

SMALL PLATES

housemade sea salt focaccia,
olive oil & herb butter \$5

house marinated olives & pickles \$5

belleville, ill white asparagus,
sous vide egg white, salsa verde,
butter fried bread crumb \$15

pecan wood smoked ham,
olives, BeeHiveCheeseCo cheddar,
extra virgin olive oil, fleur de sel \$10

LARGE PLATE

housemade charcuterie & cheese selection,
jam, pickles, grain mustard, honey,
local candied missouri pecans \$25

SOUP & SALAD

StuckmeyerFarm beet purée,
j.t.gelineau micro greens,
crème fraîche, toasted pecans \$9

salad-
OzarkForest spring greens, pickled beets,
carrots, olive oil confit oyster mushrooms,
croutons, BaetjeFarm fleur de la vallee,
lemon vinaigrette \$10

PIZZA

meat-
pecan wood smoked Benne'sFarm pork belly,
olives, onion, chilli flake, tomato sauce,
fresh mozzarella \$16

vegetable-
extra virgin olive oil, OzarkForest stinging nettles,
GoatsBeardFarm moniteau blue cheese,
RissiFarm asparagus \$16

PASTA

housemade ravioli,
wild oregon ramps, stinging nettles,
housemade ricotta, goat cheese,
j.t.gelineau mushrooms, white wine,
pistou, parmigiano-reggiano \$20

'cacio-pepe' - housemade rigatoni
parmigiano-reggiano, black pepper,
St.LSC 'grow' exhibit oregano \$18

ENTREES

housemade potato gnocchi, ramps,
OzarkForest tuscan kale, roasted onion
BaetjeFarm goat cheese \$18

montauk ny, big eye tuna,
baked DeMangeFamilyFarm sweet potatoes,
olives, spring onion vinaigrette \$24

duck breast,
j.t.gelineau french horn mushrooms,
sherry jus \$28

pecan wood smoked Benne'sFarm pork belly,
StuckmeyerFarm spinach,
fried ButtonwoodFarm chicken egg \$21

burger-house ground beef, lamb, pork,
sea salt focaccia, fried chicken egg,
HemmeBrothersCreamery cheddar,
24hr pecan wood smoked pork belly,
housemade pickles, greens \$17

SIDES

creamy polenta, parmigiano-reggiano \$4
StuckmeyerFarm spinach, onion, garlic \$5

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

SAMPLE MENU