

Brasserie Saint James

/bræs-ˈrē/- : meaning "Brewery" and/or an informal restaurant, serving simple hearty food.

Soups & Salads

Roasted Tomato \$8

French Onion \$9

Lobster Bisque \$10

Mama \$9 or \$5 (Petit)

Red & green cabbage, cucumbers, bell peppers, red onions, tomato, cilantro, avocado, lemon juice & olive oil.

Bourbon Blood Orange Endive \$10

(add duck confit \$8)

Grilled endive, dried mandarin oranges, pistachios, marscapone & bourbon-blood orange vinaigrette.

Saint James Nicoise \$19

Arctic char crudo, anchovies, hard boiled eggs, new potatoes, pickled green beans, tomatoes, nicoise olives, lemon, & olive oil.

Argentine Steak Salad \$19

Grilled marinated flank steak, arugula, radicchio, roasted peppers, shaved red onion, avocado, shaved parmesan & chimichurri.

Fruits De Mer

Moules Normandes \$17

Bacon, calvados, cream, mushrooms, apple & fries.

Moules Basques \$17

Garlic, butter, wine, tomatoes, chorizo, fennel & fries.

Moules Thaïlandais \$17

Thai coconut-chili curry, lemongrass, cilantro & rice.

Grilled Oysters \$18

Grilled oysters & bourbon-guajillo butter.

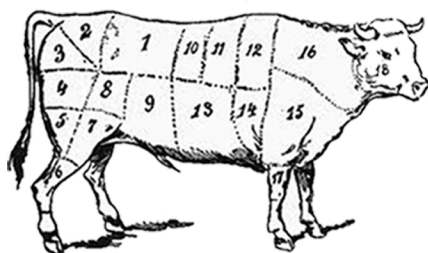
Oysters on the Half (\$ market price)

Smoked Fish & Jardiniere \$18

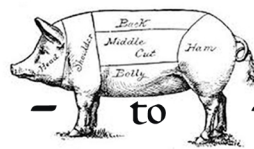
Selection of smoked fish, roe, assorted pickled vegetables, fennel-coriander creme fraiche, & served with toast.

Daily Whole Roasted Fish (\$ market price)

Daily preparation of local fish stuffed with fresh herbs & seasonings, roasted whole with a seasonal selection of vegetables.



Nose - to - Tail



Bone Marrow Canoes \$16

Served with sweet & savory bacon jam with wood fired flat bread.

Boudin Noir \$18

House-made blood sausage, fried mashed potatoes & fruit chutney.

Gallantine De Canard \$18

Charcuterie of duck stuffed with rabbit, figs, pistachio & liver.

Callos De Santiago \$22

Spanish-style slow cooked tripe cassoulet, tomatoes, trotters, house boudin noir, chorizo, jamon & chickpeas

The Pig & Kraut \$22

Crispy braised pork knuckle over bacon-apple kraut & mashed potatoes.

Boeuf Bourguignon \$24

Beef cheeks slowly braised in wine, with carrots, onions, & mushrooms.

"Nose-to-tail eating is not a bloodlust, testosterone-fueled offal hunt. It's common sense, and it's all good stuff." - Fergus Henderson

Pub Fare & Starters

Brasserie Poutine \$9 (add duck or pork \$7)

Mushroom or Pork Gravy, cheddar curds & fries.

The Mac \$13

Mushrooms, leeks, cauliflower, gruyere & cheddar.

Brasserie Burger \$16

(substitute house veggie patty or lettuce wrap)

House patty, onions, mushrooms, Irish cheddar, mustard & aioli.

Lamb Tartare \$18

Moroccan spiced lamb, local egg, cornichons, crispy shallots, local greens & wood fired bread.

Gumbo & Dirty Rice \$18

Spicy seafood gumbo & Cajun dirty rice.

Fish & Chips \$20

Beer battered cod & prawns, parsnip chips, fries & remoulade.

Dixie Chicken \$20

Southern fried chicken thighs, spicy creamed kale & grits.

Entrees

Arctic Char A La Russe \$28

Arctic char with smoked local salmon en croute, dill-tarragon cream sauce & served with our unique ratatouille.

Brasserie Braise \$26

Short ribs & oxtail slow cooked in dark ale, confit cipollini onions, carrots, parsnips & spicy gremolata, served over creamed polenta.

Duck Confit Cassoulet \$24

Tender confit duck quarter, lardon, house made sausage, garlic, onions, white beans & herbs.

Matambre De Pollo \$24

Chicken roulade of arugula, mushrooms, pine nuts & catalonian romesco, topped with a duck egg.

Argentine Flank Steak \$22

Grilled marinated flank steak, chimichurri & roasted peppers, served over mashed potatoes with local greens.

Buenos Aires Barbecue

\$70

(feeds 2-4 people, please allow 30 minutes)
Wood-fired chicken thighs, sausages, lamb chops, skirt steak, morcilla, grilled vegetables, avocado spread, mama salad, chimichurri & fire roasted bread.

Sides

Fries \$5

Spicy Creamed Kale \$6

Dauphinoise Potatoes \$7

Bourbon Roasted Veggies \$7

Ratatouille \$9