SMALL PLATES

LOUISIANA SEAFOOD & ANDOUILLE GUMBO *Shrimp • Crab • Okra • Steamed White Rice*

CRISPY CONFIT PORK CHEEK *Creole Dirty Rice • Pork Jus • Scallion*

BAKED MACARONI PIE *Bucatini Pasta • Old School New Orleans Red Gravy*

OYSTERS SAINT JOHN *Poached in Double Cream • Crispy Fried • Oyster Dressing in Vol-au-vent*

SMOTHERED TURKEY NECKS *Braised in Brown Gravy • Red Bliss Potato Salad*

BAKED CRABMEAT REMICK *Louisiana Blue Crab • Smoked Bacon • Parmesan • French Bread*

SALADS

ROASTED GARLIC CAESAR *Romaine • Parmesan • Toasted Croutons*

SICILIAN SALAD *Romaine • Tomato • Olive Salad • Giardiniera • Pecorino • Oregano Vinaigrette*

No Pecorino

WEDGE SALAD *Iceberg • Roquefort Blue Cheese • Bacon • Tomato • Black Peppercorn Dressing*

MIRLITON CEVICHE *Hearts of Palm • Avocado • Cilantro • Leche de Tigre • Crisp Plantains*

MAINS

GULF SHRIMP PASTA
Capellini, Fava Beans, Artichoke, Calabrian Chillies, Parmesan

GRILLED HAMBURGER STEAK
Caramelized Onions, Mushrooms, Brown Gravy, Steamed White Rice

CHICKEN PONTALBA
Pan Roasted Chicken Breast, Potatoes, Mushrooms, Bacon Lardons, Chicken Jus

REDFISH MEUNIÈRE
Roasted Fingerling Potatoes, Artichokes, Arugula and Tomato Salad

No Potatoes, No Meuniere Sauce, Sub Asparagus

PORK BELLY CASSOULET
White Beans, Andouille Sausage, Tasso

GRITS AND GRILLADES
Creole Beef Daube Debris, Stone Ground Grits, Caramelized Onions and Peppers with Sauce Béarnaise

FRIED SHRIMP POBOY
Lettuce, Tomato, Pickle, Leidenheimer French Bread

CHALLAH BACK BURGER
8 oz Chargrilled Beef, Cheddar, Lettuce, Tomato, Pickle, Black Garlic Aioli

SIDES FOR THE TABLE

BROWN BUTTER CORN
SEAFOOD BOIL "SMASH & FRIED" POTATOES
VEGETABLE DU JOUR

SAINT JOHN

LUNCH

715 ST. CHARLES AVE - NEW ORLEANS, LA, 70130

20% gratuity will be added to parties of 5 or more.
Checks may be split into no more than 4 equal payments.

EXECUTIVE CHEF DARREN CHABERT
CHEF DE CUISINE MICHAEL HULSEY