

ST JAMES

OYSTERS

Half Dozen | 19 Dozen | 33

Beausoleil - NB CAN

mild brine, plump meats, slight yeast finish

French Kiss - NB CAN

Medium brine, plump, mineral meat, sweet finish

Malpeque - PEI CAN

Moderate Brine, plump meats, clean finish

Pemaquid - ME

High brine, deep, clean, meaty

Well Fleet - MA

Plump meat, high brine, sweet clean finish

Listed smallest to largest

Wine Pairing: Gaintxa Txakolina

Glass 16 | Bottle 64

*Served with St. James oyster cocktail sauce, classic mignonette, cucumber mignonette, horseradish, lemon, and crackers

BEER

ACE:

Guava Cider | 8
Pear Cider | 8
Pineapple Cider | 8

Oskar Blues Brewery:
Mama's Little Yella Pils | 8
Dale's Pale Ale | 8

Brew Dog:
Elvis Juice IPA | 8

Stone:
Delicious IPA | 8

Wicked Weed:
Pernicious IPA | 8

River Rat Brewery:
Luminescent Lager

Georgia Beer Co:
Field Party Blonde Ale

Cigar City Brewing:
Madura Brown Ale | 8

Non-Alcoholic Beer
Athletic Brewing:
Run Wild IPA |



LIBATIONS

WINE on TAP

WHITES	Glass	Carafe
Long Meadow Sauvignon Blanc	14	49
Old Love White Blend	14	49
House of Brown Chardonnay	13	45
ROSE		
Gotham Project Sabine Rosè	12	40
REDS		
Stemari Nero d'Avola	11	38
Trouble Maker	14	47
Halter Ranch Cabernet Sauvignon	18	59
Dry Creek Heritage Zinfandel	15	50

WINE by the GLASS

SPARKLING

Freixenet Brut Cava | 9
Saint Hilaire French Brut | 13
Montefresco Prosecco | 12

WHITES

Treana Sauvignon Blanc | 13
Librandi Ciro Bianco | 11
Mont Gravet Sav Blanc | 9

ROSE

Acentuado Rosè | 10
AIX Coteaux d'Aix en Provence | 14

REDS

Angelini Brachetto d'Acqui (sweet) | 11
Glatzer Zweigelt Cuvee | 15
Langhe Nebbiolo | 11
Chateau Motte Maucourt Bordeaux | 12

FEATURED COCKTAILS

SMOKEY-"LIGHT MY FIRE" MARGARITA

chili infused tequila, mezcal, triple sec, agave, lime, orange | 14

GEORGIA PINE

Longleaf gin, Longleaf evergreen, lemon, earl grey tea, simple | 14

CRANBERRY BEE

Bar Hill Gin, cranberry, thyme, Tupelo honey, lemon | 14

PEAR TREE

vodka, pear juice, elderflower, spiced pear liqueur, bitters | 14

AUTUMN IN MANHATTAN

Rittenhouse rye, Aperol, pineapple amaro, vermouth, Falernum, bitters | 14

ELDERFLOWER SPRITZ

elderflower, lime, muddled blueberry, gin, Topo-Chico | 14

LUNCH

Tuesday-Friday, 11:00am - 2:00pm
Saturday, 10:00am - 2:00pm

ST JAMES

WOOD-FIRED PIZZAS

FIG AND DUCK

fig sauce, duck confit, fontina, lemon. ricotta, arugula | 18

INDIAN BUTTER CHICKEN

curried chicken, tomato, peppers, onion, masala sauce, mozzarella | 16

PEPPERONI

red sauce, mozzarella, pepperoni | 16

ITALIAN SAUSAGE

red sauce, mozzarella, broccoli rabe, pepperoncini | 16

PLATES & BOWLS

AVOCADO SHRIMP TOAST

gulf shrimp, guacamole, pequillo pepper aioli, radish, marinated beet, tomato, grilled sourdough | 16

STEAK PROTEIN BOWL

steak tips, broccolini, roasted peppers, mushroom, tomato, spring Vidalia onion, avocado, pumpkin seeds, chimichurri | 18

