

SMALL PLATES

house marinated olives&pickles	\$5
housemade breads, herb butter, olive oil	\$7
crostini- j.t.gelineau mushrooms, micro greens, herb butter, BeeHiveCheeseCo. 'barely buzzed'	\$10
purée of white boer pumpkin, vegetable broth, onion, garlic, grilled focaccia	\$10
caesar salad- LivingWaterFarm green leaf, housemade caesar dressing, croutons, parmigiano-reggiano	\$10
housemade charcuterie&cheese selection, jam, pickles, grain mustard, honey, local candied missouri pecans	\$25

PIZZA

margherita- tomato sauce, mozzarella, JDevotiGarden basil	\$14
meat- housemade sausage, onion, tomato sauce, garden habanada peppers, chilli flake, fresh mozzarella	\$16
vegetable- j.t.gelineau mushrooms, extra virgin olive oil, onion, BaetjeFarm goat cheese	\$16

PASTA

housemade ravioli- musquee de provence pumpkin, garden greens, onion, HemmeBros 'quark', ArtLehrFarm broccoli, housemade ricotta	\$22
housemade fettucini alfredo, RollingLawns cream, garlic, parmigiano-reggiano	\$20
housemade spaghetti bolognese, Benne'sFarm pork, garlic, onion, roasted tomato, herb butter	\$20

ENTREES

mushroom risotto - arborio rice, j.t.gelineau mushrooms, garlic, vegetable broth, black pepper, parmigiano-reggiano	\$18
cape cod ma. diver scallop, StuckmeyerFarm roasted potatoes, cipollini onion, champagne vinagrette	\$32
ButtonwoodFarm chicken leg, j.t.gelineau french horn mushrooms, green beans, pan jus	\$18
burger-house ground beef, pork, sea salt focaccia, fried chicken egg, HemmeBrothersCreamery cheddar, tomato, housemade pickles	\$17

SIDES

roasted j.t.gelineau mushrooms, herb butter	\$10
StuckmeyerFarm new potatoes, garlic, herb butter	\$7
StuckmeyerFarm green beans, sea salt, black pepper	\$7

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

SAMPLE MENU