

SMALL PLATES

house marinated olives&pickles	\$5
housemade bread, garden herb butter	\$8
roasted StuckmeyerFarm new potato, garlic oil, sea salt	\$6
roasted StuckmeyerFarm 'bolero' carrots, missouri pecan, sea salt	\$8
j.t.gelineau mushrooms, sherry wine, herb butter	\$10
housemade polenta, roasted tomato sauce, ricotta	\$5
ButtonwoodFarm deviled chicken eggs, housemade pickles, pickled mustard seed	\$10
soup- chilled JDevotiGarden purée of zucchini, heirloom cherry tomato salad, cucumber, housemade sea salt focaccia	\$10
heirloom tomato salad- red onion, basil, focaccia crouton, champagne vinaigrette, parmigiano-reggiano	\$10
2 cheese plate- housemade ricotta w/ garden herbs, HemmeBro's cheddar, candied mo. pecan, local fruit, housemade bread	\$15

PASTA

housemade fettucini, j.t.gelineau mushrooms, onion, parmigiano-reggiano	\$18
housemade spaghetti, OzarkForest 'san marzano' tomato, housemade ricotta, lemon, olives, JDevotiGarden basil, herb butter	\$18

PIZZA

margherita- OzarkForest san marzano tomato, mozzarella, JDevotiGarden basil	\$12
mushroom pizza- j.t.gelineau mushrooms, tomato sauce, mozzarella	\$14
ricotta- tomato sauce, aji limon chili flake, housemade RollingLawn whole milk ricotta	\$14
meat- housemade fennel&chili flake sausage, LucaRomaGarden calabrian pepper, chilli flake, tomato sauce, mozzarella, olives, parmigiano-reggiano	\$16
vegetable- JDevotiGarden zucchini, eggplant, red onion, charred tomato, GoatsbeardFarm quark, mozzarella	\$16

ENTREES

wild alaskan king salmon&ratatouille- tomato, eggplant, zucchini, peppers, vidalia onion, garlic, lemon aioli	\$30
roasted pork loin, OzarkForest shishito pepper, boiled new potato, sherry wine jus	\$27
burger-house ground beef, housemade pecanwood smoked bacon, LivingWaterFarms greens, fried chicken egg, HemmeBros cheddar, heirloom tomato, sea salt focaccia, housemade pickles	\$17

TASTING MENU six courses \$65 + wine pairings \$100 To ensure proper service, we ask that your entire party participates.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
We gladly accommodate any dietary or vegetarian requirements you may have.
PLEASE NOTE: 20% gratuity will be added to parties of 6 or more