NE CLAM CHOWDER

cream, bacon, potato, Pernod | 12

STICKY RIBS

pork ribs, cilantro, hoisin chili sauce | 16

SAINT FRIES

pecorino, truffle, garlic, herbs | 6

DRESSED GREENS

chopped greens, oregano vinaigrette | 5



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
*ALL STEAKS SEAFOOD, AND FISH ARE COOKED TO ORDER

SANDWICHES

Add Saint Fries or Dressed Greens | +3

HOT CHICKEN*

hot fried chicken breast, apple slaw, hot honey, pickles, brioche | 13

GRILLED CHICKEN SANDWICH*

herb marinated, lettuce, tomato, truffle mayo | 13

AVOCADO BURGER*

8oz black angus, guacamole, bacon, roasted tomato, lettuce, blue cheese, brioche | 15

ST. JAMES BURGER*

8oz wagyu, white cheddar, lettuce, tomato, onion, pickles, burger sauce, brioche | 18

MAHI MAHI*

piri-piri, herb salad, roasted red pepper, onion, red pepper aioli, lime, brioche | 16

GRILLED BOLOGNA SANDWICH

Brasstown bologna, mustard, pickles, arugula, american cheese, caramelized onion | 13

ITALIAN COLD CUT

prosciutto, Spotted Trotter salami, provolone, lettuce, tomato, pepperoncini, oregano vinaigrette, Italian sub roll | 14

SALADS

CAESAR

romaine, crouton, parmesan, caesar dressing | 10

CHOPPED GREEN

greens, cranberry, apple, radish, spiced pecan, green goddess | 12

BURRATA

lettuce, blood orange, beets, pistachio, green goddess, balsamic | 16

MODIFICATIONS & SUBSTITUTIONS MAY INCUR A FEE.

A GRATUITY OF 22% WILL BE ADDED AUTOMATICALLY TO GROUPS LARGER THAN 6 PEOPLE.

DINNER

ST JAMES

BITES

CHARRED OCTOPUS

cous cous, kalamata olive, scallion, calabrian chili aioli | 20

STICKY RIBS

pork ribs, cilantro, hoisin chili sauce | 15

SOURDOUGH BREAD

cultured butter | 8

DEVILED EGGS

castlevetrano olive, caviar | 9

SAINT FRIES

truffle, garlic, herbs, pecorino | 6

SALADS

NICOISE

peppered tuna, olive, caper, potato, haricot vert, tomato, egg, Dukes Family Farm Bibb, oregano vinaigrette | 22

MEDITERRANEAN

artichoke, tomato, cucumber, red onion, olives, capers, feta, crouton, white anchovy, crouton, oregano vinaigrette | 14

CHOPPED GREENS

organic greens, cranberry, apple, radish, spiced pecan, green goddess | 12

WOOD-FIRED PIZZAS

FIG & DUCK

duck confit, caramelized onions, fontina, balsamic, ricotta | 15

SALAMI

red sauce, mozzarella, ricotta, Genoa salami, jalapeno | 15

PEPPERONI

red sauce, mozzarella, pepperoni | 15

CHICKEN PESTO

grilled chicken, pesto, sun dried tomato, mushrooms, cream sauce | 15

LARGE PLATES

RIBEYE (for two)

Chatel farms 24oz prime | 79

WHOLE BRANZINO

marble potato, grilled tomato, lemon, oregano, garlic | 37

RED SNAPPER

quinoa, haricot vert, roasted tomato, charred lemon butter | 37

LAMB BURGER

feta, grilled tomato, baby arugula, brioche | 21

NY STRIP

Chatel farms 16oz prime, marble potato, brussel sprout | 70

RISOTTO

clams, scallops, pancetta, spinach, roasted tomato | 29

HALF ROASTED CHICKEN

farro, baby zucchini | 27

ST. JAMES BURGER*

waygu, American cheese, lettuce, tomato, onion | 21

SMALL PLATES

MARBLE POTATOES

black garlic, dill sauce, pancetta | 9

BROCCOLINI

pine nuts, black garlic aioli, roasted tomato | 9

COLLARD GREENS

hoe cake, smoked pork | 9

POTATO CROQUETTES

herbs, remoulade | 9

BRUSSEL SPROUTS

pecorino, sherry vinegar, fried shallot | 9

DESSERTS

CHOCOLATE OBLIVION

chocolate sablè crust, chocolate cognac mousse, fired strawberry compote, hazelnut, tuile | 12

BASQUE CHEESECAKE

chevre, berries, honey, almond streusel | 12

APPLE CRISP

fire roasted apples, caramel, oat crumble, vanilla gelato | 12

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