



SANDWICHES

served with one side

Voodoo 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

Fried Chicken Biscuit 11

cheddar, arugula, sorghum molasses

Chicken Club 11

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

DLT 12

house cured and smoked duck, lettuce, tomato, and fried egg with honey chipotle mayonnaise on sourdough

Classic Burger 12

cheddar, bacon, lettuce, tomato, onion, and pickles on potato bun

Bleu Cheese Burger 13

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

Breakfast Burger 12

ham, bacon, cheddar cheese sauce, and 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

23 Dollar Burger 23

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

Club Med 11

hummus, mixed greens, feta, cucumber, grilled and marinated artichoke hearts, tomato and pastrami vinaigrette on focaccia

House Salad 5.5

spring mix, feta, grapes, and red onion with honey chipotle vinaigrette

Apple Harvest 11

spring mix, toasted walnuts, goat cheese, red onion, diced chicken, apples, and dried cranberries with balsamic vinaigrette

SOUP AND SALADS

STL Chef 13

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

Spiced Chickpea 10

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

Soup of the Day cup 4/bowl 5.5

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)

CAFFEINE

Coffee 2.5 Espresso 3 Cappuccino 4 Latte 5

BRUNCH COCKTAILS

Mimosa 7/15 (bottomless)

Bloody Mary 7

Choose a house infused vodka: Jalapeno & Roasted Garlic, Bacon & Black Pepper, or Celery & Dill

Spiked Matcha Latte 8

Matcha, steamed milk, simple syrup and Suntory Japanese Whiskey

London Foggy 8

Earl Grey tea with steamed milk, milk foam, honey syrup and Pickney Bend Hibiscus Gin

Spiked Coffees

topped with fresh whipped cream

Irish Coffee 8

Jameson Irish whiskey, brown sugar

Mexican Coffee 8

Housemade coffee infused tequila, Kahlua, cinnamon syrup

Russian Coffee 7

360 Vanilla vodka, Amaretto

Jamaican Coffee 8

Goslings black rum, Kahlua

BRUNCH PLATES

Blue Duck Eggs Benedict 12

hot smoked duck ham, English muffin, fried poached eggs, brown butter hollandaise, home fries

Sausage Gravy Slinger 12

white bread, (ham, bacon, or sausage) home fries, fried poached egg, cheddar, confit shallots

Brioche French Toast 7

berries, sorghum molasses, powdered sugar

Voodoo Crab Cake Benedict 16

English muffin, fried poached eggs, brown butter hollandaise, home fries

Fried Chicken and French Toast 15

spiced sorghum molasses, smoked apple butter

Pork Steak and Eggs 17

fried eggs, home fries, black coffee barbecue sauce, RC Cola onions

Eggs and Eggs and Bacon 13

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

Roasted Root Vegetables 15

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

3 Cheese Fries 9

add fried egg +2 add bacon, sausage, or ham +3

Falafel Burger 11

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

Quiche 10

spinach and feta, served with choice of two sides