

dinner menu

SMALL PLATES

OYSTERS

on the half shell *mkt*

MUSSELS

in white wine butter with tomato, basil & scallion 13

HUMMUS

with roasted red peppers, olives, feta & house-made
crostini 8

GNOCCHI

with wild mushrooms, spinach & parma-reggiano 12

SMOKED SALMON

with cucumber, radish & horseradish cream 14

CRAB LINGUINI

with preserved lemon, basil & sugar snap peas 14

TODAY'S CHEESE SELECTION

with caramelized apples, walnuts, honey &
housemade crostini 12

PICCOLO FRITTO

crispy fried vegetables with lemon aioli 11

PUMPKIN RAVIOLI

in brown butter with sage 13

SOUPS

TODAY'S SOUP

Cup 4 / Bowl 8

FRENCH ONION GRATINÉE

Cup 6 / Bowl 9

SALADS

CAESAR

crisp romaine with shaved parmesan & crostini 11

MIXED LETTUCES

with fresh herbs & red wine vinaigrette 10

BUTTER LETTUCE

with Point Reyes blue crumbles, toasted walnuts &
creamy blue cheese dressing 12

ROASTED BEETS & CARROTS

over mixed greens with balsamic vinaigrette & polenta
croutons 12

ENTREES

FRESH FISH OF THE DAY *mkt*

LOBSTER TAIL OVER SHRIMP RISOTTO

with asparagus & roasted red peppers 32

RAINBOW TROUT AMANDINE

with today's vegetable & wild rice pilaf 26

BONELESS BEEF SHORTRIBS

with mustard crusted & red wine sauce, a crisp potato
cake & green beans 36

SIRLOIN FRITES

NY Strip with roasted garlic & scallions with house made
french fries & green beans 28

FILET FRITES

filet mignon with black peppercorn sauce, house made
french fries & green beans 38

ROASTED PORK CHOP

with savory bread pudding & sage-lemon sauce 28

ROAST BREAST OF CHICKEN

with roasting juices & savory bread pudding 26

ROAST DUCK BREAST

with cranberry-grain pilaf & red wine sauce 26

HOUSEMADE FETTUCINE

spinach & egg pasta with wild mushrooms, tomato confit
& fresh mozzarella 18

BUCATINI BOLOGNESE with pangrattato 18

HALF-POUND BURGER (GRASS-FED)

with lettuce, tomato, onion, pickles & choice of jack, swiss
or white cheddar on a brioche bun 14

SIDES

FRENCH FRIES 6

SAUTÉED CAULIFLOWER & HERBED BREAD CRUMBS 6

SAVORY BREAD PUDDING 6

TODAYS SPECIAL SIDE 6

Hours:

Kitchen:

Monday-Friday: 7am - 10pm

Saturday: 9am - 10pm

Sunday: 9am - 2pm, 5pm-9pm

Bar:

Monday-Friday: 7am - close*

Saturday: 9am - close*

Sunday: 9am - 10pm

*as late as 1am

beverages

COCKTAILS

BBG- New Holland Beer Barrel Bourbon, lemon juice, Big-O Ginger Liqueur & orange bitters on the rocks 10

DARK & STORMY- Meyer's Dark Rum, lime & ginger beer tall on the rocks 10

FRENCH PEAR- Grey Goose Poire, St. Germaine Elderflower, lime & sparkling wine served up 12

CLAYTON GREYHOUND- Hendrick's gin, fresh grapefruit, St. Germaine Elderflower & rosemary on the rocks 9

Still 630 RYE MANHATTAN- St. Louis Rally Point Rye, sweet vermouth, bitters & Luxardo cherry served up 12

PARISIAN- Bombay Sapphire, dry vermouth & cassis served up 10

NAPOLEON- Tanqueray gin, Grand Marnier & Dubonnet Rouge served up 10

CENTENNIAL- Lillet Blanc, Grey Goose & fresh squeezed orange juice on the rocks 10

AGRIDULCE ROYALE - Patron, lemon, simple syrup, Campari & sparkling wine in a wine glass 12

FALL SANGRIA - Red Sangria with seasonal fruits 8

BEER

Bell's Two-Hearted (16oz) - 8
Urban Chestnut: *Zwickel, Schnickelfritz* - 8
4-Hands City Wide - 8
La Fin Du Monde - 8
Left Hand Milk Stout - 7
Blue Pointe Toasted Lager - 6
Descheuttes Black Butte Porter- 6
O'Fallon 5-Day IPA - 6
Schlafly: *Octoberfest, White Lager*- 6

Avery White Rascal - 6
Stella Artois - 6
Stella Cidre - 6
Bud Light - 4.5
Bud Select- 4.5
Budweiser - 4.5
Michelob Ultra- 4.5
Clausthaler N/A- 4
St. Paulie Girl N/A- 4

SOFT DRINKS

JUICE
apple, cranberry, pomegranate - 3
freshly squeezed orange &
grapefruit- 3.5

TEA
Brewed iced tea - 2.25
Numi hot tea - 2.50

COKE, DIET COKE, SPRITE - 2.5

FITZ'S ROOTBEER/DIET - 3

ROOTBEER FLOAT - 6

SAN PELLEGRINO 500ML - 3.50

IZZE SODA - 3

COFFEE & ESPRESSO BAR AVAILABLE.

WE PROUDLY SERVE
MISSISSIPPI MUD COFFEE
