LUNCH MENU



FALL 2025

To Share

Charred Sugar Snap Peas

Chilled, Herbed Yogurt, Sumac

13

Confit Sunchokes

Spiced Apple Butter, Chicories

18

Fried Mushrooms

Cream Horseradish, Coriander

13

Cocktail Shrimp

StF Cocktail Sauce

15

Chicken Thigh Nuggets

Buttermilk Dressing, Lemon

12

House Smoked Bacon

Tomato, Sweet Onion, Molasses Dressing

20

Salads

Gem Lettuce Caesar Salad

Peppercorn Dressing, Boquerones, Cotija, Garlic Crumbs

17

Simple Salad

Soft Greens, Mixed Herbs, Sunflower Oil & Rosé Vinaigrette 16

Chicory Waldorf Salad

Apple, Celery, Dates,
Aged Gouda, Walnut Vinaigrette
18

Add Chicken Breast +8

Add Hanger Steak + 12

Add Sauteed Shrimp +10

The world is a beautiful and wondrous place; love with all your heart, don't reply to work emails on the weekends, treat others how you would like to be treated, and remember that the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Love you.

Handhelds

Chopped Beef

Shaved Beef, American Cheese, Griddled Onions, Fresh Fries 21

Roasted Pork Sandwich

Provolone, House Giardiniera, Salted Chilis, Maple Dijon, Fresh Fries 19

Shrimp Sandwich

Horseradish & Tomato Dressing, Pickled Celery, Dill, Fresh Fries 22

Saint Burger

1/4# Smash Patty, NY Cheddar, 1000 Island, B&B Pickles, Sweet Onion

StF CLASSICS

Battered Atlantic Cod

Yuzu Tartar Sauce, Lemon, Fresh Cut Fries 27

Hanger Steak Frites

Brown Butter Béarnaise, Fresh Cut Fries **37**

Pan Roasted Vegetable Hash

Sweet Corn, Salsify, Fennel, Preserved Chili

19

Sides & Bevvies

Fresh Fries 9

Virgin Mary 8

Lil' Simple Salad 8

Cranberry,

Big Hash Brown 12

Cold Brew 5 | Coffee 3

Virgin Mary 8

Cranberry,

Orange, or Grapefruit Juice

Orange, or Grapefruit Juice
6

Side o' House Bacon 10

Lil' Caesar Salad 9

+ Salted Chilis 2

EST. 2024