



ST JAMES

DINNER

STARTERS

Thai Fried Calamari	18
<i>buttermilk fried, fresh herbs, shallot, Thai chilis, lime</i>	
Sticky Ribs	20
<i>pork ribs, cilantro, hoisin chili sauce</i>	
Deviled Eggs	15
<i>cornichon, bacon, eggs</i>	
Milk Buns	9
<i>sea salt, cultured butter</i>	
Burrata	16
<i>Dukes farms red oak, heirloom tomatoes, pistachio basil pesto, balsamic</i>	
Chopped Greens	12
<i>organic greens, apples, Asher blue cheese, radish, spiced walnut, cranberry, green goddess</i>	
Caesar Salad	12
<i>kale, croutons, anchovy caesar dressing, pecorino</i>	

DESSERT

Crème Brûlée	12
<i>vanilla custard, burnt sugar, chantilly</i>	
Bourbon Bread Pudding	12
<i>caramel, bourbon, vanilla gelato</i>	
Coca-Cola Cake	12
<i>warm chocolate cake, vanilla gelato, chocolate fudge sauce</i>	
<i>Assortment of baked goods available in the bakery case in the lobby</i>	

ENTREES

Redfish	36
<i>blackened, antebellum bacon grits, spinach, tomato cream sauce</i>	
Shrimp & Fettuccini	28
<i>shrimp, garlic butter, herbs, fettuccini</i>	
Agnolotti	28
<i>pumpkin, parmesan, sage brown butter, pecans, cranberries</i>	
St. James Burger*	24
<i>wagyu, white cheddar, lettuce, tomato, pickled red onion, burger sauce</i>	

WOOD-FIRED PIZZAS

Fig and Duck	19
<i>fig sauce, duck confit, fontina, lemon, ricotta, arugula</i>	
Spicy Maple Bacon	17
<i>cream sauce, spicy maple bacon jam, red onion, garlic, mozzarella</i>	
BBQ Chicken	17
<i>smoked chicken, pickled onion, jalapeno, mozzarella, bbq sauce</i>	
Mushroom	17
<i>garlic cream sauce, mushrooms, scallion, mozzarella</i>	
Diavola	17
<i>hatch chili salami, olives, basil, mozzarella, parmesan, spicy tomato sauce</i>	

FROM THE GRILL

Ribeye*	90
<i>16oz Chatel Farms Prime</i>	
Filet Mignon*	98
<i>8oz Chatel Farms Prime</i>	
Skirt Steak*	40
<i>7oz Chatel Farms Prime</i>	
NY Strip*	80
<i>14oz Chatel Farms Prime</i>	
Pork Chop*	35
<i>14oz Duroc</i>	
Half Roasted Chicken	32
<i>Bell & Evans Chicken, chicken beer jus</i>	

ADD-ONS

Grilled Shrimp Skewer	12	Scallion Chimichurri	3
Cultured Butter	3	Bacon Jam	5
Horseradish Sauce	3	Mushroom Demi	5

SIDES

Brussel Sprouts	10	Marble Potatoes	8
Au Gratin Potatoes	10	Baby Carrots	8
Saint Fries	8	Broccolini	8
Mashed Potatoes	8	Sautéed Mushrooms	12
Fried Okra	8	Baby Zucchini	8

LOCAL PARTNERS

Jones Southern Land · Duke's Family Farm · Burton's Bramble Farm · Serenoa Seafood

*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.

ST JAMES

BEVERAGES

BEER & CIDER

<i>Ace Cider:</i>		<i>Olōgy Brewing Co:</i>	
Pineapple Cider	8	Sensory Overload	11
Pear Cider	8	<i>Stone:</i>	
<i>Anheuser Busch:</i>		Delicious IPA	8
Michelob Ultra	6	<i>Tampa Bay Brewing Co:</i>	
<i>Bandwagon:</i>		Reef Donkey APA	11
Troubador Pale Ale	8	Citrus Grove Blonde Ale	11
Mind The Gap Golden	8	<i>Three Taverns:</i>	
<i>Brew Dog:</i>		Rapturous Sour	8
Elvis Juice IPA	8	A Night on Ponce	8
<i>Creature Comforts:</i>		Hazy on Ponce	8
Watermelon Sour	8	<i>Wicked Weed:</i>	
Classic City Lager	8	Pernicious IPA	8
Bibo Pilsner	8	Cookies & Milk Stout	9
<i>GA Beer Co:</i>		NON-ALCOHOLIC	
Field Party	8	<i>Athletic Brewing:</i>	
<i>Guinness:</i>		Run Wild IPA	8
Draught Stout	10	<i>Maine Root Sodas:</i>	
<i>Lagunitas:</i>		Root Beer	5
Little Sumpin IPA	8	Mexican Cola	5
		Blueberry	5

