

## SMALL PLATES

house marinated olives&pickles	\$5
housemade breads, herb butter, olive oil	\$7
polenta, cream, black pepper, herb butter, HemmeBros' white cheddar	\$5
StuckmeyerFarm roasted carrots, sea salt, olive oil	\$7
roasted StuckmeyerFarm red fingerling potatoes, sea salt, black pepper, herb butter	\$7
ButtonwoodFarm deviled chicken egg- pickled green tomatoes	\$10
crostini- housemade sea salt focaccia, j.t.gelineau mushrooms, HemmeBros cheddar, fried Benne'sFarm chicken egg	\$10
StuckmeyerFarm black pepper&potato gnocchi, roasted onion, potato purée	\$12
caesar salad- LivingWaterFarm greens, housemade crouton, caesar dressing, deviled chicken egg, parmigiano-reggiano	\$10
winter panzanella salad- housemade focaccia, pickled beets, roasted onion, carrots, celeriac, turnip, HemmeBros cheddar, balsamic vinaigrette	\$10
onion soup- beef broth, onion, crouton, HemmeBros' white cheddar	\$10
housemade charcuterie&cheese selection, jam, pickles, grain mustard, honey, local candied missouri pecans	\$25

## PIZZA

pesto- tomato sauce, mozzarella, JDevotiGarden basil&mo. pecan pesto	\$14
meat- housemade Benne'sFarm sausage, calabrian peppers, chilli flake, tomato sauce, BaetjeFarm 'coeur de la creme', mozzarella, parmigiano-reggiano	\$16
vegetable- j.t.gelineau mushrooms, spinach, onion, extra virgin olive oil, tomato sauce, fresh mozzarella	\$16

## PASTA

housemade ravioli- spinach, onion, BaetjeFarm goat cheese, roasted j.t.gelineau mushrooms	\$22
fettucini- FitchnerFarm beef sugo, braised tomato, garlic, herb butter, red wine, parmigiano-reggiano	\$18

## ENTREES

vegetable risotto, carnaroli rice, vegetable stock, roasted butternut squash, spinach, grana padano	\$22
montauk n.y. diver scallop, StuckmeyerFarm 'bolero' carrots, red onion, black pepper&champagne vinaigrette	\$32
Benne'sFarm roasted chicken thigh&polenta, cream, black pepper, herb butter, HemmeBros' white cheddar, pan jus	\$28
burger-house ground beef, pork, sea salt focaccia, fried chicken egg, HemmeBrothersCreamery cheddar, housecured Benne'sFarm coppa,	

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

# SAMPLE MENU