

PLATED DESSERTS

BAILEYS' CHOCOLATE BROWNIE

A Thick Fudge Brownie Served Warm and
Topped with Bailey's Ice Cream and Caramel Sauce - \$8.00

CHOCOLATE INEBRIATION

Layers of Chocolate Cake Accented with Chocolate Stout,
Bittersweet Chocolate Ganache and Cinnamon Ice Cream - \$9.00

CRÈME BRULEE

Classic - \$6.00

ESPRESSO GOOEY BUTTER CAKE

Rich and Buttery, a Saint Louis Tradition,
Served with Chocolate Covered Espresso Beans - \$9.00

BAILEYS' CHOCOLATE BAR

Chocolate Cake Layered with Bailey's Butter Cream
and Chocolate Ganache - \$9.00

WHITE CHOCOLATE CHERRY BREAD PUDDING

Served Warm, Studded with White Chocolate
and Liquor Poached Cherries - \$8.00

CHOCOLATE HAZELNUT POT DE CREME

A Petit Dessert served with Fresh Whipped Cream
and Toasted Hazelnuts - \$6.00

PECAN TART

Served Warm with Cinnamon Ice Cream and Caramel Sauce - \$9.00

BLONDIE

Toasted Pecans and White Chocolate served with
Vanilla Ice Cream and Caramel Sauce - \$9.00

FLOURLESS MOLTEN CAKE

Served with Coffee Ice Cream - \$7.00

MINT CHOCOLATE CHIP CHEESECAKE

Served nearly frozen
and Topped with Dark Chocolate Ganache - \$8.00

BANANA BREAD SPLIT

Vanilla & Cinnamon Ice Cream sided with two slices of Banana Bread,
Whipped Cream, Caramel & Toffee Bits - \$9.00

LOVER'S PLATE - APHRODISIACS - TASTE FOR TWO

Flourless Molten Cake, All Nine of our Chocolate Truffles,
Caramelized Banana, Strawberries, Honey Mead, - \$22.00

ICE CREAM DESSERTS

BROWNIE ROYALE

The Baileys' Split on Top of the Brownie. Not for the Faint of Heart - \$14.00
Substitute a Blondie for \$1

BAILEYS' BANANA SPLIT

Caramelized Banana, Bailey's, Chocolate and Vanilla Ice Creams, Nuts,
Housemade Chocolate and Caramel Sauces and Whipped Cream- \$9.00

SORBETS BANANA SPLIT (VEGAN)

Caramelized Banana, Raspberry, Blueberry, and Strawberry Sorbets,
Nuts, Housemade Chocolate and Strawberry Sauces - \$8.00

STRAWBERRY SUNDAE

Perfectly Simple: Vanilla Ice Cream, Freshly Sliced Strawberries,
Housemade Strawberry Sauce and Whipped Cream - \$7.00

CHOCOLATE SUNDAE

Chocolate, Dark Chocolate and Vanilla Ice Creams Topped with
Housemade Chocolate Sauce, Nuts and Whipped Cream - \$9.00

BY THE SCOOP

one - \$3.00, two - \$5.50, three - \$7.00

HOUSE-MADE ICE CREAM

Vanilla - Bailey's - Coffee - Dark Chocolate -
Chocolate - Roasted Apple - Cinnamon -
Cookies & Cream - Strawberry

