



Small Plates

Spicy Crab & Shrimp Dip
with jalapeño & baguette 12

Pork Belly *gf*
adobo braised - pineapple chutney 13

Savory Monkey Bread
parmesan - garlic butter
crushed red pepper 8

Carolina Sliders
house Carolina bbq - onion straws 10

Phyllo Wrapped Shrimp
cilantro - ponzu dipping sauce 12

Mussels *gf*
white wine - herbs
butter - toast 12

Hummus *gf v*
pita -or- vegetable crudités 6

Chef's Plate
chef's selection of cheese
cured meats - nuts and fruit 10
see your server for today's selection

Greens

Strawberry Salad
chicken breast - candied walnuts
baby spinach - white balsamic vinaigrette 10

Compressed Watermelon
arugula - watermelon
feta - basil 7
add shrimp 6

Caesar
romaine - house croutons - parmesan
house caesar dressing 6
add chicken 5

Soups

Curried Carrot & Apple *gf v*
granny smiths - yogurt - pepitas 4 / 6

Bacon & Mushroom
Ozark Forest mushrooms - bacon
cream - smoked gouda 4 / 6

Entrees

Spaghetti Squash *gf v*
squash noodles - garbanzos - fried kale
crispy garlic - crushed red pepper 16

Gnocchi
pesto - lemon zest - parmesan
blistered tomatoes 18
add chicken 5

Chicken Ramen
2 hour egg - Ozark Forest shiitakes
green onion - cilantro - corn 18

Brandy Glazed Salmon *gf*
mustard - wild mushrooms
asparagus - pickled radish 21

Bone in Chicken Breast
sundried tomato - parmesan orzo - broccolini
lemon & caper pan jus 18

Blast Off Pork Chop *gf*
blast off bbq sauce - succotash
cheddar & gouda mac-n-cheese 22

Beef Medallions *gf*
bleu cheese sauce - mashed potatoes
haricot verts - bacon 22

*No Substitutions

gf: gluten free *v*: vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Draught

Stag

Lager - Illinois 5% 5/21oz

Boulevard Saison Brett

Saison - Kansas City, MO 9% 8/13oz

Bell's Oberon

Pale Wheat Ale - Michigan - 5.8% 6

4 Hands Divided Sky IPA

IPA - St. Louis, MO 6.5% 6

Urban Chestnut Zwickel

Bavarian style lager - STL 5.2% 6

Grimm Psychokinesis

Wild Ale - New York - 5% 7/13oz

Amager / Crooked Stave

Chad, King of the Wild Yeasts

Wild Ale - Denmark - 5% 8/13oz

Prairie Birthday BOMB

Caramel Imperial Stout - Oklahoma - 13% 10/13oz

Bottles & Cans

Bell's Two Hearted

IPA - Michigan 7% 6

Stiegl Radler

grapefruit ale - Austria 3% 6

Ballast Point Pineapple Sculpin

IPA w/ pineapple - San Diego, CA 7% 6

Left Hand Milk Stout NITRO

milk stout - Colorado 6%

4 Hands City Wide Pale Ale

American Pale Ale - STL 5.5% 6

Bell's Oberon

Pale Wheat - Michigan 5.8% 6

Stone Arrogant Bastard

American Strong Ale - California 5.2% 6

Avery Liliko'i Kepolo

witbeer w/ passionfruit - Colorado 5.4% 7

4 Hands Passionfruit Prussia

passionfruit berlinerweisse - STL 4% 7

Ayinger Celebrator

Dopplebock - Germany 6.7% 8

Oskar Blues 2014 Ten Fidy

Imperial Stout - Colorado 10.5% 8

Hitachino Nest White ale

Witbier - Japan 5.5% 10

Lindeman's Framboise

raspberry lambic - Belgium 2.5% 12

Chimay Grand Reserve

Belgian strong dark ale - Belgium 9.0% 15

Mikkeller Spontan Series (rotating)

sour lambic w/ fruit - Belgium 16/375ml

Wine

Prosecco

Le Dolci Colline - Veneto, Italy 8/32

green apple - zesty - citrus

Rosé

Lago Cerqueira - Amarante, Portugal 8/32

green apple - zesty - citrus

Moscato

La Perlina - Italy 8/32

honey - orange blossom - sweet peach

Pinot Grigio

'14 Riff - Tre Venezie, Italy 8/32

crisp apple - dry peach - light minerality

Sauvignon Blanc

'14 Dashwood - Marlborough, NZ 8/32

pink grapefruit - lemongrass - crisp

Chardonnay

'15 McManis - River Junction, CA 10/42

medium oak - baked apple - lemon rind

Riesling

'13 Leonard Kreuzsch - Mosel, Germany 8/32

sweet peach - green apple - light minerality

Pinot Noir

'14 Gerard Bertrand - France 10/42

raspberry - cherry - nutmeg

Malbec

'14 Gouguenheim - Mendoza, AR 8/32

plum - cherry - chocolate - violets

Merlot

'13 Cannonball - Sonoma, CA 10/42

black plum - fresh fig - candied violets

Cabernet Sauvignon

'14 H.I.P. - Columbia Valley, WA 10-42

smoke - plum - blackberry - clove - cocoa