ST JAMES

DINNER

STARTERS

Thai Fried Calamari
buttermilk fried, fresh herbs, shallot, Thai chilis, lime 18

Sticky Ribs
pork ribs, cilantro, hoisin chili sauce 20

Deviled Eggs
cornichon, bacon, eggs 12

Milk Buns
sea salt, cultured butter 9

Crab Toast
Maryland blue crab salad, brioche, radish, caviar, beurre blanc 18

Burrata Salad
Dukes farms red oak, heirloom tomatoes, basil pesto, balsamic 16

Chopped Greens Salad
organic greens, apples, Asher blue cheese, radish, spiced walnut, cranberry, green goddess 12

Caesar Salad
kale, croutons, anchovy caesar dressing, pecorino 12

SIDES

SIGNATURE POTATOES 11

Saint Fries *truffle, garlic, herbs, pecorino*
Au Gratin Potatoes *potatoes, cream, gruyere cheese*
Duck Fat Confit Potatoes *duck fat, roasted garlic, thyme*

CLASSICS & GARDEN 9

Mashed Potatoes
Brussel Sprouts
Broccolini
Fried Okra
Haricot Vert
Baby Zucchini
Baby Carrots

ENTREES

Redfish
blackened, antebellum bacon grits, spinach, tomato cream 36

Shrimp & Fettuccini
shrimp, garlic butter, tomato, herbs, fettuccini 28

SLEEPER
Half Roasted Chicken
mashed potatoes, baby zucchini, chicken beer jus 36

Steak Mezzaluna
steak, Asher blue cheese mezzaluna, mushrooms, spinach, creamy velouté 30

St. James Burger*
wagyu, white cheddar, lettuce, tomato, pickled red onion, burger sauce 26

WOOD-FIRED PIZZAS

Fig and Duck
fig sauce, duck confit, fontina, lemon, ricotta, arugula 21

Spicy Maple Bacon
cream sauce, spicy maple bacon jam, red onion, garlic, mozzarella 19

BBQ Chicken
smoked chicken, pickled onion, jalapeno, mozzarella, bbq sauce 19

Mushroom
garlic cream sauce, mushrooms, scallion, mozzarella 19

Diavola
hatch chili salami, olives, basil, mozzarella, parmesan, spicy tomato sauce 19

FROM THE GRILL

all steaks & chops served à la carte

Ribeye*
16oz Chatel Farms Prime 90

Filet Mignon*
6oz Chatel Farms Prime 78

NY Strip*
14oz Chatel Farms Prime 85

Manhattan Strip*
8oz Chatel Farms Prime, center cut 60

Pork Chop*
14oz bone-in Duroc 32

ADD-ONS

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

DESSERT

Crème Brûlée
vanilla custard, burnt sugar, chantilly 12

Bourbon Bread Pudding
caramel, bourbon, vanilla gelato 12

Coca-Cola Cake
warm chocolate cake, vanilla gelato, chocolate fudge sauce 12

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

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ST JAMES
BEVERAGES

BEER & CIDER

Ace Cider:
- Pineapple Cider 8
- Pear Cider 8

Anheuser Busch:
- Michelob Ultra 6

Bandwagon:
- Troubador Pale Ale 8
- Mind The Gap Golden 8

Brew Dog:
- Elvis Juice IPA 8

Cigar City:
- Maduro Brown Ale 8

Creature Comforts:
- Watermelon Sour 8
- Classic City Lager 8
- Bibo Pilsner 8

GA Beer Co:
- Field Party 8

Guinness:
- Draught Stout 10

Lagunitas:
- Little Sumpin IPA 8

Ológy Brewing Co:
- Sensory Overload 11

Stone:
- Delicious IPA 8

Tampa Bay Brewing Co:
- Reef Donkey APA 11
- Citrus Grove Blonde Ale 11

Three Taverns:
- Rapturous Sour 8
- A Night on Ponce 8
- Hazy on Ponce 8

Wicked Weed:
- Pernicious IPA 8

NON-ALCOHOLIC

Athletic Brewing:
- Run Wild IPA 8

Maine Root Sodas:
- Root Beer 5
- Mexican Cola 5
- Blueberry 5

FEATURED COCKTAILS

Savannah Sun 16
brown butter bourbon, peach puree, honey cinnamon syrup, lemon, thyme, basil

