



Housemade Pommes Frites, aioli and malt vinegar \$5  
 + side rarebit \$2.50  
 pair with: Schlafly PALE ALE \$4.50  
 Mondavi "Solaire" CHARDONNAY \$7.00

Welsh Rarebit -  
 Tillamook cheddar, grain mustard, ale and toast \$6  
 pair with: O'Fallon 5 DAY IPA \$4.50  
 3 Trees Pinot Noir \$7.00

Beer battered seasonal vegetables  
 & housemade curry mayonnaise \$8  
 pair with: New Belgium MOTHERSHIP WIT \$4.50  
 A to Z PINOT GRIS \$7.00

Prince Edward Island Mussels  
 steamed in white wine & herbs  
 with toast and aioli \$10  
 pair with: Griesedieck Brothers PILSENER \$4.50  
 Vavasour SAUVIGNON BLANC \$7.00

Housemade pork pâté, grain mustard,  
 pickled red onion & baguette \$9  
 pair with: Smithwicks IRISH RED ALE \$4.50  
 Juan Gill MONASTRELL \$7.00

soup of the day \$5

Red wine braised Ozark Forest Mushrooms  
 with Rissi Farm potatoes, Claverach Farm sprouts,  
 champagne vinaigrette, warm brie & baguette \$8  
 pair with: Boulevard SINGLE WIDE IPA \$4.50  
 3 Trees Pinot Noir \$7.00

Field greens, Heartland Farm goat cheese,  
 roasted red onion, grilled french boule  
 & red wine vinaigrette \$7  
 pair with: Griesedieck Brothers PILSENER \$4.50  
 Tangley Oaks CHARDONNAY \$7.00

add roasted chicken to salad \$4

dishes tend to change to reflect what is in  
 season and available at local market.  
 our ingredients are fresh and sourced  
 locally from our neighboring farms.

executive chef | anthony devoti

Grilled Ozark Forest Portobello Sandwich  
 with carmelized onions & gruyere \$8  
 pair with: Samuel Smith ORGANIC LAGER \$5.75  
 Juan Gill MONASTRELL \$7.00

Roasted Benne's Farm Chicken Sandwich  
 with brie, arugula and aioli \$9  
 pair with: New Belgium MOTHERSHIP WIT \$4.50  
 Vavasour SAUVIGNON BLANC \$7.00

Hamburger -  
 Fruitland Farm grass-fed ground chuck  
 with field greens & housemade pickle \$9.50  
**VOTED RIVERFRONT TIMES BEST BURGER 2008**  
 + carmelized onions \$1, + grilled mushrooms \$1.50,  
 + fried egg \$1.50, + cheese \$1.50  
 [tillamook cheddar, swiss gruyere,  
 maytag blue, monterey pepper jack or heartland creamery goat]  
 pair with: Stag Can \$2.50  
 O'Fallon 5 DAY IPA \$4.50

Fish & Chips -  
 Beer battered Troutdale Farm Trout  
 with pommes frites and pickle mayonnaise \$12  
 pair with: Schlafly PALE ALE \$4.50  
 Tangley Oaks CHARDONNAY \$7.00

Roasted Benne's Farm Free Range Half Chicken,  
 roasted vegetables, Heartland Farm  
 goat cheese and pan jus \$19  
 (please allow 30 minutes for cook time)  
 pair with: Bell's TWO HEARTED ALE \$5.00  
 Independent Producers MERLOT \$7.00

Grilled Troutdale Farm Trout,  
 roasted Rissi Farm potatoes,  
 Claverach Farm sprouts & coriander vinaigrette \$16  
 pair with: Konig Ludwig HEFE-WEIZEN \$5.00  
 Mondavi "Solaire" CHARDONNAY \$7.00



best gastropub 2009

NO SEPARATE CHECKS  
 An 18% GRATUITY WILL BE ADDED  
 TO PARTIES OF 5 OR MORE