



SAINT STREET INN

L U N C H M E N U

SMALL PLATES

Soup de Saison (6/10)

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

Sweet Potato Hummus *Crispy pita • cranberries • candied pecans* (8)

Pork Rillettes *Cornichons • pickled shallots • pickled mustard seeds • toasted ciabatta* (8)

Smoked Gouda Mac and Cheese *Toasted parmesan panko* (8)

Fried Brussels & Pork Belly *Garlic aioli • white balsamic gastrique* (12)

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

Creole Stuffed Tomato *Local mushrooms • wild rice • feta • kale • bread crumbs* (12)

Crab Au Gratin *Meltd leeks • bechamel • red pepper • toasted French bread* (14)

Steamed Mussels *Pancetta • tomato • shallots • cilantro • sherry • coconut milk • grilled bread* (16)

SALADS AND SANDWICHES

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

Market Salad *Seasonal selection* (9)

Strawberry Salad *Mixed greens • feta • crispy fried shallots • candied pecans • white balsamic vinaigrette* (15)

Shrimp & Blood Orange *Arugula • cherry tomato • feta • jalapeno • cilantro* (15)

Fried Oyster Wedge *Iceberg lettuce • house bacon • tomato • purple onion • blue cheese dressing (half 11/ whole 17)*

Green Pea Falafel *Pita • arugula • tomato • buttermilk feta • mint* (12)

Cajun Cuban *Mojo pork shoulder • house tasso • swiss cheese • roasted peppers • garlic aioli • marinated mustard seeds* (12)

Fish Tacos *Grilled or fried gulf fish • seasonal slaw • pico de gallo* (12)

Green Chile Cheeseburger *House cured bacon • white cheddar • tomato • green chile sauce • garlic aioli • toasted brioche* (14)

LARGE PLATES

Mushroom & Carrot Lentils *Cauliflower couscous • local greens • Ewing Farm goat cheese • white balsamic gastrique* (16)

Steak Frites *Grass fed banger steak • green garlic butter • house cut fries • garlic aioli* (25)