANDWICH \$18
Chicken breast, house cajun spice, dill pickles, red onion, romaine, aioli, rustic Macrina bun

MISSION: IMPOSSIBLE BURGER (VEGAN) \$18
5 oz Impossible patty, Chao vegan white "cheddar", house dill pickles, tomato, red onion, romaine lettuce, vegan aioli, rustic Macrina ciabatta bun.
Add bacon +3

SOURDOUGH JOHN \$18
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)