

LUNCH

SALADS AND SMALL PLATES

ROASTED GARLIC CAESAR | 8/16

Romaine Lettuce, Parmesan, Toasted Croûtons
Add Chicken | 8 • Add Shrimp | 10 • Add Oysters | 12

SICILIAN SALAD | 9/18

Romaine Lettuce, Arugula, Tomato, Olive Salad, Giardiniera,
Red Onion, Pecorino, Basil with Oregano Vinaigrette
Add Chicken | 8 • Add Shrimp | 10 • Add Oysters | 12

WEDGE SALAD | 18

Iceberg Lettuce, Roquefort Blue Cheese, Smoked Bacon,
Grape Tomato with Creamy Black-Peppercorn Dressing

MIRLITON CEVICHE | 15

Hearts of Palm, Avocado, Cilantro, Leche de Tigre,
Crisp Plantains

BAKED MACARONI PIE | 14

Bucatini Pasta with Old-School New Orleans Red Gravy

OYSTERS SAINT JOHN | 22

Oysters Three Ways: Poached in Double Cream,
Crispy Fried and Oyster Dressing in Vol-au-vent

SMOTHERED TURKEY NECKS | 18

Slow Braised in Brown Gravy with Red Bliss Potato Salad

RABBIT FRICASSEE | 22

House-Made Gnocchi, Bacon Lardon, Carrot, Leek, Fennel

BAKED CRABMEAT REMICK | 25

Louisiana Blue Crab with Smoked Bacon, Parmesan
and Toasted French Bread

LOUISIANA SEAFOOD & ANDOUILLE GUMBO | 10/15

Shrimp, Crab and Okra with Steamed White Rice

ENTREES

PORK BELLY AND WHITE BEAN CASSOULET | 18

Andouille Sausage, Tasso, Pickled Pork

REDFISH MEUNIÈRE | 36

Roasted Fingerling Potatoes, Artichokes, Arugula
and Tomato Salad
Add Jumbo Lump Crab | 10

CHICKEN BORDELAISE | 24

Grilled Chicken Breast, Asparagus, Fingerling Potatoes
with New Orleans Bordelaise Sauce

GULF SHRIMP PASTA | 25

Cappellini, Fava Beans, Artichoke, Calabrian Chilies,
Parmesan Reggiano

GRITS AND GRILLADES | 25

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

CHALLAH BACK BURGER | 22

Half-Pound Chargrilled Beef, Cheddar, Lettuce, Tomato,
Pickle on Toasted Challah Bun with Black Garlic Aioli

FRIED CATFISH POBOY | 18

Lettuce, Tomato, Pickle, Leidenheimer French Bread,
Green Remoulade

SIDES FOR THE TABLE | 7

Brown Butter Corn | Patatas Bravas | Charred Okra

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

715 ST. CHARLES AVENUE | NEW ORLEANS, LOUISIANA 70130

EXECUTIVE CHEF ERIC COOK
CHEF DE CUISINE DARREN CHABERT

SAINT JOHN

BRUNCH

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Shrimp, Crab and Okra with Steamed White Rice

ENTREES

BOUDIN BENEDICT | 25

Cochon de Lait Boudin, Fried Green Tomatoes, Sunny Egg with
Sauce Choron

EGGS IN PURGATORY | 22

Eggs Baked in Spicy Tomato Sauce with Parmesan, Fresh Basil,
Toasted Focaccia

FRIED CHICKEN AND WAFFLES | 18

Hot Honey Syrup, Whipped Butter

PORK BELLY AND WHITE BEAN CASSOULET | 18

Andouille Sausage, Tasso, Pickled Pork

REDFISH MEUNIÈRE | 36

Roasted Fingerling Potatoes, Artichokes, Arugula
and Tomato Salad
Add Jumbo Lump Crab | 10

CHICKEN BORDELAISE | 25

Grilled Chicken Breast, Asparagus, Fingerling Potatoes
with New Orleans Bordelaise Sauce

GRITS AND GRILLADES | 25

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

CHALLAH BACK BURGER | 22

Half-Pound Chargrilled Beef, Cheddar, Lettuce, Tomato,
Pickle on Toasted Challah Bun with Black Garlic Aioli

SAINT JOHN'S ALTER | 22

Two Eggs Your Way, Smoked Bacon, Stone Ground Grits,
Buttermilk Biscuit

SIDES FOR THE TABLE | 7

Brown Butter Corn | Patatas Bravas | Charred Okra | Grits | Bacon | Biscuits

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EXECUTIVE CHEF ERIC COOK
CHEF DE CUISINE DARREN CHABERT

SAINT JOHN

DINNER

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LOUISIANA SEAFOOD & ANDOUILLE GUMBO | 10/15

Shrimp, Crab and Okra with Steamed White Rice

ENTREES

CREOLE BEEF DAUBE | 42

Red Wine-Braised Black Angus Short Rib, Whipped Potatoes, Gremolata

CHICKEN BON FEMME | 38

Pan Roasted Chicken Breast, Pearl Onions, Mushrooms, Potatoes, Bacon Lardon with Chicken Jus

CHARGRILLED FILET OSCAR | 68

8oz Creole-Seasoned Black Angus Filet, Louisiana Blue Crab, Asparagus, Sauce Béarnaise

RACK OF LAMB PERSILLADE | 48

Garlic-Parsley Crusted Australian Lamb with Jollof Rice and Zhug Sauce

SHRIMP YASSA | 38

Gulf Shrimp, Lemon, Garlic, Spicy Mustard, Stone Ground Grits with French Bread

CHALLAH BACK BURGER | 22

Half-Pound Chargrilled Beef, Cheddar, Lettuce, Tomato, Pickle, Toasted Challah Bun with Black Garlic Aioli

VEAL CHOP PARMESAN | 50

Panéed Bone-In Veal Chop, Pomodoro Sauce, Parmesan, Mozzarella, Gemelli Pasta

REDFISH MEUNIÈRE | 46

Roasted Fingerling Potatoes, Artichokes, Jumbo Lump Crab, Arugula and Tomato Salad

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