HOUSE-MADE SORBET

Lemon - Raspberry - Blueberry - Strawberry - Lime

TRUFFLES

one - \$3.00, two - \$4.50, three or more - \$2.00/each

Bittersweet & Bacon

Chipotle & Pepita

Dark Chocolate & Espresso

Cherries & Pistachios

White Chocolate & Almond

Bailey's & Coffee

Dark Ganache

Chocolate & Peppermint

Chocolate & Hazelnut

Taste all Nine for \$15.00

CHEESES

MIX AND MATCH AT WILL, OR ASK FOR RECOMMENDATIONS

Served with Fresh, House-made breads, fruits and nuts, additional bread \$3.00

A | \$4.00 each for 3
or more
\$6.50 a la carte

B | \$5.50 each for 3
or more
\$8.00 a la carte

C | \$7.50 each for 3
or more
\$10.00 a la carte

A

GJETOST (Norway)
Nuts, Caramel, and
a Hint of Sweet

BRIE (France)
The Classic

PORT SALUT (France)
Mild, Very Soft and Creamy

EMMENTHALER (Switzerland)
Swiss with Some Backbone

DANISH BLUE (Denmark)
A Light, Mild Blue

**MAPLE SMOKED
WHITE CHEDDAR** (America)
Self Explanatory

B

STILTON (England)
Sharp, Robust, Dry Blue

CAMEMBERT DELICE (France)
Creamy Like Brie but More Complex

YOUNG MIMOLETTE (Italy)
Mild, Nutty, Fruity, the Beer Cheese

ST. ANDRE (France)
Creamy & Rich Triple Cream

DELICE DE BURGOGNE (France)
Intense Triple Cream

DRUNKEN GOAT (Spain)
Mild and Creamy, Sweet Finish

IBERICO (Spain)
Three Milks: Cow, Sheep and Goat

FONTINA FONTAL (Italy)
Semi-Soft with Mellow Aromatics

MAHON (Spain)
Dry and Mellow

ANTIQUÉ GRUYERE (Switzerland)
Hard, Complex, and Cave-Aged

BLACK DIAMOND CHEDDAR (Canada)
Super Sharp and Two-Years-Old

METHUSELAH (Missouri)
Raw Cow's Milk, Intense Aged Gouda

OLD AMSTERDAM (Holland)
An Aged Gouda Style, Floral

ROOMKAAS (Denmark)
A Triple Cream Gouda

C

P'TIT BASQUE (France)
Floral, Silky, Complex

ROQUEFORT (France)
The Queen of All Bleus

EXTRAS

NOSHING PLATE
Hummus or Olive Tapenade
Served with Fresh Bread
one for \$7, both for \$10

SUMMER SAUSAGE - \$4.00

QUINCE PASTE - \$3.00

OLIVES - \$3.00

JUST FOR FLAVOR (EXTRA BREAD)
Focaccia, Flatbread, or Both - \$3.00
With Olive Oil for Dipping - No charge

SAVORY

PIZZETTAS

RUTGAR STREET

Local Mild Italian Sausage, Sundried Tomatoes, Oregano,
Garlic, Mozzarella and Fresh Basil - \$10.00

MISSOURI

Local Mushrooms, Roasted Garlic, Mahon, Asiago and Gruyere - \$9.00

WAVERLY PLACE

Spinach Artichoke Spread, Local Ham, Diced Tomato,
Cheddar and Fresh Jalapenos - \$9.00

EIGHTEENTH

Local Sausages, whole-grain Honey Mustard and Cheddar - \$8.00

PARK AVENUE

Tomato Sauce, Goat Cheese, Fresh Basil and Asiago- \$9.00

HICKORY STREET

Smoked Red Pepper Sauce, Bacon, Dates - \$10.00

ALBION PLACE

Chicken, Pesto, Mozzarella, Chilled Tomato - \$10.00

MACKAY

Kalamata Olives, Capers, Onion, Feta, Walnuts - \$9.00

PLATES

GRILLED CHEESE

Roasted Tomato, Basil Pesto Mahon, Asiago, Gruyere and Cheddar - \$9.00

VAIL PLACE BLT

Local Bacon, Mixed Lettuce, Tomato, Pesto Mayo - \$9.00

BAKED BRIE

Wrapped in Mixed Nuts, served with Diced Bacon, Sliced Apple and Bread - \$8.00

NUT BOWL

Toasted Mixed Nuts, Sweet & Spicy Walnuts, or Spiced Pistachios
Pick Two - \$7.00,

CITRUS CHICKEN SALAD

Mixed Greens, Apple-Poached Apricots, Fresh Goat Cheese,
Mixed Nuts, Blood Orange Vinaigrette - \$9.00

SALAD CHOCOLAT

Mixed Greens, Dried Cherries, Toasted Nuts, Danish Blue Cheese,
White Chocolate and Framboise Vinaigrette - \$7.00

Add to a Sandwich, Salad or Pizza:

Bacon - \$2.00 Chicken-\$3.00

SPLURGE

ROSES

Long Stem - \$3.00 per stem