



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
Burgáns ALBARIÑO \$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
Valle d'Oro MONTEPULCIANO \$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 LUNAR ALE \$4.50
3 Trees Pinot Noir \$7.00

Field greens, Heartland Farm goat cheese,
roasted red onion, grilled french boule
& red wine vinagrette \$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 \$6.50
Valle d'Oro MONTEPULCIANO \$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

Roasted Fruitland Farm Beef Sandwich
with carmelized onions, monterey pepper jack
& housemade mustard \$9
pair with: Schlafly DRY HOPPED APA \$4.50
3 Trees Pinot Noir \$7.00

Hamburger -
Fruitland Farm grass-fed ground chuck
with field greens & housemade pickle \$9.50
VOTED RIVERFRONT TIMES BEST BURGER 2008
+ grilled mushrooms \$1.50, + carmelized onions \$1
+ 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
Paso Creek CABERNET \$7.00

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

Housemade three cheese Ravioli
with roasted tomatoes, garlic and onion \$18
pair with: Carlsberg LAGER \$4.50
Louis Tête BEAUJOLAIS-VILLAGES \$7.00