




















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</p> <p> GOAT</p> <p> SHEEP</p> <p> 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 nuttness </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

ALE BRINED CHICKEN. 18.

Chicken breast brined with brown ale, seasoned in a sweet & smoky dry barbeque rub, served with braised fennel & roasted baby red potatoes

MEAT & POTATOES. 16.

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

SEARED STEELHEAD TROUT. 15.

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

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

ANGRY LOBSTER. 22.

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

LEMON ASPARAGUS PASTA. 15.

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

PRIMAVERA POMODORO. 16.

Roasted baby eggplant, patty pan squash, zucchini coins, smoked crimini mushrooms, tagliatelle, & pomodoro sauce, *add tofu* +\$3

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.