FEATURED COCKTAILS

Savannah Sun	16
<i>brown butter bourbon, peach puree, honey cinnamon syrup, lemon, thyme, basil</i>	
Spicy Pomegranate Paloma	14
<i>jalapeño infused tequila, grapefruit, lime, agave, Pama liqueur, soda</i>	
Summer Breeze	14
<i>passionfruit liquor, cocchi americano, strawberry aperitif, Aperol, bitters, rosé prosecco</i>	
Autumn Spritz	14
<i>spiced pear liqueur, cinnamon honey, thyme, basil, cocchi americano, prosecco</i>	
Ginger Crisp	15
<i>Barr Hill gin, ginger, creme de flora, lemon, brut</i>	



WINE BY THE GLASS

*Glass / Carafe or Bottle (*carafe)*

SPARKLING

Castillo Rocio Brut Cava	12 / 38
Montefresco Prosecco	14 / 42
Saint Hilaire	16 / 52

WHITES

Umberto Fiore Moscato d'Asti	12 / 38
Mont Gravet Sauvignon Blanc	11 / 35
The Ned Sauvignon Blanc	13 / 40
Daou Chardonnay	14 / 42 *
Lubanzi Chenin Blanc	13 / 40 *

ROSÉ

Domaine de Triennes	15 / 48 *
Gavoty La Cigale	15 / 48

REDS

Cavicchioli Lambrusco (sweet)	10 / 30
Manos Negras Malbec	18 / 58
Sean Minor Cabernet Sauvignon	15 / 48 *
Goldschmidt Cabernet Sauvignon	19 / 60 *
Coopers Hall Pinot Noir	18 / 58 *

ASK YOUR SERVER FOR THE FULL WINE & SPIRITS LISTS

ST JAMES

LUNCH

SANDWICHES

Add Saint Fries or Dressed Greens | +4

Breakfast Sandwich 12

bacon, scrambled egg, american cheese, arugula, truffle mayo, brioche

Blackened Redfish* 22

blackened redfish, remoulade, tomato, lettuce, pickled red onion, brioche

Hot Chicken* 15

spicy fried chicken, apple slaw, hot honey, pickles, brioche

Grilled Chicken* 15

herb marinated, lettuce, tomato, truffle mayo, brioche

St. James Burger* 20

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

PLATES

Sourdough Pancakes 12

chantilly cream, maple syrup, cultured butter

Quiche 19

bacon, gruyere, flaky crust, dressed greens

Steak & Egg Frites 28

herb marinated sirloin, over-easy eggs, Saint fries, chimichurri

Deviled Eggs 15

cornichon, bacon, eggs

Sticky Ribs 20

pork ribs, cilantro, hoisin chili sauce

Saint Fries 8

pecorino, truffle, herbs

SALADS

Caesar Salad 10

baby kale, croutons, caesar dressing, pecorino

Burrata 16

Dukes farms red oak, heirloom tomatoes, pistachio basil pesto, balsamic

Chopped Green 12

apple, cranberry, Asher blue cheese, radish, spiced walnuts, green goddess

WOOD-FIRED PIZZAS

Fig and Duck 21

fig sauce, duck confit, fontina, lemon, ricotta, arugula

Spicy Maple Bacon 19

cream sauce, spicy maple bacon jam, red onion, garlic, mozzarella

BBQ Chicken 19

smoked chicken, pickled onion, jalapeno, mozzarella, bbq sauce

Mushroom 19

garlic cream sauce, mushrooms, scallion, mozzarella

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hatch chili salami, olives, basil, mozzarella, parmesan, spicy tomato sauce

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Board Track Racer Syrah Blend	18 / 58

