



Soup & Salads

Mayfair Salad 12

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

Garden Salad 12

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

Squash & Pomegranate Salad 13

Mixed greens. Delicata squash. Pomegranate seeds. Toasted goat cheese. Candied walnuts. Blackberry vinaigrette.

Roasted Tomato Bisque 5/10

Basil oil.

Bacon & Mushroom 6/12

Ozark Forest mushrooms. Honey cured bacon. Smoked gouda.

Small Plate

Deviled Eggs 8

Beetroot cured salmon. Dill. Roe.

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. Crushed peanuts. Micro cilantro.

Crispy Brussel Sprouts 9

Cranberry. Apple cider gastrique.

Lobster Shells & Cheese 13

Carmelized onion. Smoked gouda. Old Bay panko. Grilled bread with roasted garlic butter.

Duck Confit Bruschetta 12

Grilled bread. Lingonberry preserves. Taleggio cheese. Brandied cherries. Arugula.

Sweet Potato Jerk Tacos 12

Mango chipotle slaw. Fire roasted corn & black bean relish. Micro cilantro.

Truffle Fries 9

Fresh herbs. Truffle oil. Parmesan

Lobster Quesadilla 16

Mozzarella. Cheddar. Diablo butter. Chives.

Entrée

ALL SANDWICHES SERVED WITH FRIES SUB TRUFFLE FRIES \$2. GLUTEN FREE CHIA SEED BUN \$2.

Moonrise Burger 14

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

Smoked Mushroom Burger 16

8 oz. grass fed beef patty. Arugula 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. Gluten free chia seed bun.

Add cheese 1

Cubano 14

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

Not Ya Momma's Grilled Cheese & Tomato Soup 12

Tuscan bread. Cheddar. Swiss. Pepper Jack. Carmelized onions. Honey cured bacon.

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.

Pork Schnitzel 18

Carmalized apple. Wild rice pilaf. Haricots verts. Vanilla bean butter sauce. Crispy shallots.

Fish & Chips 16

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

Strip Steak & Truffle Fries 34

10 oz. local grass fed beef. Black garlic butter.

Chicken Roulade 24

Mushroom Duxelle. Gruyère. Crispy brussel sprouts. Spinach. Cranberry. Apple cider gastrique. Waffle crisp.

Market Fish PRICED DAILY

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.

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.