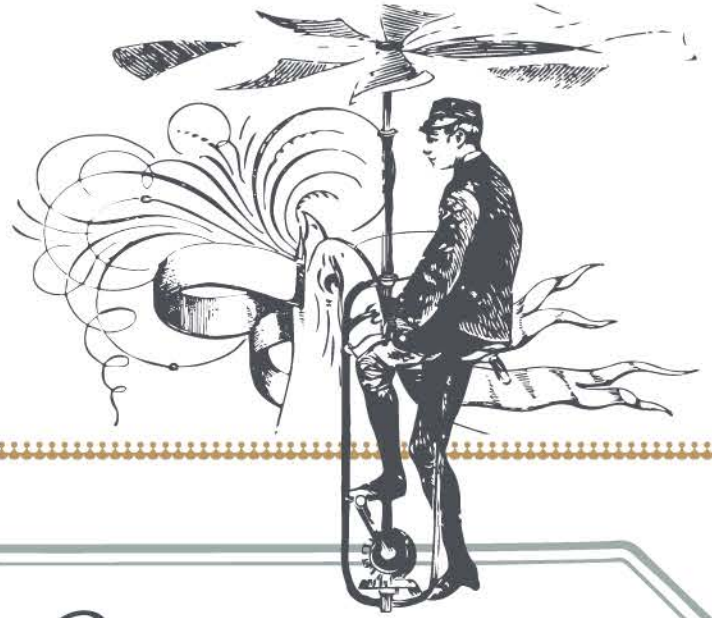


THE Saint JAMES



APPETIZERS

SMOKED TROUT DIP EVERYTHING BAGEL CHIP, CHIVE	9
FRANKS IN THE BLANKET MUSTARD, PUFF PASTRY	10
PEPPERONI FLAT BREAD TOMATO, MOZZARELLA	12
WILD MUSHROOM FLAT BREAD ARUGULA, TRUFFLE, PARMESAN	12
BEET TOAST GOAT CHEESE, CHIVE	8
PEEKYTOE CRAB TOAST DILL, FRISÉE, SCALLION	13
CRISPY CALAMARI SPICY TOMATO SAUCE, LEMON ZEST	13
ROASTED CHICKEN WINGS BBQ SAUCE, CELERY, BLUE CHEESE	12
NANA MARY'S CHICKEN LIVER TOAST, PICKLED ONION	9
FILET TARTARE SUNNY EGG, TOAST, OLIVE OIL	12

THE Raw Bar

TUNA TARTAR	14.00	MAINE LOBSTER	20.00
SHRIMP COCKTAIL	14.00	LUMP CRAB COCKTAIL	16.00
OYSTERS	M.P.	SHRIMP SALAD	14.00

SOUP & SALAD

CHICKEN NOODLE MATZOH BALL, EGG NOODLE	8	QUINOA CUCUMBER, RADISH, OLIVE	12
MANHATTAN CHOWDER CLAM, POTATO, TOMATO	9	ROASTED AUTUMN ROOTS PUMPKIN, TURNIP, PEPITA	10
KALE FETA, PINE NUT, ROASTED PEPPER	11	ROMAINE CROUTON, PARMESAN REGGIANO	9

SANDWICHES

served with fries or greens

BURGER AMERICAN CHEESE, SHAVED LETTUCE, TOMATO	13	TUNA MELT SWISS CHEESE, TOMATO	12
B.L.T.A. AVOCADO, SMOKED BACON, SOUR DOUGH	14	ST. JAMES ROAST PORK SOUTH PHILLY KALE, SHARP PROVOLONE, JUS	12
SHRIMP ROLL BUTTER LETTUCE, LEMON, TARRAGON	13	BUTTER MILK FRIED CHICKEN POTATO ROLL, PICKLE, SHAVED LETTUCE	11

