



SAINT STREET INN

D I N N E R M E N U

SHARE PLATES

Soup de Saison (6/10)

Chickpea Fries *Harissa Aioli* (7)

Scotch Egg *Soft boiled farm egg • chaurice sausage • panko & parsley • pickled mustard seeds • house pickles* (7)

Crispy Brussels Sprouts *Pork belly • garlic aioli • white balsamic gastrique* (9)

Pork Rillettes *Apple & Onion chutney • pickled shallots • toasted ciabatta* (7)

White Bean & Pine Nut Hummus *Crispy pita • herb oil • pea shoots* (9)

Smoked Gouda Mac and Cheese *Herb biscuit crumble* (8)

Market Flatbread *Weekly seasonal selection (market price)*

Steamed Mussels *Togarashi butter • Chinese sausage • shallots • basil • lemongrass • cilantro • grilled bread* (14)

Ricotta Toast *Housemade ricotta • seasonal veggies* (8)

Beet Cured Salmon Board *Pumpernickel and rye bread • cucumbers •*

cream cheese yogurt • pickled beets • tomatoes • shallots • capers (20)

SALADS AND SANDWICHES

Add chicken (5) shrimp (8) fish (8) to any salad. Add side salad or fries to sandwiches (2)

Roasted Beet & Smoked Yogurt *Local greens • sunflower seeds • rosemary oil* (14)

Goat Cheese & Citrus *Spiced pecans • radishes • rosemary & thyme vinaigrette* (14)

Cajun Cuban *Mojo pork shoulder • house tasso • roasted peppers • Swiss cheese • garlic aioli •*

marinated mustard seeds • local greens • toasted ciabatta (11)

Saint Street Burger *Creole tomato • red onion • arugula • garlic aioli • house pickles • toasted brioche* (10)

LARGE PLATES

Roasted Pumpkin Curry *Coconut rice • seasonal vegetables • spiced pepitas* (16)

Steak Frites *Grass fed hanger steak • kale salsa verde • house cut fries • garlic aioli* (25)

Lemon Thyme Roasted Chicken *Seasonal vegetable* (20)

Seared Scallops *Grilled heirloom carrots • citrus • olive tapenade • onion soubise* (26)

Braised Lamb *Chickpea fries • tahini yogurt • braised greens • harissa* (20)

Duck Leg Confit *Grilled cabbage • butternut squash puree • grapefruit mustard* (20)