

# Dinner

## Salads

<b>Caesar</b>	11
crispy prosciutto / bread crumbs / shaved egg yolk / parmesan <i>add chicken 3</i>	
<b>Pear &amp; Fig</b> <i>gf</i>	13
arugula / toasted goat cheese / black mission figs / red wine poached pears candied walnuts / champagne vinaigrette	
<b>Garden Salad</b>	Market Price
Chef's selection of locally sourced ingredients and house made dressings. Ask server for details	
<b>St. Louis Chef's Salad</b> <i>gf</i>	12
hearts of romaine / local salami / baby mozzarella / pepperonchini / kalamata olive roasted red pepper / artichoke / red wine vinaigrette	

## Soup

<b>Roasted Tomato Bisque</b> <i>gf/v</i>	5 / 10
<b>Bacon &amp; Mushroom</b>	6 / 12

## Small Plates

<b>Deviled Eggs</b> <i>gf</i>	5
smoked salmon / caviar / dill	
<b>Charcuterie Board</b>	serves two: 10 serves four: 14
local cured meats / cheeses / nuts / pure honey comb / jam / pickled veggies	
<b>Pork Belly</b> <i>gf</i>	13
bourbon glaze / carrot frisée / micro watercress	
<b>Voodoo Wings</b> <i>gf</i>	12
spicy voodoo sauce / green onion / ranch	
<b>Charred Rainbow Carrots</b> <i>gf/v</i>	8
rosemary / honey garlic / bourbon	
<b>Smoked Gouda Mac &amp; Cheese</b>	8
cavatappi / bacon	
<b>Flash Fried St. Louis Ribs</b> <i>gf</i>	12
mangalitsa pork fat / served with tomato jalapeño jam	
<b>Fig &amp; Burrata Tartine</b> <i>v</i>	11
grilled tuscan bread / red wine glaze / micro watercress	
<b>Truffle Fries</b> <i>gf/v</i>	9
fresh herbs / black truffle oil / parmesan	
<b>Beets &amp; Ricotta</b> <i>gf/v</i>	10
braised beets / herbed ricotta cheese / pistachio / garlic honey / lemon zest	

*gf* - gluten-free    *v* - vegetarian

# Dinner

## Entrées

*all sandwiches served with fries and a house pickle spear*

*gf - gluten-free v - vegetarian*

<b>Moonrise Burger</b> grass-fed beef / cheddar / lettuce / tomato / onion / pickle	13
<b>Eclipse Bacon Burger</b> grass-fed beef / white cheddar / honey-cured bacon / fried onion / lettuce / garlic aioli	16
<b>Chef's Burger</b> ask server for details	Market Price
<b>Impossible Burger</b> v vegan patty / lettuce / tomato / onion / house-made pickles <i>add cheese 1</i>	15
<b>Grilled Cheese &amp; Tomato Soup</b> American & mozzarella / basil pesto / heirloom tomato jam / cup of tomato bisque	13
<b>Cubano</b> house-made Cuban bread / Black Forest ham / Mojo pork / Swiss / house pickles / mustard	13
<b>Reuben</b> corned brisket / sauerkraut / Russian dressing / Swiss / marble rye	11
<b>Squash Noodles &amp; Spicy Tofu</b> gf/v/vegan yellow squash & zucchini "noodles" / spicy seared tofu / red onion / heirloom cherry tomato / basil oil <i>substitute chicken 5</i>	14
<b>Pappardelle Carbonara</b> guanciale / leeks / parmesan / shaved egg yolk / grilled Tuscan bread	18
<b>Lamb Shank</b> gf garlic mashed potatoes / sautéed arugula / charred cipollini onion / red wine demi-glace	24
<b>Fish &amp; Chips</b> haddock / Civil Life brown ale batter / peas / house tartar	16
<b>Strip Steak &amp; Truffle Fries</b> gf 12 ounce strip steak / compound herb butter	22
<b>Half Chicken with 21 Spices</b> *Please allow for longer cook time, est: 35 min. barn roaming chicken / stir-fry chantrelle mushrooms / confit cipollini onion with pine nuts & cranberry / orange champagne soy sauce	26
<b>Market Fish</b> ask server for details	Market Price

**Eclipse sources products from the following local farms:**

**Joyce farms / Boeckman family farms / Sunfarm / Doublestar Farms / Freskie farms**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may*

*increase your risk of food borne illness. Please inform your server of any allergies or dietary restrictions*

**\$3 fee for substitutions / \$5 fee to split entrées**