Spicy Pomegranate Paloma 14
jalapeño infused tequila, grapefruit, lime, agave, Pama liqueur, soda

Harvest Breeze 17
G4 reposado tequila, apple cider, spiced pear, lemon, ginger beer

Autumn Spritz 14
spiced pear liqueur, cinnamon honey, thyme, basil, cocchi americano, prosecco

Ginger Crisp 15
Barr Hill gin, ginger, creme de flora, lemon, brut

LOCAL PARTNERS

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

WINE BY THE GLASS

*Glass / Carafe or Bottle (*carafe)*

SPARKLING
- Castillo Rocio Brut Cava 12 / 38
- Montefresco Prosecco 14 / 42
- Saint Hilaire 16 / 52
- Zardetto Rosé Prosecco 13 / 40

WHITES
- Umberto Fiore Moscato d'Asti 12 / 38
- Olema 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 *
- Board Track Racer Syrah Blend 18 / 58

ASK YOUR SERVER FOR THE FULL WINE & SPIRITS LISTS

ST JAMES
LUNCH

SANDWICHES

Add Saint Fries or Dressed Greens | +4

Breakfast Sandwich
bacon, scrambled egg, american cheese, arugula, truffle mayo, brioche 12

Blackened Redfish*
blackened redfish, remoulade, tomato, lettuce, pickled red onion, brioche 22

Hot Chicken*
spicy fried chicken, apple slaw, hot honey, pickles, brioche 15

Grilled Chicken*
herb marinated, lettuce, tomato, truffle mayo, brioche 15

St. James Burger*
8oz wagyu, white cheddar, lettuce, tomato, pickled onions, pickles, burger sauce, brioche 21

PLATES

Sourdough Pancakes
chantilly cream, maple syrup, cultured butter 12

Crab Toast
Maryland warm blue crab salad, brioche, poached egg, radish, caviar, beurre blanc 22

KITCHEN FAVORITE
Steak & Potato Hash
steak, duck fat confit potatoes, mushrooms, onion, red peppers, over-easy eggs, chimichurri 28

Deviled Eggs
cornichon, bacon, eggs 12

Sticky Ribs
pork ribs, cilantro, hoisin chili sauce 20

Saint Fries
pecorino, truffle, herbs 11

SALADS

Caesar Salad
baby kale, croutons, caesar dressing, pecorino 10

Burrata
Dukes farms red oak, heirloom tomatoes, pistachio basil pesto, balsamic 16

Chopped Green
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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
honey, apricot, apple, light spice

Louis Moreau | Petit Chablis 70
Bourgogne | 2023
pear, lemon, stone fruit

Saint-Veran, Joseph Drouhin | Chardonnay 70
Beaune, Bourgogne | 2022
stone fruit, honeysuckle, almond

Novellum | Chardonnay 40
Roussillon | 2024
peach, apricot, toasty finish

Chateau Graville-Lacoste 55
Graves, Bordeaux | 2024
crisp citrus, straw, mineral

Domaine Michel Thomas et Fils | Sancerre 95
Loire Valley | 2025
grapefruit, gooseberry, flint, crisp acidity

Silex, Fournier Pere & Fils | Sancerre 129
Loire Valley | 2024
crisp citrus, mineral, apple

Domaine de la Quilla | Muscadet 43
2024
green apple, citrus, sea salt

Les Petites Sardines | Muscadet 32
Loire | 2024
lemon, mineral, white flowers, apple

Lucien Albrecht | Gewurztraminer 49
Alsace | 2019
tropical fruit, rose, cinnamon

Leon Beyer | Pinot Blanc 65
Alsace | 2023
green apple, lemon, honey

Pesquie Terrasses | Viognier Blend 53
Rhone Valley | 2022
citrus, white flowers, stone fruit