ENTREES

GRILLED FLAT IRON CRISPY SHALLOT, COMPOUND BUTTER	20
ROASTED HALF CHICKEN PRESERVED LEMON, PARSLEY, CELERY	15
ROASTED SALMON PESTO, PINE NUT, ARUGULA	19
GRILLED TUNA STEAK AVOCADO, TOMATO, ARUGULA	22
GRILLED PORK PORTERHOUSE ROASTED GARLIC, FRISÉE, CROUTON	17

PASTA

SPAGHETTI & MEATBALLS MARZANO TOMATO, HAND CUT PASTA	17
RICOTTA RAVIOLI PARMESAN CHEESE, TOMATO	15
WILD MUSHROOM LASAGNA GARLIC, EGG NOODLE, GREENS	16

SPECIALS



SUNDAY

Crispy Chicken

CREAMY MASH, GRAVY

MONDAY

Lobster Risotto

ENGLISH PEA, ESCAROLE SALAD

TUESDAY

Tacos

BRAISED PORK, CHIPOLTE SALSA, TORTILLA

WEDNESDAY

Grecian Seafood Salad

SQUID, OCTOPUS, SHRIMP, COUS COUS

THURSDAY

Chicken Parmesan

RED GRAVY, PENNE

FRIDAY

Hot & Sweet Sausage

POLENTA, PEPPER, ARANCINI

SATURDAY

Beef Short Rib

HORSERADISH, POTATO DUMPLING

sides 6.00

FRENCH FRIES	GRILLED ASPARAGUS	PICKLED BEET
BBQ BEANS & FRANKS	CAULIFLOWER W/ PESTO	GREEN BEANS & CRISPY SHALLOTS
PARKER-HOUSE ROLL	SOUTH PHILLY KALE	BRUSSELS & BACON DRESSING
MIXED GREENS	CREAMY MASHED POTATOES	



WINES *by the* GLASS

RED

CABERNET THE CRUSHER, NAPA VALLEY, CA '10	12/54
MALBEC BENEGAS, MENDOZA, AR, '10	11/50
MERLOT WASHINGTON HILLS, COLOMBIA VALLEY, WA, '11	10/45
PINOT NOIR GRAVELLY FORD, CA '11	10/45
PINOT NOIR LA FORGE, FR '10	14/63
PETITE SYRAH GUENOC, LAKE COUNTY, CA, '10	10/45

WHITE

ALBARINO CONDES DE ALBAREI, GALICIA, ES, '11	9/41
CHARDONNAY LOST ANGEL, PASO ROBLES, CA, '09	10/45
CHARDONNAY SONOMA CUTRER, SONOMA COAST, CA '10	16/72
PINOT GRIGIO FAMIGLIA CIELO, DELLA VENEZIE, IT, '11	8/36
RIESLING SAINT ANTONIUS, NAHE, GR, '11	11/50
SAUVIGNON BLANC MIGUEL TORRES "SANTA DIGNA", CENTRAL VALLEY, CA	11/50

SPARKLING

BRUT ROSE DE PERRIERE ROSE, BURGUNDY, FR, NV	10/45
CHAMPAGNE VEUVE CLICQUOT, CHAMPAGNE, FR, NV	20/90
PROSECCO PIO PROSECCO, VENETO, IT, NV	13/59
CAVA SEGURA VIUDAS, BRUT ROSE, PENNEDES, SP, NV	12/54
BRUT DOMAINE CHANDON, BRUT CLASSIC, CALIFORNIA, NV	15/68

Cocktails

THE KEYSTONE GIN, VERMOUTH, COMBIER, LEMON	10.00
SAINT JAMES MANHATTAN WOODFORD RESERVE, CARPANO, PORT, BITTERS	12.00
ATHENS PALOMA EL JIMADOR BLANCO, AGAVE, CITRUS, EGG WHITE	10.00
ARDMORE CUP PIMM'S CUP NO.1, LEMON, GINGER BEER	8.00
LAVENDAR 75 AVIATION GIN, LAVENDAR SYRUP, CHAMPAGNE	10.00
NEGRONI AMERICANA GIN, APEROL, PORT, ORANGE	12.00
SUBURBAN SQUARE SANGRIA WINE, PLUM, APPLE, AUTUMN SPICE, GRAN MARNIER	7.00
A CLASSIC MARTINI VODKA, BLUE DE CAUSSES OLIVES	12.00

