

## 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.

	<div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">A</div> \$5 EACH	<div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">B</div> \$6 EACH	<div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">C</div> \$7 EACH	<div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">D</div> \$8 EACH
<p><b>TYPES OF MILK.</b></p> <p>  COW   GOAT   SHEEP   RAW/            UNPASTEURIZED         </p> <p><b>ADDITIONS.</b></p> <p><b>\$2 EACH</b>            Clover honey,            Riesling-poached            apricots, Sliced apple,            Jalapeño mustard,            Tomato jam,            Orange-chili            marmalade, Fig            Jam, Roasted garlic,            Extra focaccia</p> <p><b>\$3 EACH</b>            Mixed olives            Black pepper flatbread</p> <p><b>PICKLES.</b></p> <p><b>\$3 EACH</b>            Grapes, Beets, Okra,            Cornichons, Carrots,            Mushrooms</p>	<p>CHEESE</p> <p><b>GJETOST</b>  <i>Norway, Richly nutty            with flashes of caramel</i>  </p> <p><b>DUBLINER</b>  <i>Ireland, Think            sophisticated cheddar            with the sweetness of            Parmesan</i> </p> <p><b>PECORINO ROMANO</b>  <i>Italy, Dry &amp; sharp            with a salty bite, solid            texture</i> </p> <p><b>BRIE, BELLETOILE 70%</b>  <i>France, Intense            creaminess &amp; sweet            nuttiness</i> </p> <p><b>BLACK DIAMOND</b>  <i>Canada, Sharp, salty,            &amp; complex</i> </p> <p>CHARCUTERIE</p> <p><b>ANDOUILLE SAUSAGE</b></p>	<p>CHEESE</p> <p><b>MAHON</b>  <i>Spain, Sea salt &amp; lemony            tang with a creamy finish</i>  </p> <p><b>HERBED CHÈVRE</b>  <i>US - Missouri, tangy,            creamy &amp; clean</i> </p> <p><b>PORT SALUT</b>  <i>France, Fresh cream            flavor with smooth,            buttery texture</i> </p> <p><b>PURPLE MOON</b>  <i>US - California,            Wine-soaked cheddar..            yes, please</i> </p> <p>CHARCUTERIE</p> <p><b>SEARED DUCK BREAST</b></p> <p><b>HERBED DUCK SAUSAGE</b></p>	<p>CHEESE</p> <p><b>CARR VALLEY            MOBAY</b>  <i>US - Wisconsin,            Separate layers of            goat's &amp; sheep's milk</i>  </p> <p><b>SAINT-ANDRÉ</b>  <i>France, Triple cream,            ripe &amp; velvety</i> </p> <p><b>SMOKY DANISH BLUE</b>  <i>Denmark, A hint of            smoke gives way to            sweet &amp; salty</i> </p> <p><b>BONVALLIS            ROSEMARY</b>  <i>Spain, Cave-aged            shepherd's cheese            coated in rosemary</i> </p> <p>CHARCUTERIE</p> <p><b>SMOKED NY STRIP</b></p>	<p>CHEESE</p> <p><b>FARMSTEAD            MANCHEGO 9 MONTH</b>  <i>Spain, Age intensified            creaminess &amp; tang</i> </p> <p><b>FLORY'S TRUCKLE</b>  <i>US - Missouri, Buttery            &amp; firm with a clean,            crumbly finish</i> </p> <p><b>MIDNIGHT MOON</b>  <i>Holland, Six month            aged, caramelized            smooth cheese with a            hint of nuttiness</i> </p> <p><b>HUMBOLDT FOG</b>  <i>US - California,            Floral, herbaceous            overtones, &amp; vegetable            ash</i> </p> <p><b>EWEPHORIA            12 MONTH</b>  <i>Holland, Like firm            sheep's milk butter</i> </p> <p>CHARCUTERIE</p> <p><b>VOLPI PROSCUITTO</b></p> <p><b>BISON SAUSAGE</b></p>

