



SMALL PLATES

Corn Bread 4

honey butter and smoked apple butter

Bacon Fat Fries 10

herbs, Parmesan, green onion, garlic, Dijon aioli, 100% fancy Blue Duck catsup

Fried Pork Belly Bites 9

barbecue rub, sweet barbecue sauce, pickled vegetable slaw

Spinach and Artichoke Dip 9

balsamic tomatoes, chips, Parmesan, parsley

Onion Rings 7

house mustard, parsley, chives

Pretzel Sticks 8

beer mustard, 3 cheese sauce

Tasting Menu – 40
Select one small, medium, and large plate
plus dessert

MEDIUM PLATES

Chili Braised Pork or Smoked Mushroom Tacos 13

cilantro corn tortilla, cotija, cilantro, pickled red onion, zoom zoom sour cream

Duck Fried Rice 16 (+4 tasting menu)

duck ham, braised duck, peas, green onion, egg, raisin vinaigrette

Eggs and Eggs and Bacon 13

slow poached egg, Parmesan sable, bacon aioli, bacon lardons, confit potatoes

Grilled Chicken Wings 12

bacon and cherry barbecue sauce, green onion, roasted peanuts

Voodoo Crab Cakes 16 (+4 tasting menu)

bacon aioli, crispy ham, cured egg yolk, voodoo vinaigrette, arugula

LARGE PLATES

STL Pizza Lasagna 18

sausage, pepperoni, house made provel, tomato sauce, oregano, parsley, garlic cheese bread

Fried Chicken Quarters 18

creamy slaw, corn bread, braised collard greens, spiced sorghum molasses - ask for spicy Red Hot Riplet dredge

Pork steak 17

black coffee barbecue sauce, baked beans, cornbread, potato salad, RC Cola onions

Stuffed Roasted Chicken Breast 19

stuffed with ham, braised collard greens, and fontina, served over risotto with beans, greens, red eye vinaigrette

Chinese Takeout 17

tempura fried chicken, fried rice, sweet and sour sauce, crab rangoon, fortune cookie

Roasted Root Vegetables 15

sweet potato cream, confit potato, turnip, carrot, bourbon and walnut glaze, goat cheese

Chorizo Cod Chowder 20

chorizo studded cod, corn, potato, crackers

SOUP AND SALADS

Soup of the Day 4 cup/5.5 bowl

House Salad 5.5

spring mix, grapes, red onion, feta cheese, honey chipotle vinaigrette

St. Louis Chef 13

green leaf, ham, turkey, pepperoni, red onion, black olive, provol, St. Louis vinaigrette, croutons

Apple Harvest Salad 11

mixed greens, apples, candied walnuts, pickled red onions, chicken, goat cheese, dried cranberries, balsamic vinaigrette

Spiced Chickpea Salad 10

spinach, warm spiced chickpeas, grilled marinated artichoke hearts, red onion, tomato, cucumbers, pastrami vinaigrette

available dressings:

honey chipotle vinaigrette, buttermilk ranch, balsamic vinaigrette, bleu cheese, pastrami vinaigrette, St. Louis vinaigrette

SANDWICHES

served with one side

DLT 12

cured and smoked duck breast, lettuce, tomato, fried egg, honey chipotle mayo on sourdough

Chicken Club 11

roasted or fried chicken breast, Swiss cheese, bacon, avocado, honey chipotle mayo on green chile brioche bun

Voodoo Fried Oyster Po Boy 14

corn aioli, bacon, arugula, cole slaw, voodoo chips on French loaf

Hood Boy 14

ham, turkey, nduja, pepperoni, provol, St. Louis vinaigrette, arugula, bacon, pickles on French loaf

Classic Burger 12

lettuce, tomato, red onion, bacon, cheddar cheese, pickles on potato bun

Bleu Cheese Burger 13

bacon, roasted mushrooms, fried pickled red onions, bleu cheese dressing on potato bun

Breakfast Burger 12

ham, bacon, cheese sauce, fried egg on potato bun

Sam Elliot Burger 14

barbecue rub, sharp cheddar, white cheddar, bacon, onion rings, arugula, sweet barbecue sauce, red eye mayo on green chile brioche bun

Falafel Burger 11

chickpea fritter, tomato, pickles, hummus, and feta on grilled flatbread

23 Dollar Burger 23 (+10 whiskey for the kitchen)

black truffle purée, smoked mushrooms, coffee rub, duck ham, aged gouda, arugula, confit shallots, demi glace on potato bun

Quiche 10

spinach and feta with choice of two sides

Sides

Billy Goat Chips, Side Salad, Creamy Slaw, Deviled Egg Potato Salad 3
Mac and Cheese, Yogurt Parfait, Collard Greens, Soup of the Day 4 (+1 upcharge with sandwich)