

St. Jack To-Go Menu

PETIT PLATS & HORS D'OEUVRES

CHILLED POACHED PRAWNS*

VADOUVAN AIOLI

THREE for 6. / SIX for 12.

POMMES FRITES* 5.

AIOLI

BUTTER LETTUCE 10.

AVOCADO, RADISH, CROUTON, DIJON VINAIGRETTE

SMOKED MUSSEL CAESAR 12.

FRISÉE, PECORINO, CROUTON, TROUT ROE, TARRAGON

PLATS PRINCIPAUX

ST. JACK DOUBLE BURGER & FRITES* 14.

BACON, CHEDDAR, ICEBERG, ONION, PICKLE, ST. JACK SAUCE, BRIOCHE

FRIED CHICKEN SANDWICH & FRITES* 11.

SAUCE GRIBICHE, FRANK'S HONEY, ICEBERG, PICKLE, BRIOCHE

BONE-IN PORK SHINTZEL 27.

SAUCE VERTE, BOQUERONES, CHARRED RAAB, MEKKERSTEE

STEAK FRITES*

SHALLOT & RED WINE DEMI-GLACE, POMMES FRITES, BÉARNAISE

BISTRO FILET 10 oz. 42.

- ADD SEARED FOIE GRAS TO ANYTHING 15.-

PANTRY ITEMS

ST. JACK RED WINE VINAIGRETTE 10.

SERVED BY THE PINT

OLIVES 10.

MARINATED WITH ORANGE, THYME, GARLIC

SERVED BY THE 1/2 PINT

CERVELLE de CANUT 13.

GOAT CHEESE, FROMAGE BLANC, GARLIC

SERVED BY THE 1/2 PINT

CHICKEN LIVER MOUSSE 13.

SERVED BY THE 1/2 PINT

POTATO LEEK SOUP 14.

SERVED BY THE QUART

BEEF BOURGUIGNON 19.

SERVED BY THE QUART

DUCK CONFIT & LENTIL SOUP 13.

SERVED BY THE QUART

SMOKED SCALLOP PUTTANESCA 14.

SERVED BY THE QUART

CRÈME OF TOMATO SOUP 14.

ST. JACK'S CLASSIC SERVED BY THE QUART

TRIPES À LA MODE DE CAEN 16.

CLASSIC TRIPE & CALVADOS STEW BY THE QUART

CONFIT DUCK LEG TWO for 12.

FROMAGE - 1/4 POUND 10.

LISTED SEPERATELY

ALL THE DRINKS

Wine

CHAMPAGNE 40.

GATINOIS, GRAND CRU, BRUT TRADITION, Aÿ, FR NV

BLANQUETTE DE LIMOUX 20.

JEAN PHILIPPE, BRUT, LANGUEDOC, FR NV

SPARKLING ROSÉ 26.

CHÂTEAU DE BRÉZÉ, BRUT ROSÉ, CRÉMANT DE LOIRE, FR NV

ST. JACK BLANC 18.

WILLAMETTE VALLEY, OR '17

CHARDONNAY 24.

DOMAINE MICHEL, MÂCON-VILLAGES, FR '16

RIESLING 26.

DOMAINE LÉON BOESCH, ALSACE, FR '17

*MULLER THURGAU + RIESLING + GEWÜRZTRAMINER 28.

DAY, 'VIN DE DAYS-L'ORANGE,' WILLAMETTE VALLEY, OR '19

ST. JACK ROUGE 18.

WILLAMETTE VALLEY, OR '17

PINOT NOIR 30.

MARTIN WOODS, HAVLIN VINEYARD, OR '17

MALBEC 26.

COOPERS HALL, GOLD VINEYARD, ROGUE VALLEY, OR '15

BORDEAUX ROUGE 28.

CHÂTEAU LAFOND, CANON-FRONSAC, FR '15

BEER & CIDER

BREAKSIDE 3.

GOLDEN ALE / OREGON 12 OZ.

PFRIEM 4.

IPA / OREGON 12 OZ.

DOUBLE MOUNTAIN 6.

IRA / OREGON 500 ML.

BRASSERIE DUPONT 8.

SAISON / BELGIUM 375 ML.

ST. BERNARDUS 8.

ABT 12 QUADRUPEL / BELGIUM 330 ML.

GOODLIFE BREWING 4.

DESCENDER IPA / OREGON 12 OZ.

AVAL CIDER 6.

FRANCE 11.2 OZ.

AVAL ROSÉ CIDER 7.

FRANCE 11.2 OZ.

SWIFT CIDER 5.

'PIP' / OREGON 12 OZ.

NON- ALCOHOLIC

MEXICAN COCA-COLA 3.

MEXICAN SPRITE 3.

STEELHEAD ROOT BEER 3.

FEVER TREE TONIC WATER 2.

FEVER TREE GINGER BEER 2

TOPO CHICO SPARKLING WATER

12 OZ. 3. / 750 ML. 6.

DESSERT

ICE CREAM & SORBET 10.

SERVED BY THE PINT

APPLE BRANDY TART 7.