DRAFT BEER

WINE

BOTTLED BEER

SPIRITS

## ENTREES

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### **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

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### **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

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### **KETTLE CHIPS**

### **GRAIN MUSTARD POTATO SALAD**

### **BACON, GORGONZOLA & ROSEMARY BREAD PUDDING. 3.**

### **GJETOST MAC N' CHEESE. 5.**

## PASTAS

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### **LEMON CAPER SEA SCALLOPS. 28.**

A trio of scallops, served atop tagliatelle noodles, smoked crimini mushrooms, & blistered tomatoes. Overlayed with a Grüner based, lemon caper sauce.

### **LEMON ASPARAGUS PASTA. 15.**

Lemon basil cream, asparagus, tagliatelle, pine nuts

### **PRIMAVERA POMODORO. 16.**

Roasted baby eggplant, patty pan squash, zucchini coins, smoked crimini mushrooms, tagliatelle, & pomodoro sauce

## ENHANCEMENTS

CHICKEN. 5.

SHRIMP. 5.

DUCK. 6.

## SALADS

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### **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.*

*We gladly accommodate dietary restrictions and allergies. Please note, however, that we cannot guarantee a 100% allergen free environment since we operate with shared equipment and allergens including nuts, fish, egg, and dairy. If you have an allergy please notify your server or a member of management.*

# B E E R S

We try for a well-balanced showing of beers from all over the world while also showcasing local and regional talent. If you would like to see a particular beer on tap, please email us at [bridge@baileysrestaurants.com](mailto:bridge@baileysrestaurants.com). Follow us at [Twitter.com/BridgeSTL](https://twitter.com/BridgeSTL) for real time updates on our tap list.