ASK YOUR SERVER FOR THE FULL WINE & SPIRITS LISTS



ST JAMES

WINE LIST

WHITE – FRANCE

Domaine de la Mandeliere Chablis	130
1er Cru Bourgogne 2023 <i>honey, apricot, apple, light spice</i>	
Louis Moreau Petit Chablis	70
Bourgogne 2023 <i>pear, lemon, stone fruit</i>	
Saint-Veran, Joseph Drouhin Chardonnay	70
Beaune, Bourgogne 2022 <i>stone fruit, honeysuckle, almond</i>	
Novellum Chardonnay	40
Roussillon 2024 <i>peach, apricot, toasty finish</i>	
Chateau Graille-Lacoste	55
Graves, Bordeaux 2024 <i>crisp citrus, straw, mineral</i>	
Domaine Michel Thomas et Fils Sancerre	95
Loire Valley 2025 <i>grapefruit, gooseberry, flint, crisp acidity</i>	
Silex, Fournier Pere & Fils Sancerre	129
Loire Valley 2024 <i>crisp citrus, mineral, apple</i>	
Domaine de la Quilla Muscadet	43
2024 <i>green apple, citrus, sea salt</i>	
Les Petites Sardines Muscadet	32
Loire 2024 <i>lemon, mineral, white flowers, apple</i>	
Lucien Albrecht Gewurztraminer	49
Alsace 2019 <i>tropical fruit, rose, cinnamon</i>	
Leon Beyer Pinot Blanc	65
Alsace 2023 <i>green apple, lemon, honey</i>	

Pesquie Terrasses Viognier Blend	53
Rhone Valley 2022 <i>citrus, white flowers, stone fruit</i>	

WHITE – ITALY, SPAIN & BEYOND

ITALY	
Verdicchio dei Castelli di Jesi White Blend	54
Marche, Apiro 2024 <i>citrus, green apple, pear, honey</i>	
Broglia, Derthona Timorasso	98
Colli Tortonesi, Piedmont 2019 <i>white peach, citrus zest, mineral</i>	
SPAIN	
Gotas de mar Godello	44
Ribeiro 2025 <i>citrus, honey, stone fruit</i>	
PORTUGAL	
Nortico Alvarinho	40
Minho 2023 <i>citrus, green apple, sea salt</i>	
AUSTRIA	
Hasen Sprung Gruner Veltliner	40
2023 <i>peach, tropical fruit, honey</i>	
Weingut Stadt Krems Riesling	44
Kremstal 2023 <i>dry, citrus, stone fruit</i>	
WHITE – NEW WORLD	
CHARDONNAY	
Amici Chardonnay	70
Sonoma Coast, California 2024 <i>peach, pear, light oak</i>	
Cuvaision Chardonnay	56
Los Carneros, Napa, California 2023 <i>light oak, pear, citrus</i>	

House of Brown Chardonnay	35
Napa, California 2023 <i>no oak, citrus, honey</i>	

Ken Wright Chardonnay	75
Willamette, Oregon 2023 <i>white peach, apple, honey</i>	

MacRostie Chardonnay	62
Sonoma Coast, California 2023 <i>pear, citrus, honey, oak</i>	

Singing Tree Chardonnay	49
Russian River Valley, California 2024 <i>nectarine, baked pear, light oak</i>	

OTHER WHITES

Aperture Chenin Blanc	53
Clarksburg, California 2022 <i>lemon, tropical fruit, floral</i>	

Elk Cove Estate Pinot Gris	48
Willamette, Oregon 2024 <i>apple, melon, honey, citrus</i>	

San Simeon Viognier	39
Paso Robles, California 2025 <i>bright peach, tropical fruit, honey</i>	

Spiral, Cow Horn White Blend	63
Applegate Valley, Oregon 2024 <i>peach, apricot, citrus</i>	

Pali (skin contact) Gewurztraminer Blend	54
Central Coast, California 2024 <i>floral, citrus, apricot</i>	

SPARKLING

Avinyo Petillant Sparkling White	49
Penedes, Spain 2023 <i>apple, citrus, ginger</i>	