WHITE – ITALY, SPAIN & BEYOND

ITALY

Verdicchio dei Castelli di Jesi | White Blend 54
Marche, Apiro | 2024
citrus, green apple, pear, honey

Broglia, Derthona | Timorasso 98
Colli Tortonesi, Piedmont | 2019
white peach, citrus zest, mineral

SPAIN

Gotas de mar | Godello 44
Ribeiro | 2025
citrus, honey, stone fruit

PORTUGAL

Nortico | Alvarinho 40
Minho | 2023
citrus, green apple, sea salt

AUSTRIA

Hasen Sprung | Gruner Veltliner 40
2023
peach, tropical fruit, honey

Weingut Stadt Krems | Riesling 44
Kremstal | 2023
dry, citrus, stone fruit

WHITE – NEW WORLD

CHARDONNAY

Amici | Chardonnay 70
Sonoma Coast, California | 2024
peach, pear, light oak

Cuvaison | Chardonnay 56
Los Carneros, Napa, California | 2023
light oak, pear, citrus

House of Brown | Chardonnay 35
Napa, California | 2023
no oak, citrus, honey

Ken Wright | Chardonnay 75
Willamette, Oregon | 2023
white peach, apple, honey

MacRostie | Chardonnay 62
Sonoma Coast, California | 2023
pear, citrus, honey, oak

Singing Tree | Chardonnay 49
Russian River Valley, California | 2024
nectarine, baked pear, light oak

OTHER WHITES

Aperture | Chenin Blanc 53
Clarksburg, California | 2022
lemon, tropical fruit, floral

Elk Cove | Estate Pinot Gris 48
Willamette, Oregon | 2024
apple, melon, honey, citrus

San Simeon | Viognier 39
Paso Robles, California | 2025
bright peach, tropical fruit, honey

Spiral, Cow Horn | White Blend 63
Applegate Valley, Oregon | 2024
peach, apricot, citrus

Pali (skin contact) | Gewurtraminer Blend 54
Central Coast, California | 2024
floral, citrus, apricot

SPARKLING

Avinyo Petillant | Sparkling White 49
Penedes, Spain | 2023
apple, citrus, ginger

Gramona La Cuvee | Cava 87
Spain | 2021
apricot, herb, citrus

GH Mumm | Champagne 100
France
peach, pineapple, honey

Billecart-Salmon | Champagne, Brut Blanc de Blanc 225
Grand Cru | France
almond, hazelnut, citrus peel

Heidsieck & Co Monopole Blue Top | Champagne 114
France
lemon, green apple, almond

Laurent-Perrier | Champagne 68
France (375 ml)
white fruit, honeysuckle

Veuve Clicquot | Champagne 206
France
apple, pear, citrus

Graham Beck Brut | Chardonnay, Pinot Noir Blanc 57
South Africa
lemon, honey finish

Dopff & Irion | Cremant Brut 63
Alsace, France
dry, floral, tropical fruit

ROSE

AIX 51
Coteaux d'Aix en Provence, France | 2025
melon, strawberry, peach

Figuiere Magali 49
Cotes de Provence, France | 2023
strawberry, orange peel, floral

Presqu'ile | Pinot Noir Rose 58
Santa Barbara County, California | 2023
strawberry, raspberry, shortbread

Forever Summer, Mirabeau 35
Provence, France | 2025
raspberry, pomegranate, pepper, citrus

RED WINE

FRANCE

Chateau Condat 88
Saint-Emilion Grand Cru, Bordeaux | 2018
black fruit, new oak, spice

Grand Periples 95
Margaux, Bordeaux | 2023
cedar, plum, currant, coffee

Marchand Tawse 150
Gevrey-Chambertin, Cote de Nuits | 2018
black fruit, fig, oak

Bouchard Pere & Fils | Pommard, Premier Cru 192
Cote de Beaune | 2019
chocolate, dark fruit, plum, earth

Chorey les Beaune 126
Bourgogne | 2022
blackberry, currant, spice, earth

Maison Chanzy 70
Bourgogne | 2023
black cherry, plum, smoky

Leon Beyer | Pinot Noir 78
Alsace | 2019
strawberry, cedar, cherry

La Nerthe 55
Cotes-Du-Rhone | 2022
raspberry, black currant, cherry, pepper

Crous St. Martin 88
Chateauneuf-Du-Pape, Rhone Valley | 2022
cherry, raspberry, oak