## ON TAP

BREWERY	BEER	HAILS FROM	STYLE	ABV	COST			
					4 OZ	12 OZ	20 OZ	64 OZ
<i>2nd Shift</i>	ART OF NEUROSI	<i>St. Louis, MO</i>	<i>American IPA</i>	7.6	3	7	11	36
<i>4 Hands/Sun King</i>	BOTANICAL IPA	<i>St. Louis, MO</i>	<i>IPA with Spices</i>	7.5	3	7	11	36
<i>4 Hands</i>	CA\$H MONEY	<i>St. Louis, MO</i>	<i>Double IPA</i>	8.5	3	7	11	36
<i>4 Hands</i>	FIRST IMPRESSIONS {NITRO}	<i>St. Louis, MO</i>	<i>Belgian Ale Brewed with Lactose, Raspberry &amp; Madagascar Vanilla Beans</i>	7	3	7	11	36
<i>4 Hands</i>	LOOSE PARTICLES	<i>St. Louis, MO</i>	<i>IPA with Oatmeal, Wheat &amp; Hop Powder</i>	8	3	7	11	36
<i>4 Hands</i>	PASSIONFRUIT PRUSSIA	<i>St. Louis, MO</i>	<i>Berliner Weissbier</i>	4	2	5	8	24
<i>4 Hands</i>	RIPPLE	<i>St. Louis, MO</i>	<i>Belgian White Ale Brewed with Orange Peel</i>	5	2	5	8	24
<i>4 Hands</i>	VOLUME 4	<i>St. Louis, MO</i>	<i>Blended Ale of Russian Imperial Stout Aged on Templeton Rye Whiskey Barrels &amp; Barley Wine Aged on Willett Bourbon Barrels</i>	11	3.5	9	14	42
<i>4204 Brewing</i>	BLOOD ORANGE RADLER	<i>Alton, IL</i>	<i>Fruit Style Beer</i>	2.5	2	5	8	24
<i>4204 Brewing</i>	WICKED NECTAR	<i>Alton, IL</i>	<i>New England IPA</i>	5.8	2	5	8	24
<i>American Solera</i>	RYEMERA	<i>Tulsa, OK</i>	<i>Kvass Ale Brewed with Rye Bread &amp; Caraway Seeds</i>	4	3.5	9	14	42
<i>Ballast Point Brewing</i>	SOUR WENCH	<i>San Diego, CA</i>	<i>Ale with Blackberries</i>	7	3	7	11	36
<i>Bell's</i>	LARRY'S LATEST SOUR ALE	<i>Kalamazoo, MI</i>	<i>Dry Hopped Sour Ale</i>	5	2	5	8	24
<i>Boulevard Brewing</i>	JAM BAND	<i>Kansas City, MO</i>	<i>Fruit Ale with Blueberry, Raspberry &amp; Cherry</i>	5.9	2	5	8	24
<i>Brasserie d'Achouffe</i>	N'ICE CHOUFFE	<i>Achouffe, BE</i>	<i>Belgian Strong Dark Ale</i>	10	3.5	9	14	42
<i>Brauerei Warsteiner</i>	VERUM	<i>Westphalia, DE</i>	<i>Pilsner</i>	4.8	3	7	11	36
<i>Brooklyn Brewing</i>	BEL-AIR SOUR	<i>Brooklyn, NY</i>	<i>Sour Ale</i>	5.8	2	5	8	24
<i>The Bruery/ Funky Buddha</i>	GUAVA LIBRE	<i>Placentia, CA</i>	<i>Imperial Cream Ale with Lactose, Vanilla &amp; Guava</i>	7.5	3.5	9	14	42
<i>The Bruery</i>	FRUCHT: PEACH	<i>Placentia, CA</i>	<i>Berliner Weissbier with Peaches</i>	4.4	3	7	11	36
<i>The Bruery</i>	THE ORDER	<i>Placentia, CA</i>	<i>Belgian Style Abbey Ale with Dates &amp; Spices</i>	10.6	3.5	9	14	42
<i>Civil Life</i>	AMERICAN BROWN ALE	<i>St. Louis, MO</i>	<i>Brown Ale</i>	4.8	2	5	8	24
<i>Crooked Stave</i>	NIGHTMARE ON BRETT	<i>Denver, CO</i>	<i>Dark Style Sour Aged on Bourbon Barrels</i>	9.6	3.5	9	14	42
<i>Crooked Stave</i>	PETITE SOUR ROSE	<i>Denver, CO</i>	<i>American Wild Ale Aged on Fruit Skins</i>	8	3.5	9	14	42
<i>Earthbound Brewing</i>	FUZZY PICKLES	<i>St. Louis, MO</i>	<i>Dry Hopped Gose</i>	6	3	7	11	36
<i>Founders Brewing</i>	BACKWOODS BASTARD	<i>Grand Rapids, MI</i>	<i>Scotch Ale Aged on Bourbon Barrels</i>	11	3.5	9	14	32
<i>Founders Brewing</i>	DANKWOOD	<i>Grand Rapids, MI</i>	<i>Imperial Red IPA Aged on Bourbon Barrels</i>	12.2	3.5	9	14	42
<i>Founders Brewing</i>	SOLID GOLD	<i>Grand Rapids, MI</i>	<i>Lager</i>	4.4	2	5	8	24
<i>Grimm Brewing</i>	AMARILLO POP!	<i>Brooklyn, NY</i>	<i>Berliner Weissbier Brewed with Lactose &amp; Vanilla</i>	4.8	3.5	9	14	42

