



# SAINT STREET INN

D I N N E R M E N U

## SHARE 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 • walnuts • cranberries (8)*

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

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

Crab Cakes *Pickled strawberries • meyer lemon butter (14)*

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

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

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

Mojo Pork Tacos *Mint jalapeno slaw • pico de gallo • garlic aioli (12)*

Strawberry Salad *Mixed greens • fried shallots • candied pecans • white balsamic vinaigrette (12)*

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

Mushroom & Carrot Lentils *Arugula • chevre • cauliflower couscous • white balsamic gastrique (12)*

Market Salad *Seasonal selection (9)*

## ENTREE

Root Vegetable Pasta *Kale pesto • cauliflower • broccoli • fennel • carrots • tomato (16)*

Pecan Crusted Trout *Kale pesto • butternut squash puree • fried Brussels (27)*

Cioppino *Black drum • mussels • oysters • shrimp • fennel • white wine tomato broth •  
toasted ciabatta (25) • add crab (4)*

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

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

Grilled Pork Chop *Creole stuffed tomato • wild rice • Creole bbq butter (25)*

Lemon Thyme Chicken *Papparedelle • mushrooms • pancetta • shallots (24)*

Seared Scallops *Melted leeks • crispy pancetta • pickled onions • white balsamic gastrique (26)*

## SIDES

*house cut fries (4) • mixed green salad (4)*