Gramona La Cuvee Cava	87
Spain 2021 <i>apricot, herb, citrus</i>	

GH Mumm Champagne	100
France <i>peach, pineapple, honey</i>	

Billecart-Salmon Champagne, Brut Blanc de Blanc	225
Grand Cru France <i>almond, hazelnut, citrus peel</i>	

Heidsieck & Co Monopole Blue Top Champagne	114
France <i>lemon, green apple, almond</i>	

Laurent-Perrier Champagne	68
France (375 ml) <i>white fruit, honeysuckle</i>	

Veuve Clicquot Champagne	206
France <i>apple, pear, citrus</i>	

Graham Beck Brut Chardonnay, Pinot Noir Blanc	57
South Africa <i>lemon, honey finish</i>	

Dopff & Irion Cremant Brut	63
Alsace, France <i>dry, floral, tropical fruit</i>	

ROSE

AIX	51
Coteaux d'Aix en Provence, France 2025 <i>melon, strawberry, peach</i>	

Figuiere Magali	49
Cotes de Provence, France 2023 <i>strawberry, orange peel, floral</i>	

Presqu'ile Pinot Noir Rose	58
Santa Barbara County, California 2023 <i>strawberry, raspberry, shortbread</i>	

Forever Summer, Mirabeau	35
Provence, France 2025 <i>raspberry, pomegranate, pepper, citrus</i>	

RED WINE

FRANCE

Chateau Condat	88
Saint-Emilion Grand Cru, Bordeaux 2018 <i>black fruit, new oak, spice</i>	

Grand Periples	95
Margaux, Bordeaux 2023 <i>cedar, plum, currant, coffee</i>	

Marchand Tawse	150
Gevrey-Chambertin, Cote de Nuits 2018 <i>black fruit, fig, oak</i>	

Bouchard Pere & Fils Pommard, Premier Cru	192
Cote de Beaune 2019 <i>chocolate, dark fruit, plum, earth</i>	

Chorey les Beaune	126
Bourgogne 2022 <i>blackberry, currant, spice, earth</i>	

Maison Chanzy	70
Bourgogne 2023 <i>black cherry, plum, smoky</i>	

Leon Beyer Pinot Noir	78
Alsace 2019 <i>strawberry, cedar, cherry</i>	

La Nerthe	55
Cotes-Du-Rhone 2022 <i>raspberry, black currant, cherry, pepper</i>	

Crous St. Martin	88
Chateauneuf-Du-Pape, Rhone Valley 2022 <i>cherry, raspberry, oak</i>	

Les Allies	105
Chateauneuf-Du-Pape, Rhone Valley 2023 <i>spiced red fruit, herbs, leather</i>	

Vieux Telegraphe	270
Chateauneuf-Du-Pape, Rhone Valley 2020 <i>dark cherry, dried herbs, spice</i>	

Les Pallieres, Terrasse Du Diable	126
Gigondas, Cotes-Du-Rhone 2019 <i>dark plum, pepper, cherry, smoke</i>	



