THE ST PAUL GRILL

Executive Chef: Gheorghe Vatafu
General Manager Billy Tam

SEPTEMBER FEATURES

LUNCH

Compart Farm Duroc Pulled Pork Omelet GF

Whole Egg, Pulled Pork, Tillamook Cheddar, Caramelized Onion, Roasted Red Pepper, Cilantro, Tomato, Sour Cream

22.95

DINNER

Compart Farm Duroc Pulled Pork Cuban Sandwich

Pulled Pork, Ham, Swiss Cheese, Dill Pickles, Mustard, Fresh Batard Roll

24.95

Compart Farm Duroc Pork Belly

Smoked Braised Pork Belly, Maple Stone Ground Mustard Glaze, Radish, Green Onion, Fresh Herb Salad

18.95

Grouper

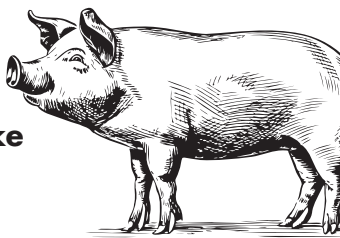
Pan-Seared Grouper, Spiced Green Apple Velouté, Red Cabbage Slaw

49.95

Compart Farm Duroc Pork Ad Hoc Experience For Two

Porchetta, House-Made Sausage, Pork Rillettes, Fig Jam, Pickled Sweet Pepper, Red Cabbage & Cucumber, Garlic Crostini

72.95



DESSERT

Salted Caramel Cheesecake

Caramel Cheesecake, Chocolate Sauce

$16.95

GF *Select items can be prepared gluten-friendly with minor modifications.*

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FEATURED COCKTAIL

Endless Summer in Rice Park

Gin, Pomegranate Liqueur, Lemon, Simple Syrup, Blackberry, Basil

14

In honor of our commitment to the park, a portion of each Endless Summer cocktail sold supports park maintenance through the Saint Paul Parks Conservancy.

Heaven's Door Rye Tai

Heaven's Door 10yr Rye, Disaronno, Pierre Ferrand Dry Curacao, Lime, Blackstrap Bitters, Jamaican #1 Bitters

24

FEATURED WINES

Domaine de Grisy, Bourgogne

Burgundy, France
20 Glass | 78 Bottle

King Estate Pinot Gris

Willamette Valley, Oregon
14 Glass | 50 Bottle

BY THE BOTTLE

Rombauer Diamond Selection Cabernet Sauvignon, 2017

Napa Valley, California
Was 258 | Featured Price 198

Kistler "Les Noisetiers" Chardonnay, 2022

Sonoma Coast, California
Was 187 | Featured Price 137