
Chapter 1

The Beginning

P.E.I Mussels

Roasted tomato & fennel broth, grilled flatbread - 10

Spinach & Artichoke

House-made flatbread - 9

Calamari Strips

Fried crisp with pea shoot aioli - 14

Truffle Fries

(gf) Hand cut thin fries, Grana Padano, parsley and truffle remoulade dip - 8

Gate Wings

(gf) Brine and fried, choice of Kansas City BBQ, chimichurri or classic - 14

Tuna Poke

Chili marinated raw tuna served with crisps and Boston lettuce - 13

Sticky Korean Pork Belly Buns

Applewood smoked, kimchi ketchup & sweet onions - 10

Gate Salad

(gf) Roasted beets, house-made boursin cheese, blueberry vinaigrette, salted walnuts, arugula and seasonal greens - 10

**Add seared tuna, shrimp, blackened or grilled chicken/salmon - 7.5*

Greek Salad

(gf) Crisp romaine, grape tomatoes, onions, cucumbers, red peppers, Kalamata olives, feta cheese - 11

“La Ferme Shediac” Caesar Salad

(gf) House-made Caesar dressing, Grana Padano, crispy pork & fried chickpeas - 9

Scallop & Shrimp Spinach Salad

(gf) Seasonal fruit, house-made boursin cheese, blueberry vinaigrette - 16

Lightly Smoked Seafood Chowder

Smooth broth, dill, shrimp, cod, smoked haddock and mussels - 13

Chapter 2

Boards & Platters

Cured

Chef inspired charcuterie with house pickles & jams - 16

Cheese

A selection of Atlantic Canada’s finest cheese with market inspired jams, pickles and condiments - 18

Oysters

(gf) Six freshly shucked NB oysters with cocktail granite and lemon - 16

St. James’ Gate is proud to support local farmers and producers.



SJG

Restaurant • Bar • Hotel

st-jamesgate.ca

Chapter 3

A Pub Affair

The following items are served with House cut fries. Substitute for soup, salad, rice, sweet potato or truffle fries - 2.75

Gate Burger

Local D&A beef, house-made bacon and boursin cheese, smoked tomato jam, lettuce, tomato and pickle - 16

Classic Cheese Burger

Local D&A beef and Canadian cheddar - 13

Hand Crafted Veggie Burger

16 ingredients, house-made boursin cheese, red pepper jelly, lettuce, tomato and pickle - 14

Ahi Tuna Tacos

Rare tuna, Korean chilli sesame crust, shaved cabbage & fennel, shoots & soy honey - 16

Fried Chicken Sandwich

Crispy fried, lemon garlic aioli, dill pickles and Boston lettuce - 14

Fish & Fries

Rice flour batter, remoulade & slaw One piece - 12 • Two piece - 14

Reuben

House Smoked Brisket, Gruyere cheese, Rye bread, house-made May Irwin sauce & slaw - 14

California Club

Smoked chicken, La Ferme Shediak leaf lettuce, avocado, house-made bacon, tomato, pickle and jalapeno mayo - 14

Chapter 4

Forks & Knives

Petitcodiac Spring Lamb Pasta

Fresh pasta, tender braised lamb, asparagus, roasted tomato, Grana Padano & fresh herbs - 18

Chicken Carbonara

House smoked chicken & bacon, house-made noodles, rich cream, Grana Padano, parsley & mushroom - 16

Pork & Gnocchi

Sous vide tenderloin, herb rub, sweet potato gnocchi, apple celery puree & spring vegetables - 22

Gate Cut Strip Loin

(gf) Canadian beef, aligot potatoes, carrot puree, pickled mustard seed & spring vegetables - 33

Beef Tenderloin

Butter basted steak, Irish ravioli, seasonal potato and vegetable hodge podge & chimichurri sauce - 35

BBQ Chicken Supreme

Seared chicken, house-made BBQ sauce, seasonal vegetables and Horseradish cream - 18

Pea Shoot Pesto Salmon

(gf) Warm bacon, brussel sprout and tomato salad, pumpkin seed brittle and salted walnuts - 24

Seafood Orzo

Delicate pasta, shrimp, smoked haddock, PEI mussels, tomatoes, chorizo sausage, arugula - 20

Hunan Kung Pao

Fresh vegetables, baby bok choy, spicy ginger soy sauce, egg noodles, peanuts - 13

**Add seared tuna, shrimp, blackened or grilled chicken/salmon - 7.5*