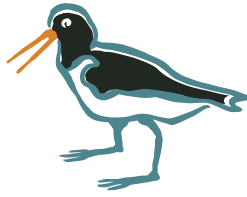


# DINNER



## SMALL PLATES

### KOREAN BBQ CHICKEN WINGS

*crispy fried, Korean bbq sauce, scallion, gochujang mayo | 16*

### ARANCINI

*fried risotto, duck confit, fontina, marinara | 16*

### MILK BUNS

*cultured butter, sea salt | 8*

### STICKY RIBS

*pork ribs, cilantro, hoisin chili sauce | 16*

### DEVILED EGGS

*cornichon, bacon, eggs | 15*

### POTATO AU GRATIN

*cream, thyme, gruyère | 9*

### BRUSSEL SPROUTS

*pecorino, sherry vinegar, fried shallots | 9*

### SAINT FRIES

*truffle, garlic, herbs, pecorino | 6*

## WOOD-FIRED PIZZAS

### FIG AND DUCK

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

### SPICY MAPLE BACON

*cream sauce, spicy maple bacon jam, garlic, red onion, mozzarella | 16*

### CHEESEBURGER

*ground beef, pickled onion, b&b pickles, mustard, ketchup, cheddar, mozzarella, red sauce | 16*

### MUSHROOM

*garlic cream sauce, mushrooms, scallion, mozzarella | 16*

### PEPPERONI

*pepperoni, red sauce, mozzarella | 16*

## LARGE PLATES

### RIBEYE\*

*Chatel farms prime, potato wedges, tomatoes, broccolini | 65*

### PORK CHOP\*

*potatoes au gratin, broccolini, bacon jam | 33*

### HALF ROASTED CHICKEN

*mashed potatoes, broccolini, chicken beer jus | 28*

### MEATLOAF

*mashed potatoes, haricot verts, caramelized onion, ketchup glaze | 22*

### FILET\*

*8oz Chatel farms prime, mashed potato, asparagus, cultured butter | 52*

### TRIPLETAIL

*blackened, bacon grits, spinach, tomato cream sauce | 32*

### FETTUCCINIE

*clams, pepper flakes, garlic, butter | 25*

### ST. JAMES BURGER\*

*wagyu, white cheddar, lettuce, tomato, pickled red onion | 21*

# ST JAMES

ph. (229) 584-1970

stjamesthomasville.com

1145 West Jackson St, Thomasville, GA 31792

## SALADS

### CHOPPED GREENS

*organic greens, granny smith apple, Asher blue cheese, radish, spiced walnut, green goddess | 12*

### BRUSSEL SALAD

*roasted and shaved, farro, golden raisin, grapes, hazelnut, moscatel vinaigrette | 14*

### KALE CAESAR

*baby kale, crouton, parmesan, caesar dressing | 10*

## DESSERT

### BOURBON BREAD PUDDING

*caramel, bourbon, vanilla gelato | 12*

\*Assortment of baked goods available in the bakery case in the lobby

## BEER & Cider

Ace Cider:  
Pineapple Cider

Anheuser-Busch:  
Michelob Ultra | 6

Creature Comforts:  
Watermelon Paradiso | 6  
Classic City Lager | 8  
Koko Buni Porter | 9  
Bigger Dreams Hazy IPA | 8