ST JAMES

WINE LIST, CONTINUED

RED WINE



ST JAMES

WINE LIST, CONTINUED

RED WINE

FRANCE, CONT'D		SPAIN		Aperture Cabernet Sauvignon		St Supery Cabernet Sauvignon		Freja Cellars, Estate Pinot Noir	
Saint Cosme	45	Faustino V, Rioja Riserva	56	Sonoma County, California 2023	220	Napa, California 2022	126	Chehalem Mt, Willamette, Oregon 2016	56
Cotes-Du-Rhone 2024		Rioja 2018		blueberry, plum, oak, spice		black currant, vanilla, chocolate		blueberry, cherry, spice	
black cherry, plum, smoke		red fruit, cedar, clove		Cocodrilo Cabernet Sauvignon		Titus Cabernet Sauvignon		Ayres Gamay Noir	
Famille Lancon, La Salitude	48	Faustino I, Rioja Gran Reserva	98	Mendoza, Argentina 2022	74	Napa, California 2023	150	Chehalem Mt, Willamette, Oregon 2022	70
Cotes-Du-Rhone 2024		Rioja 2016		blueberry, plum, sweet spice		cherry, raspberry, spice, vanilla		pepper, ripe fruit, raspberry	
cherry, pepper, raspberry, plum		spice, dried fruit, vanilla		Crescere Cabernet Sauvignon		ZD Wines Cabernet Sauvignon		MALBEC, MERLOT & MORE	
Vidal-Fleury	40	Marques de Riscal	182	Alexander Valley, California 2018	262	Napa, California 2021	217	Lapostolle Carmenere	72
Cotes-Du-Rhone 2019		Gran Reserva, Rioja 2018		pear, spice, melon, floral		warm spice, black cherry		Apalta Valley, Chile 2023	
vanilla, cedar, black currant, cherry		leather, plum, blackberry, oak		Geyser Peak, Walking Tree Cabernet Sauvignon		PINOT NOIR & GAMAY		ripe plum, blackberry, pepper	
Shattered Grenache	56	Miros de Ribera Tempranillo	63	Alexander Valley, California 2021	63	Ireland Family Pinot Noir	87	Laura Hartwig Carmenere	46
Cotes Catalanes 2022		Ribera del Duero 2021		dark berry, black currant, pepper		Sta. Rita Hills, California 2020		Colchagua, Chile 2021	
black currant, spice, coffee, oak		wild berry, plum, coffee		Greenwing Cabernet Sauvignon		black cherry, pepper, raspberry		tobacco, smoke, leather, plum	
ITALY		Oda Tempranillo Blend		69		Averaen Pinot Noir		58	
Altesino Brunello Di Montalcino		Costers Del Segre 2019		black currant, berry, coffee		Willamette, Oregon 2023		Catena Malbec	
128		black currant, berry, coffee		Alto Moncayo\Veraton Garnacha		dark fruit, black tea, spice		60	
Tuscany 2021		Aragon 2021		88		Chalone Vineyards, Estate Pinot Noir		59	
wild berry, oak, tobacco		plum, blackberry, cherry		Cabriola Garnacha, Blend		Chalone, Solidad, California 2023		Novelty Hill Merlot	
Castello Di Bossi Chianti Classico	103	40		Aragon 2019		cherry, earthy, plum, spice		Columbia Valley, Washington 2023	
Gran Selezione		vanilla, black fruit, fig		CABERNET & BORDEAUX BLENDS		Cuvaision Pinot Noir		cherry, chocolate, plum	
Tuscany 2018		El Enemigo Cabernet Franc		70		Los Carneros, Napa, California 2021		Nicole Marie Merlot, Zinfandel, Petite Sirah	
cedar, ripe cherry, spice		Mendoza, Argentina 2022		dark berry, cedar, tobacco		red fruit, spice, cedar		North Coast, California 2024	
La Caccia Tuscan Red	210	50		Quest Cabernet Franc		Ken Wright Pinot Noir		dark plum, black currant, vanilla	
Tuscany 2020		Paso Robles, California 2023		Paso Robles, California 2023		Willamette, Oregon 2024		Inkblot Petit Verdot	
plum, tobacco, oak, chocolate		chocolate, vanilla, blackberry, tobacco		blackberry, cherry, chocolate, spice		floral, red fruit, cherry		Lodi, California 2021	
Nessun Dorma Tuscan Red	53	63		Paul Hobbs Cabernet Sauvignon		Lange Pinot Noir		fig, cherry, dark berry, oak	
Tuscany 2023		Ancient Peaks, Quarry Cabernet Sauvignon		Coombsville, Napa, California 2019		Willamette, Oregon 2023		Sofa King Bueno, Chronic Cellars Syrah Blend	
ripe cherry, earthy, spice		Paso Robles, California 2021		blueberry, tobacco, black fig		blueberry, plum, spice		Paso Robles, California 2021	
G.D. Vajra Nebbiolo	63	123		Pine Ridge, The Traveler's Series Cabernet Sauvignon		Lemelson, Thea's Selection Pinot Noir		plum, blackberry, oak, chocolate	
Langhe 2023		Damilano Nebbiolo		California 2022		Willamette, Oregon 2022		Fidelity Zinfandel	
red berry, earth, leather		95		blueberry, mocha, spice, oak		cherry, red currant, spice		Alexander Valley, California 2021	
Produttori Nebbiolo	88	Terzetto Nebbiolo		Pine Ridge Cabernet Sauvignon		Migration Pinot Noir		blackberry, pepper, plum, chocolate	
Barbaresco 2024		Barolo, Piedmont 2020		Napa, California 2023		Sonoma Coast, California 2022		Ridge Zinfandel Blend	
cherry, leather, tobacco, spice		leather, spice, licorice		blackberry, cherry, vanilla		blackberry, cranberry, oak		Dry Creek Valley, California 2021	

