

## SMALL PLATES

housemade breads,  
herb butter, olive oil \$7

house marinated olives&pickles \$5

frito misto-  
crispy garden squash & squash flowers,  
sea salt, black pepper, aioli \$9

deviled ButtonwoodFarm chicken eggs,  
pickled mustard seed, extra virgin olive oil,  
fleur de sel, j.t.gelineau micro greens \$8

## LARGE PLATE

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

## SOUP & SALAD

soup- chilled purée of  
ArtLehr&Sons english cucumber,  
WindcrestFarm yogurt \$9

salad-  
Local heirloom tomato,  
SarahBuila cucumber,  
GoatsbeardFarm feta,  
St.LSC 'grown' exhibit basil vinaigrette \$10

## PIZZA

tomato-  
roasted tomato, parmigiano-reggiano,  
dry aji limon chili \$14

meat-  
house cured coppa, onion,  
chilli flake, tomato sauce, fresh mozzarella \$16

vegetable-  
local chanterelle mushroom,  
extra virgin olive oil, basil vinaigrette,  
mozzarella \$20

## PASTA

housemade ravioli,  
fennel, onion, goat cheese,  
roasted tomato, housemade ricotta,  
white wine, garden herb butter \$20

housemade fettucini,  
Benne'sFarm pork sugo, black pepper,  
St.LSC 'grow' exhibit oregano,  
parmigiano-reggiano \$18

housemade spaghetti,  
local missouri chanterelle mushrooms,  
english peas, garlic, white wine,  
herb butter, parmigiano-reggiano \$20

## ENTREES

taku river ak. wild caught red salmon,  
roasted radish, grilled LucaRomaGarden greens,  
j.t.gelineau french horn mushroom,  
champagne vinaigrette \$32

roasted Benne'sFarm chicken leg,  
StuckmeyerFarm green beans,  
roasted j.t.gelineau mushrooms  
pan jus \$22

Benne'sFarm pork milanese,  
LivingWaterFarm greens, pickled onion,  
sherry wine reduction \$22

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

StuckmeyerFarm roasted green beans,  
sea salt, black pepper \$9  
local missouri chanterelle mushrooms \$10

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

# SAMPLE MENU