# BEERS

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BREWERY	BEER	HAILS FROM	STYLE	ABV	COST			
					4 OZ	12 OZ	20 OZ	64 OZ
Heavy Riff Brewing	LEFT COAST ENVY	St. Louis, MO	American IPA	6.7	2	5	8	24
Heavy Riff Brewing	SQUEEZE BOX	St. Louis, MO	American Wheat Beer with Lemon	4.8	2	5	8	24
Heavy Riff Brewing	VELVET UNDERBROWN	St. Louis, MO	American Brown Ale	6.5	2	5	8	24
Logboat Brewing	DARK MATTER{NITRO}	Columbia, MO	Wheat Porter	6.6	2	5	8	24
Mark Twain Brewing	HALLEY'S BLUEBERRY SAISON	Hannibal, MO	Saison with Blueberries	6.8	2	5	8	24
Mothers Brewing Co.	SCOTCH BARREL MILF	Springfield, MO	Imperial Stout Aged on Scotch Barrels with Raisins	11	3.5	9	14	42
Mothers Brewing Co.	STRAWBERRY GINGER GOSE	Springfield, MO	Gose with Strawberries & Ginger	4.8	2	5	8	24
Mothers Brewing Co.	WINTER GRIND	Springfield, MO	Coffee Stout with Espresso & Cold Brew	10.5	3.5	9	14	42
New Belgium	BICYCLE KICK	Ft. Collins, CO	Kolsch Style Ale with Lemongrass & Chamomile	7	2.5	6.5	9.5	30
North Coast Brewing	RED SEAL ALE	Ft. Bragg, CA	American Amber Ale	5.4	2	5	8	24
O' Fallon Brewing (Baileys' Exclusive)	BAILEYS' BELGIAN SINGLE	St. Louis, MO	Belgian Style Ale	6.1	2	5	7	24
Oskar Blues	MAMA'S LITTLE YELLA PILLS	Longmont, CO	Pilsner	4.7	2	5	8	24
Old Bakery Beer Co.	HIBISCUS TART ALE	Alton, IL	Tart Style Ale with Hibiscus Flowers & Lemon Peel	4.7	2	5	8	24
Old Bakery Beer Co.	SINGLE SOURCE COFFEE LAGER {NITRO}	Alton, IL	Lager with Kaldi's Coffee	4.5	2	5	8	24
Prairie Artisan Ales	HULK HANDS	Tulsa, OK	Dry Hopped Gose	5.4	2.5	6.5	9.5	30
Prairie Artisan Ales	FLARE	Tulsa, OK	Gose with Orange & Coriander	5.4	2.5	6.5	9.5	30
Perennial Artisan Ales (Baileys' Exclusive)	BAILEYS' CHOCOLATE STOUT	St. Louis, MO	Sweet Stout with Cacao	5	2	5	8	24
Perennial Artisan Ales	CAVE TORCH	St. Louis, MO	Tropical IPA with Mandarin Oranges	6.7	3	7	11	36
Perennial Artisan Ales	PRODIGAL	St. Louis, MO	Imperial Stout	10.5	3.5	9	14	42
Perennial Artisan Ales	SUBURBAN BEVERAGE	St. Louis, MO	Gose Brewed with Salt, Orange Peel, Lemon Peel & Key Lime Juice	4.2	3.5	9	14	42
Schlafly Brewing	RASPBERRY HEFEWEIZEN	St. Louis, MO	Hefeweizen with Raspberries	4.1	2	5	8	24
Seattle Cider Co.	TANGERINE TURMERIC	Seattle, WA	Cider with Tangerine & Turmeric	6.9	3	7	11	36
Sierra Nevada Brewing	TRIP IN THE WOODS: GINGER BIGFOOT	Chico, CA	Barleywine Style Ale with Ginger	11.4	3.5	9	14	42
Six Mile Bridge	BLOOD ORANGE WIT	St. Louis, MO	Belgian Witbier with Oranges	4.7	2	5	8	24
Stillwater Artisanal	CELLAR DOOR	Baltimore, MD	Dry Hopped Wheat Ale with Sage	6.6	3	7	11	36
Stillwater Artisanal	YACHT	Baltimore, MD	Dry Hopped Session Lager	4.2	2	5	8	24
Stone Brewing	TOTALITARIAN STOUT	Escondido, CA	Russian Imperial Stout	10.6	3.5	9	14	42
Wasatch Brewing	APRICOT HEFEWEIZEN	Park City, UT	Ale with Apricots	4	2	5	8	24
Urban Chestnut	CUVEE DE PECHE	St. Louis, MO	Barrel Aged Lambic with Peaches	6.5	3	7	11	36