 RAW BAR TODAY'S OYSTERS		
QTY	VARIETY – ORIGIN	\$ / EACH
—	Beausoleil – NB, CAN <i>moderate brine, clean, buttery, mineral finish</i>	3.75
—	Northern Belle – PEI, CAN <i>clean brine, plump, meaty, savory umami finish</i>	4.00
—	Cupids Choice – PEI <i>delicate brine, sweet, crisp, clean finish</i>	3.85
—	Moondancer – ME <i>briny kiss, sweet, mineral, clean finish</i>	3.75
—	Boomamoto – MA <i>brisk brine, mineral, plump, savory finish</i>	3.75
—	Skipper Sweets – FL <i>mild brine, sweet, buttery, clean finish</i>	3.50
—	Virginica Taylor – WA <i>crisp brine, briny, plump, mineral finish</i>	4.00
—	Patriots – MA <i>bold brine, plump, crisp, clean finish</i>	3.75
—	Blue Point – CT <i>mild brine, mineral, plump, savory finish</i>	3.50

ALSO FROM THE RAW BAR

—	Shrimp Cocktail <i>old bay seasoned, lemon, classic cocktail sauce</i>	14
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SAUCES

— Cocktail .50	— Horseradish .50
— Mignonette .50	— Cucumber Mignonette 1.00

WINE PAIRINGS

Crisp, mineral pours for the raw bar

BY THE GLASS

Mont Gravet Sauvignon Blanc	11
Lubanzi Chenin Blanc	13
Montefresco Prosecco	14

BY THE BOTTLE

Nortico Alvarinho	40
Graville-Lacoste, Graves	55
Domaine Louis Moreau, Petit Chablis	70

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— Mignonette .50	— Cucumber Mignonette 1.00

WINE PAIRINGS

Crisp, mineral pours for the raw bar

BY THE GLASS

Mont Gravet Sauvignon Blanc	11
Lubanzi Chenin Blanc	13
Montefresco Prosecco	14

BY THE BOTTLE

Nortico Alvarinho	40
Graville-Lacoste, Graves	55
Domaine Louis Moreau, Petit Chablis	70

Consuming raw or undercooked seafood or shellfish 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.

 RAW BAR TODAY'S OYSTERS		
QTY	VARIETY – ORIGIN	\$ / EACH
—	Beausoleil – NB, CAN <i>moderate brine, clean, buttery, mineral finish</i>	3.75
—	Northern Belle – PEI, CAN <i>clean brine, plump, meaty, savory umami finish</i>	4.00
—	Cupids Choice – PEI <i>delicate brine, sweet, crisp, clean finish</i>	3.85
—	Moondancer – ME <i>briny kiss, sweet, mineral, clean finish</i>	3.75
—	Boomamoto – MA <i>brisk brine, mineral, plump, savory finish</i>	3.75
—	Skipper Sweets – FL <i>mild brine, sweet, buttery, clean finish</i>	3.50
—	Virginica Taylor – WA <i>crisp brine, briny, plump, mineral finish</i>	4.00
—	Patriots – MA <i>bold brine, plump, crisp, clean finish</i>	3.75
—	Blue Point – CT <i>mild brine, mineral, plump, savory finish</i>	3.50

ALSO FROM THE RAW BAR

—	Shrimp Cocktail <i>old bay seasoned, lemon, classic cocktail sauce</i>	14
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SAUCES

— Cocktail .50	— Horseradish .50
— Mignonette .50	— Cucumber Mignonette 1.00

WINE PAIRINGS

Crisp, mineral pours for the raw bar

BY THE GLASS

Mont Gravet Sauvignon Blanc	11
Lubanzi Chenin Blanc	13
Montefresco Prosecco	14

BY THE BOTTLE

Nortico Alvarinho	40
Graville-Lacoste, Graves	55
Domaine Louis Moreau, Petit Chablis	70

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