Elysian:  
Night Owl Pumpkin Ale | 9

Fire Maker Brewing Co:  
Hazed & Blazed Hazy IPA | 8

Proof:  
Mango Wit | 8

Olōgy Brewing Co:  
Quantum Accelerant Coffee  
Stout (16 floz) 11

Three Taverns:  
Night on Ponce IPA | 8

T'Velo:  
Rose City Lager | 8

Westbrook Brewing:  
White Thai Wit | 8

Wicked Weed:  
Pernicious IPA | 8

Wolffer:  
Hibiscus Cider | 12

NON-ALCOHOLIC  
Athletic Brewing:  
Run Wild IPA | 8

## FEATURED COCKTAILS

### QUIET NIGHTS

*High West bourbon, liqueur de cassis,  
Drambouie, rosemary tea syrup | 14*

### BLUEBERRY BASIL LIMONADA

*Campo Bravo Resposado, lemon, basil,  
agave, blueberry, Topo-Chico | 14*

### HONEY CAT

*Tom Cat Gin, Campari, lime, pineapple,  
honey | 14*

### SPICY PEAR MARGARITA

*jalapeño infused tequila, spiced pear  
liqueur, lime, elderflower, agave | 14*

### SPICED CRANBERRY GIMLET

*Barr Hill gin, cranberry, spiced honey  
syrup, lime, rosemary | 14*

## WINE by the GLASS

*SPARKLING Glass Carafe/Bottle*

Freixenet Brut Cava	10	38
Montefresco Prosecco	12	46
Saint Hilaire	13	50

### *WHITES*

Vietti Moscato d'Asti (sweet)	12	46
Garganega Frizzante	12	44
Mont Gravet Sauvignon Blanc	11	42
The Ned Sauvignon Blanc	12	46
Daou Chardonnay	14	53
Lager de Costa Albariño	14	53
Stella Pinot Grigio	12	46

### *ROSÈ*

Domaine de Triennes	14	53
Troupis Thunder Moschofilero	11	49(Ltr)
Angelini Brachetto d'Acqui (sweet)	11	42

### *REDS*

Board Track Racer Syrah Blend	17	64
Manos Negras Malbec	15	57
Sean Minor Cabernet Sauvignon	15	57
Goldschmidt Cabernet Sauvignon	17	64
Ken Wright Pinot Noir	18	68
Demarie Nebbiolo	13	50



WOOD-FIRED PIZZAS

FIG AND DUCK

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

SPICY MAPLE BACON

*cream sauce, spicy maple bacon jam, garlic, red onion, mozzarella | 16*

CHEESEBURGER

*ground beef, pickled onion, b&b pickles, mustard, ketchup, cheddar, mozzarella, red sauce | 16*

MUSHROOM

*garlic cream sauce, mushrooms, scallion, mozzarella | 16*

PEPPERONI

*pepperoni, red sauce, mozzarella | 16*

SANDWICHES

*Add Saint Fries or Dressed Greens | +3*

BREAKFAST SANDWICH

*smoked maple sausage, folded egg, cheddar, arugula, hot honey mustard, brioche | 12*

CHICKEN SALAD

*lettuce, tomato, dijon, croissant | 12*

HOT CHICKEN\*

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

GRILLED CHICKEN SANDWICH\*

*herb marinated, lettuce, tomato, truffle mayo | 13*

ST. JAMES BURGER\*

*8oz wagyu, white cheddar, lettuce, tomato, pickled onions, pickles, burger sauce, brioche | 18*



PLATES

BANANAS FOSTER FRENCH TOAST

*Nutella creme cheese stuffed brioche, bananas, butter rum syrup | 10*

LATKE STACK

*potato latke, over-easy eggs, bacon, pimento cheese, sriracha hollandaise | 16*

GRIT BOWL

*bacon grits, smoked maple sausage, cheese omelette, spinach, tomato cream | 16*

DEVILED EGGS

*cornichon, bacon, eggs | 15*

STICKY RIBS

*pork ribs, cilantro, hoisin chili sauce | 16*

SAINT FRIES

*pecorino, truffle, garlic, herbs | 6*

SALADS

KALE CAESAR

*baby kale, crouton, parmesan, caesar dressing | 10*

BRUSSEL SALAD

*roasted and shaved, farro, golden raisin, grapes, hazelnut, moscatel vinaigrette | 14*

CHOPPED GREEN

*greens, apples, Asher blue cheese, radish, spiced walnuts, green goddess | 12*

DRESSED GREENS

*bibb, red oak, oregano vinaigrette | 6*

\*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

MODIFICATIONS & SUBSTITUTIONS MAY INCUR A FEE.  
A GRATUITY OF 22% WILL BE ADDED AUTOMATICALLY TO GROUPS OF 6 OR MORE PEOPLE.