Les Allies 105
Chateauneuf-Du-Pape, Rhone Valley | 2023
spiced red fruit, herbs, leather

Vieux Telegraphe 270
Chateauneuf-Du-Pape, Rhone Valley | 2020
dark cherry, dried herbs, spice

Les Pallieres, Terrasse Du Diable 126
Gigondas, Cotes-Du-Rhone | 2019
dark plum, pepper, cherry, smoke

ST JAMES

WINE LIST, CONTINUED

RED WINE

FRANCE, CONT'D

Saint Cosme 45
Cotes-Du-Rhone | 2024
black cherry, plum, smoke

Famille Lancon, La Salitude 48
Cotes-Du-Rhone | 2024
cherry, pepper, raspberry, plum

Vidal-Fleury 40
Cotes-Du-Rhone | 2019
vanilla, cedar, black currant, cherry

Shattered | Grenache 56
Cotes Catalanes | 2022
black currant, spice, coffee, oak

ITALY

Altesino | Brunello Di Montalcino 128
Tuscany | 2021
wild berry, oak, tobacco

Castello Di Bossi | Chianti Classico Gran Selezione 103
Tuscany | 2018
cedar, ripe cherry, spice

La Caccia | Tuscan Red 210
Tuscany | 2020
plum, tobacco, oak, chocolate

Nessun Dorma | Tuscan Red 53
Tuscany | 2023
ripe cherry, earthy, spice

G.D. Vajra | Nebbiolo 63
Langhe | 2023
red berry, earth, leather

Produttori | Nebbiolo 123
Barbaresco | 2024
cherry, leather, tobacco, spice

Damilano | Nebbiolo 95
Barolo, Piedmont | 2021
cherry, raspberry, floral, spice

Terzetto | Nebbiolo 88
Barolo, Piedmont | 2020
leather, spice, licorice

SPAIN

Faustino V, Rioja Riserva 56
Rioja | 2018
red fruit, cedar, clove

Faustino I, Rioja Gran Riserva 98
Rioja | 2016
spice, dried fruit, vanilla

Marques de Riscal 182
Gran Riserva, Rioja | 2018
leather, plum, blackberry, oak

Miros de Ribera | Tempranillo 63
Ribera del Duero | 2021
wild berry, plum, coffee

Oda | Tempranillo Blend 69
Costers Del Segre | 2019
black currant, berry, coffee

Alto Moncayo\Veraton | Garnacha 88
Aragon | 2021
plum, blackberry, cherry

Cabriola | Garnacha, Blend 40
Aragon | 2019
vanilla, black fruit, fig

CABERNET & BORDEAUX BLENDS

El Enemigo | Cabernet Franc 70
Mendoza, Argentina | 2022
dark berry, cedar, tobacco

Quest | Cabernet Franc 50
Paso Robles, California | 2023
chocolate, vanilla, blackberry, tobacco

Ancient Peaks, Quarry | Cabernet Sauvignon 63
Paso Robles, California | 2021
currant, spice, berry, vanilla

Aperture | Cabernet Sauvignon 220
Sonoma County, California | 2023
blueberry, plum, oak, spice

Cocodrilo | Cabernet Sauvignon 74
Mendoza, Argentina | 2022
blueberry, plum, sweet spice

Crescere | Cabernet Sauvignon 262
Alexander Valley, California | 2018
pear, spice, melon, floral

Geyser Peak, Walking Tree | Cabernet Sauvignon 63
Alexander Valley, California | 2021
dark berry, black currant, pepper

Greenwing | Cabernet Sauvignon 40
Columbia Valley, Washington | 2023
black plum, cherry, chocolate

Grant Burge, Ink | Cabernet Sauvignon 42
Paso Robles, California | 2023
black cherry, blackberry, dark chocolate, oak