BOTTLED WINE

reds

BARBERA D'ASTI CANTINE POVERO, PIEDMONT, ITALY, '10	45	BORDEAUX CHATEAU BLOUIN, BORDEAUX, FRANCE, '09	40
COTES DU RHONE VIDAL-FLEURY, RHONE VALLEY, FRANCE, '09	45	PINOT NOIR LA FORGE, LANGUEDOC-ROUSSILLON, FR, '10	52
CABERNET B-SIDE, NAPA VALLEY, CALIFORNIA, '10	62	PINOT NOIR A TO Z, WILLIAMETTE VALLEY, OREGON	68
CABERNET CHATEAU JULIEN, "EMERALD BAY" CARMEL VALLEY, CALIFORNIA, '09	43	PINOT NOIR GOLDENEYE, ANDERSON VALLEY, CALIFORNIA, '09	95
CARMENERE APALTAGUA, CENTRAL VALLEY, CHILE, '10	54	TEMPRANILLO RIOS DEL TINTA, RIBERO DEL DUERO, SPAIN, '10	50
MALBEC SAN HUBERTO, LA RIOJA, ARGENTINA, '10	60	SHIRAZ MORSE CODE, PADTHAWAY, NZ, '09	36
MALBEC RUTA 22, PATAGONIA, '10	45	PRIMITIVO PRIMA TERRA, PUGLIA, IT, '11	35
CHIANTI CLASSICO VILLA CALCINAIA, TUSCANY, IT, '06	58		

whites

PINOT GRIGIO CONTI, DELLE VENEZIE, ITALY, '10	46	RIESLING FRITZ ZIMMER "PIESPORTER," MOSEL, GERMANY, '09	52
ARABA BLEND XARMANT TXAKOLI, XARMANT, SPAIN, '11	38	RIESLING CHARLES SMITH "KUNG-FU GIRL", COLUMBIA VALLEY, WA, '10	52
CHARDONNAY GREYSON, NAPA VALLEY, CALIFORNIA, '10	41	SAUVIGNON BLANC DECOY, SONOMA COUNTY, CALIFORNIA, '10	45
CHARDONNAY MONJARDIN UNOAKED, NAVARRA, SPAIN, '10	47	SAUVIGNON BLANC THE CROSSINGS, MARLBOROUGH, NEW ZEALAND, '10	58
GRUNER VELTLINER MACHHERNDL FEDERSPIEL, WACHAU, AUSTRIA, '11	51	TORRONTES SANTA JULIA ORGANICA, MENDOZA, ARGENTINA, '10	44
PINOT GRIS MONTINORE ESTATE, WILLIAMETTE VALLEY, OREGON, '10	54	WHITE BLEND KWV ROODEBURG, WESTERN CAPE, SOUTH AFRICA, '10	42
CHENIN BLANC INDABA, WESTERN CAPE, AF, '10	39	VOUVRAY MICHEL PICARD, LOIRE, FR, '11	51
BORDEAUX BLANC CHATEAU DE LA VEILLES TOUR, BORDEAUX, FR '11	44		



Blanc de Blanc DE PERRIERE, BURGUNDY, FRANCE, NV	45	Champagne CUVEE JEAN LOUIS, CHARLES DE FERRE, CHAMPAGNE, FRANCE, NV	64
--	----	---	----

