



Soup & Salads

Caesar 12

Crispy prosciutto. Bread crumbles. Shaved egg yolk. Parmesan. **Add chicken 3**

Garden Salad 12

Chef's selection of locally sourced ingredients and house-made dressings. Ask server for details.

Citrus Salad 13

Baby green oak. Grapefruit. Orange. Feta. Radish. Avocado. Mint. Lemon poppy seed vinaigrette.

Roasted Tomato Bisque 5/10

Bacon and Mushroom Soup 6/12

Small Plate

Deviled Eggs 7

Smoked salmon. Caviar. Dill.

Charcuterie Board

15 SERVES TWO

20 SERVES FOUR

Local cured meats. Cheeses. Nuts. Pure honeycomb. House-made jam. Pickled veggies.

Thai Curry Wings 12

Red curry. Coconut milk. Micro cilantro.

Charred Rainbow Carrots 9

Rosemary. Honey garlic. Bourbon.

Three-Cheese Mac and Cheese 10

Fontina. Gruyere. Roasted jalapeño. Bacon. Parmesan crumble.

Flash-Fried St. Louis Ribs 12

Mangalitsa pork fat. Served with tomato jalapeño jam.

Lobster Quesadilla 16

Mozzarella. Cheddar. Diablo butter.

Chorizo Mussels 13

Mexican chorizo. Peppers. Ancho lime butter. Micro cilantro. Mezcal. Grilled bread.

Truffle Fries 9

Fresh herbs. Truffle oil. Parmesan

Avocado Tacos 11

Mango aioli. Lavender lime slaw. Queso fresco. Cilantro. Chipotle ranch. Corn tortilla.

Eclipse sources from the following local vendors.

Ole Thyme Produce

Sunfarm

Ozark Forest Mushrooms

Midwest Pasta

\$3 fee for substitutions. \$5 fee to split entrées.

Entrée

ALL SANDWICHES SERVED WITH FRIES. SUBSTITUTE GLUTEN FREE BUN \$3.

Moonrise Burger 14

8 oz. grass fed beef patty. Cheddar. Lettuce. Tomato. Onion. Pickle.

Smoked Mushroom Burger 16

8 oz. grass fed beef patty. Baby green oak with lemon vinaigrette. Caramelized onion. Smoked Gouda. Black garlic aioli. Smoked Ozark Forest mushrooms.

Chef's Burger PRICED DAILY

Ask server for details.

Impossible Burger 15

Vegan patty. Lettuce. Tomato. Onion. Pickles (bun contains egg.)

Add cheese 1

Cubano 14

House-made Cuban bread. Black Forest ham. Mojo pork. Swiss. Yellow mustard. Pickle.

Reuben 12

Corned brisket. Sauerkraut. Russian dressing. Swiss. Marble rye.

Squash Noodles & Spicy Tofu 14

Yellow squash & zucchini "noodles." Spicy seared tofu. Red onion. Heirloom cherry tomato. Basil oil. **Substitute chicken 5**

Mushroom Pasta 18

Local sundried tomato tagliatelle. Tarragon pesto. Pine nuts. Parmesan. Lemon. Ozark Forest Mushrooms

Brown Butter Pork Chop 26

Carrot ginger puree. Cauliflower pilaf rice. Roasted tomato. Bourbon glaze. Tuile.

Fish & Chips 16

Haddock. Civil Life brown ale batter. Peas. House-made tartar.

Strip Steak & Truffle Fries 28

12 oz. strip steak. Black garlic butter.

Chicken Elotes 20

Chili lime rubbed chicken thigh. Roasted corn risotto. Cotija cheese. Pico de Gallo. Cilantro.

Market Fish MARKET

Ask server for details.

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.