



SMALL PLATES

Porter Steamed Mussels 10

bacon, fennel, French bread

Fried Brussels Sprouts 9

bourbon and pickled mustard seed glaze, bacon, Parmesan

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

Seared Trout 11 (+2 tasting menu)

almond crust, pepper jelly, browned trout butter, sage

Corn Bread 4

honey butter, smoked apple butter

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, ginger lime mayo, shichimi

Roasted Cauliflower Crock 14

cauliflower cream, roasted cauliflower, vadouvan butter, fried sage

Home Made Deli Tray 15

deviled pickled eggs, mortadella, pork belly rillet, fennel cured salmon, whole grain mustard, pickles

Voodoo Crab Cakes 16 (+4 tasting menu)

slaw, crispy ham, pickled egg salad, Voodoo dust, Crystal aioli

Pork Belly Steam Buns 13

ginger lime mayo, radish, shichimi, cilantro

LARGE PLATES

Smoked Short Ribs 29 (+9 tasting menu)

creamy grits, winter greens, smoked mushrooms demi glace

Terrari-Yum 17

roasted cauliflower, beet soil, greens, shaved Brussels sprouts, whole grain mustard, fried leeks, beet molasses

Fried Chicken Quarters 18

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

Turducken Meatloaf 20

spoonbread muffin, sweet potato puree, smoked cherry and cola mostarda, gravy, fried leeks

Vadouvan Marinated Pork Chop 23 (+4 tasting menu)

creamed winter greens, roasted cauliflower, glazed cipolini onions, vadouvan butter

Pozole Roja 17

pork, hominy, cilantro, lime, cabbage, radish, avocado

Hanger Steak 31 (+11 tasting menu)

confit potatoes, beet molasses, cauliflower cream, whole grain mustard, fried Brussels sprouts

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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)