★ BEER ★

DRAFT			
YUENGLING LAGER	5	FLYING FISH OKTOBERFISH	6
PERONI	6	WARSTEINER DUNKEL	6
OTTER CREEK AMBER ALE	6	SIXPOINT 'RIGHTEOUS RYE' IPA	7
STOUDT'S SCARLET LADY	6	WEYERBACHER VERBOTEN	7
<hr/>			
BOTTLE			
AMSTEL LIGHT	6	SIERRA NEVADA PALE ALE	7
CHIMAY RED	15	ESTRELLA DAMM DAURA (GLUTEN FREE)	10
CORONA	6	YOUNG'S CHOCOLATE STOUT	8
DUVEL	9	WOLAVER'S ORGANIC PUMPKIN ALE	7
HEINEKEN LIGHT	6	ARROGANT BASTARD 220Z	15
YARDS BRAWLER	6	OMMEGANG RARE VOS 25 OZ	18

DESSERT

Maple Pecan Pie

PA MAPLE SYRUP, HOMEMADE CRUST,
TOASTED PECAN

12.00

Double Chocolate Brownie

MILK & DARK CHOCOLATE, WHIPPED SWEET CREAM

10.00

Roasted Yam Pie

BROWN BUTTER CARAMEL, HOMEMADE CRUST

9.00

Warm Chocolate Chip Cookie

HOUSE MADE CLASSIC

6.00

Honey Crisp Apple Pie

AUTUMN SPICE, FLAKED BUTTER PASTRY

10.00



ICE CREAM & SORBET

DARK CHOCOLATE ICE CREAM	4.00
FRENCH VANILLA ICE CREAM	4.00
MANGO / APRICOT SORBET	4.00
SEASONAL FLAVOR SORBET	4.00

ALL FLAVORS \$3 A SCOOP
ADD ALA MODE FOR \$3

COFFEE & TEA

LA COLOMBE	
PHOCEA FRENCH PRESS	4.00
NIZZA ESPRESSO	4.00
MONTE CARLO DECAFF	3.50
<hr/>	
ENGLISH BREAKFAST	3.50
EARL GRAY	3.50
CHAMOMILE CITRON	3.50
MARAKESH MINT	3.50

After Dinner

BERA, MOSCATO D'ASTI	8.00
NOVAL BLACK PORT	7.00
TAYLOR FLADGATE 20YR TAWNY	15.00
DOW'S 10YR TAWNY	10.00

COGNAC, BRANDY & RUM

COURVOISIER VS	10
COUVOISIER VSOP	12
DON Q GRAN ANEJO RUM	19
REMY MARTIN VSOP	13
REMY MARTIN XO	32
E&J BRANDY	8
BOULARD CALVADOS	14

SCOTCH

BOURBON, WHISKEY & RYE

CORDIALS

DEWAR'S WHITE LABEL	10.5	BASIL HAYDEN	13	APEROL	7.5
GLENFIDDICH 12	14	BLANTON'S	16	AVERNA AMARO	9
GLENLIVET 12	12	BOOKER'S	14	CHAMBORD	10
GLENLIVET 21	32	BUFFALO TRACE	8	DRAMBUIE	10
GLENLIVET NADURA	18	EAGLE RARE	8	CYNAR	9
HIGHLAND PARK 18	24	ELIJAH CRAIG 12YR	9	FERNET BRANCA	9
JOHNNIE WALKER RED	10.5	ELMER T. LEE	10.5	GRAN MARNIER	12
JOHNNIE WALKER BLACK	12	FOUR ROSES SMALL BATCH	10	PIMM'S CUP NO.1	7
JOHNNIE WALKER BLUE	38	MAKER'S MARK	8.5	SAMBUCA ROMANA	9
LAPHROAIG 10	16	OLD OVERHOLT RYE	8	SAMBUCA BLACK	8
MACALLAN 12	16	SHINE WHITE WHISKEY	8	VIEUX CARRE ABSINTHE	16
MACALLAN 15	21	WOODFORD RESERVE	12		

CHILDREN'S *Menu*

CHICKEN NUGGETS & FRIES 8.00

MAC & CHEESE 8.00

SPAGHETTI & MEATBALLS 8.00

SPAGHETTI WITH BUTTER 8.00

CHEESE RAVIOLI 8.00

HOT DOG & FRIES 8.00

CHEESEBURGER & FRIES 8.00