Halter Ranch Ancestor | Cabernet Sauvignon 126
Adelaida, Paso Robles, California | 2019
currant, milk chocolate, smoked oak

Oberon | Cabernet Sauvignon 73
Napa County, California | 2023
blackberry, cherry, chocolate, spice

Paul Hobbs | Cabernet Sauvignon 298
Coombsville, Napa, California | 2019
blueberry, tobacco, black fig

Pine Ridge, The Traveler's Series | Cabernet Sauvignon 70
California | 2022
blueberry, mocha, spice, oak

Pine Ridge | Cabernet Sauvignon 158
Napa, California | 2023
blackberry, cherry, vanilla

St Supery | Cabernet Sauvignon 126
Napa, California | 2022
black currant, vanilla, chocolate

Titus | Cabernet Sauvignon 150
Napa, California | 2023
cherry, raspberry, spice, vanilla

ZD Wines | Cabernet Sauvignon 217
Napa, California | 2021
warm spice, black cherry

PINOT NOIR & GAMAY

Ireland Family | Pinot Noir 87
Sta. Rita Hills, California | 2020
black cherry, pepper, raspberry

Averaen | Pinot Noir 58
Willamette, Oregon | 2023
dark fruit, black tea, spice

Chalone Vineyards, Estate | Pinot Noir 63
Chalone, Solidad, California | 2023
cherry, earthy, plum, spice

Cuvaison | Pinot Noir 70
Los Carneros, Napa, California | 2021
red fruit, spice, cedar

Ken Wright | Pinot Noir 60
Willamette, Oregon | 2024
floral, red fruit, cherry

Lange | Pinot Noir 60
Willamette, Oregon | 2023
blueberry, plum, spice

Lemelson, Thea's Selection | Pinot Noir 70
Willamette, Oregon | 2022
cherry, red currant, spice

Migration | Pinot Noir 91
Sonoma Coast, California | 2022
blackberry, cranberry, oak

Freja Cellars, Estate | Pinot Noir 56
Chehalem Mt, Willamette, Oregon | 2016
blueberry, cherry, spice

Ayres | Gamay Noir 70
Chehalem Mt, Willamette, Oregon | 2022
pepper, ripe fruit, raspberry

MALBEC, MERLOT & MORE

Lapostolle | Carmenere 72
Apalta Valley, Chile | 2023
ripe plum, blackberry, pepper

Laura Hartwig | Carmenere 46
Colchagua, Chile | 2021
tobacco, smoke, leather, plum

Catena | Malbec 60
Paraje Altamira, Mendoza, Argentina | 2023
dark fruit, oak, spice

Novelty Hill | Merlot 59
Columbia Valley, Washington | 2023
cherry, chocolate, plum

Nicole Marie | Merlot, Zinfandel, Petite Sirah 55
North Coast, California | 2024
dark plum, black currant, vanilla

Inkblot | Petit Verdot 53
Lodi, California | 2021
fig, cherry, dark berry, oak

Sofa King Bueno, Chronic Cellars | Syrah Blend 67
Paso Robles, California | 2021
plum, blackberry, oak, chocolate

Fidelity | Zinfandel 46
Alexander Valley, California | 2021
blackberry, pepper, plum, chocolate

Ridge | Zinfandel Blend 125
Dry Creek Valley, California | 2021
black raspberry, spice, plum

RAW BAR

TODAY'S OYSTERS

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

ALSO FROM THE RAW BAR

—— **Shrimp Cocktail** **14**
old bay seasoned, lemon, classic cocktail sauce

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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RAW BAR
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—— Northern Belle – PEI, CAN 4.00
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delicate brine, sweet, crisp, clean finish
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—— Virginica Taylor – WA 4.00
crisp brine, briny, plump, mineral finish
—— Patriots – MA 3.75
bold brine, plump, crisp, clean finish
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ALSO FROM THE RAW BAR
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old bay seasoned, lemon, classic cocktail sauce
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Crisp, mineral pours for the raw bar
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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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ALSO FROM THE RAW BAR
—— Shrimp Cocktail 14
old bay seasoned, lemon, classic cocktail sauce
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
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.