

CHEESE AND CHARCUTERIE – A LA CARTE

Mix & match at will, or ask for recommendations. Please feel free to order from multiple columns. All are served with fresh, house-made focaccia, dried fruits, & nuts.

	A \$5 EACH	B \$6 EACH	C \$7 EACH	D \$8 EACH
<p>TYPES OF MILK.</p> <p>🐄 COW 🐐 GOAT 🐑 SHEEP Ⓡ RAW/ UNPASTEURIZED</p> <p>ADDITIONS.</p> <p>\$2 EACH Clover honey, Riesling-poached apricots, Sliced apple, Jalapeño mustard, Tomato jam, Orange-chili marmalade, Fig Jam, Roasted garlic, Extra focaccia</p> <p>\$3 EACH Mixed olives Black pepper flatbread</p> <p>PICKLES.</p> <p>\$3 EACH Grapes, Beets, Okra, Cornichons, Carrots, Mushrooms</p>	<p>CHEESE</p> <p>GJETOST Norway, Richly nutty with flashes of caramel 🐄 🐑</p> <p>DUBLINER Ireland, Think sophisticated cheddar with the sweetness of Parmesan 🐄</p> <p>PECORINO ROMANO Italy, Dry & sharp with a salty bite, solid texture 🐑</p> <p>BRIE, BELLETOILE 70% France, Intense creaminess & sweet nuttiness 🐄</p> <p>BLACK DIAMOND Canada, Sharp, salty, & complex 🐄</p> <p>CHARCUTERIE</p> <p>ANDOULLIE SAUSAGE</p>	<p>CHEESE</p> <p>MAHON Spain, Sea salt & lemony tang with a creamy finish 🐄 Ⓡ</p> <p>HERBED CHÈVRE US - Missouri, tangy, creamy & clean 🐄</p> <p>PORT SALUT France, Fresh cream flavor with smooth, buttery texture 🐄</p> <p>PURPLE MOON US - California, Wine-soaked cheddar.. yes, please 🐄</p> <p>CHARCUTERIE</p> <p>SEARED DUCK BREAST</p> <p>HERBED DUCK SAUSAGE</p>	<p>CHEESE</p> <p>CARR VALLEY MOBAY US - Wisconsin, Separate layers of goat's & sheep's milk 🐑 🐄</p> <p>SAINT-ANDRÉ France, Triple cream, ripe & velvety 🐄</p> <p>SMOKY DANISH BLUE Denmark, A hint of smoke gives way to sweet & salty 🐄 Ⓡ</p> <p>BONVALLIS ROSEMARY Spain, Cave-aged shepherd's cheese coated in rosemary 🐑</p> <p>CHARCUTERIE</p> <p>SMOKED NY STRIP</p>	<p>CHEESE</p> <p>FARMSTEAD MANCHEGO 9 MONTH Spain, Age intensified creaminess & tang 🐑</p> <p>FLORY'S TRUCKLE US - Missouri, Buttery & firm with a clean, crumbly finish 🐄 Ⓡ</p> <p>CARR VALLEY MENAGE US - Wisconsin, Mixed-milk beauty aged for intense flavor & drier texture 🐄 🐑 🐑</p> <p>HUMBOLDT FOG US - California, Floral, herbaceous overtones, & vegetable ash 🐑</p> <p>EWEPHORIA 12 MONTH Holland, Like firm sheep's milk butter 🐑</p> <p>CHARCUTERIE</p> <p>VOLPI PROSCUITTO</p> <p>BISON SAUSAGE</p>

DRAFT BEER

WINE

BOTTLED BEER

SPIRITS

ENTREES

SEARED STEELHEAD TROUT. 15.

Missouri-raised trout, Brussels sprout & red potato hash, lemon miso butter

MEAT & POTATOES. 16.

Grass-fed local strip steak, roasted potatoes, arugula, goat cheese, tomato, pickled onion, & chimichurri vinaigrette

CIDER CHOP. 17.

Thick-cut, cider-brined pork chop; green-apple chutney; winter greens; & bacon bread pudding

SANDWICHES

CUBA, MISSOURI. 11.

Mojo-roasted pork, ham, Emmentaler, pickles, mustard aioli, & choice of side

SMOKY STRIP CLUB. 11.

House-smoked, thin-sliced NY strip; bacon; marinated chicken; fontina; greens; tomatoes; basil aioli; & choice of side

GRILLED CHEESE. 11.

Smoked gouda, fontina, & spiced tomato jam on whole wheat; served with tomato bisque

HAM & BRIE ON BAGUETTE. 12.

Orange-chili marmalade, brie, ham, baguette, arugula, & choice of side

SIDES

KETTLE CHIPS

GRAIN MUSTARD POTATO SALAD

BACON, GORGONZOLA & ROSEMARY BREAD PUDDING. 3.

GJETOST MAC N' CHEESE. 5.

PASTAS

YELLOW COCONUT CURRY NOODLE. 16.

Yellow coconut curry rice noodle. Crispy tofu, sweet potato, greens

ANGRY LOBSTER. 22.

Lobster claw meat, spaghetti, pecorino, & spicy tomato cream

LEMON ASPARAGUS PASTA. 15.

Lemon basil cream, asparagus, tagliatelle, pinenuts, *add shrimp* +\$5

LAMB BOLOGNESE. 16.

Braised lamb ragù, tagliatelle, & pecorino

SALADS

ROASTED PEAR SALAD. 5/10.

Spinach, bacon, pine nuts, goat cheese, roasted & raw Bartlett pears, red wine vinaigrette

CHICKEN & THE EGG. 6/12.

Spring greens, roasted chicken, sharp cheddar, green beans, red onion, pink pickled egg, & house-made buttermilk dressing

GRAPEFRUIT SALAD. 5/10.

Grapefruit, greens, Riesling-poached apricots, pistachios, chevre, & white balsamic vinaigrette

SPINACH & BACON. 6/12.

Spinach, bacon, walnuts, feta, cranberries, & white balsamic vinaigrette

All our meats are from local and regional producers; none are factory farmed or administered hormones or antibiotics; all are vegetarian fed. Our breads and pastries are baked fresh daily at our sister restaurant, Rooster, located at 3150 South Grand.