

SMALL PLATES

house marinated olives&pickles	\$5
housemade breads, herb butter, olive oil	\$7
polenta, cream, black pepper, herb butter, HemmeBro's cheddar	\$5
StuckmeyerFarm butternut squash, olive oil, black pepper	\$7
j.t.gelineau mushrooms, sherry wine, herb butter	\$10
StuckmeyerFarm roasted beets, housemade ricotta	\$8
StuckmeyerFarm carrots, sea salt, black pepper	\$7
ButtonwoodFarm deviled chicken eggs, housemade pickles	\$10
panzerotti- housemade tartshell, smoked pork shoulder, BaetjeFarm goat cheese, roasted tomato sauce, parmigiano-reggiano	\$8
soup- local millet, french green lentils, onion, StuckmeyerFarm sweet potato, vegetable stock, garlic, sherry wine, grilled toast, BeeHiveCheeseCo 'barely buzzed'	\$8
caesar salad- romaine, housemade crouton, caesar dressing, parmigiano-reggiano	\$10
housemade charcuterie&cheese selection, jam, pickles, grain mustard, honey, local candied missouri pecans	\$25

PIZZA

quatro formaggio- GoatsBeardFarm moniteau blue, mozzarella, BaetjeFarm goat, parmigiano-reggiano, olive oil	\$16
meat- housemade Benne'sFarm smoked pork belly, calabrian peppers, chilli flake, tomato sauce, marinated olives, GoatsBeardFarm 'quark', mozzarella, parmigiano-reggiano	\$16
vegetable- j.t.gelineau mushrooms, extra virgin olive oil, OzarkForest green onion, tomato sauce, fresh mozzarella	\$16

PASTA

housemade spaghetti- Benne'sFarm 24hr pecan wood smoked ham, j.t.gelineau mushroom, OzarkForest spring onion, garlic, parmigiano-reggiano	\$20
housemade ravioli- butternut squash, GoatsBeardFarm goat cheese, pecan, OzarkForest stinging nettles, housemade ricotta	\$20

ENTREES

chicken milanese- ButtonwoodFarm chicken thigh, OzarkForest greens, olives, capers, lemon vinaigrette	\$17
wild alaskan cod- StuckmeyerFarm roasted carrots, j.t.gelineau mushrooms, balsamic vinaigrette	\$26
FitchnerFarm beef short ribs&polenta, cream, black pepper, herb butter, HemmeBro's cheddar, pan jus	\$28
burger-house ground beef, sea salt focaccia, fried chicken egg, HemmeBros cheddar, housecured Benne'sFarm pork belly, housemade pickles	\$17

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

SAMPLE MENU