
SAVORY

PIZZETTAS

RUTGER STREET

Local Mild Italian Sausage, Sundried Tomato, Oregano, Garlic, Mozzarella and Fresh Basil – \$10.00

MISSOURI

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

LASALLE

Roasted Apple, Caramelized Onion, Bacon, Fresh Thyme and Goat Cheese – \$10.00

CHOUTEAU

Smoked Chicken, BBQ Sauce, Roasted Red and Poblano Peppers, Red Onion and Smoked Cheddar – \$10.00

PARK AVENUE

Tomato Jam, Spinach, Red Onion and Goat Cheese – \$8.00

WHITTEMORE PLACE

Italian Sausage, Smoked Red Pepper Sauce, Bacon, Caramelized Onions and Smoked Cheddar – \$10.00

ALBION PLACE

Chicken, Pesto, Mozzarella and Chilled Tomato – \$10.00

BENTON PLACE

Seasonal Veggies, Crimini Mushrooms, Basil Oil and Three Cheese Blend – \$9.00

PLATES

GRILLED CHEESE

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

VAIL PLACE BLT

Local Bacon, Mixed Lettuce, Tomato and 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

SUMMER SALAD

Mixed Greens with Blueberries, Walnuts, Stilton, with a Raspberry Vinaigrette – \$9.00

SUMMER CAPRESE

Spinach, Tomato, Fresh Mozzarella, Fresh Basil, with a Grilled Peach Vinaigrette – \$9.00

Add to a Sandwich, Salad or Pizza:
Bacon – \$2.00 Chicken – \$3.00

PLATED DESSERTS

BAILEYS' CHOCOLATE BROWNIE

A Thick Fudge Brownie served warm and topped with Bailey's Ice Cream & Caramel Sauce – \$8.00

CHOCOLATE INEBRIATION

Layers of Chocolate Cake with Chocolate Stout, Bittersweet Chocolate Ganache & Cinnamon Ice Cream – \$9.00

CRÈME BRULEE

Classic with Chilled Grilled Peaches – \$6.00

CHOCOLATE CRÊPE CAKE

Topped with Fresh Strawberries – \$9.00

BAILEYS' CHOCOLATE BAR

Chocolate Stout Cake, Raspberry Butter Cream, Passion Fruit Sauce, and Vanilla Ice Cream – \$9.00

BANANA BREAD SPLIT

Vanilla & Cinnamon Ice Cream sided with Two Slices of Banana Bread, Whipped Cream, Caramel & Toffee Bits – \$9.00

LEMON MUFFIN

Filled with Lemon Curd and served with Coconut Ice Cream – \$9.00

BLACKBERRY TART

Served Warm with Lemon Sage Ice Cream – \$9.00

CHOCOLATE MINT STOUT MOUSSE

With Chocolate Chip and Cayenne Biscotti – \$9.00

BLONDIE

Studded with Toasted Pecans and White Chocolate served with Vanilla Ice Cream & Caramel Sauce – \$9.00

FLOURLESS MOLTEN CAKE

Served with Coffee Ice Cream – \$7.00

DARK CHOCOLATE CHEESECAKE

With black walnut crust & blackberry coulis – \$8.00

CANDIED BACON & CHOCOLATE

BREAD PUDDING

With Fudge Sauce and Salted Caramel Ice Cream – \$9.00

LOVER'S PLATE – APHRODISIACS

A Taste for Two

All nine of our Petites, Flourless Molten Cake, Caramelized Bananas, Strawberries, Honey Mead – \$20.00

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

SALTED CARAMEL ICE CREAM BOMBE

Pretzel Crust, served with Rich Hot Chocolate, & a Hazelnut Macaroon – \$9.00

BAILEYS’ BANANA SPLIT

Caramelized Banana, Bailey’s, Chocolate and Vanilla Ice Creams, Nuts,
House-made Chocolate and Caramel Sauces and Whipped Cream – \$9.00

BLOOD ORANGE SORBET BOMBE (VEGAN)

With Almond Crust, Orange Marmalade & Shortbread Cookies – \$8.00

STRAWBERRY SORBET CHARLOTTE

Caramel Sponge Cake, Chocolate Ganache
Strawberries & Chantilly Cream – \$8.00

BAILEY’S AND COFFEE ICE CREAM CAKE

Layers of Ice Cream served with
Caramelized Bananas and Toasted Nuts – \$9.00

ESSENTIALS

BY THE SC00P

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

HOUSE-MADE ICE CREAM

Vanilla – Baileys’ – Coffee – Dark Chocolate
Chocolate – Cinnamon – Lemon Sage
Strawberry – Salted Caramel - Coconut

HOUSE-MADE SORBET

Raspberry – Strawberry
Lime – Grapefruit

PETITE BITES

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

White Chocolate Raspberry Fudge	Missouri Black Walnut	Bailey’s & Coffee Cherry Almond
Chocolate Bacon Brittle	Double Dark Ganache	Chocolate & Hazelnut
Hazelnut Macaroon	Dark Chocolate & Espresso	

Taste all nine for \$15.00

CHEESE PLATES

Choose from A and/or B, mix and match at will

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

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

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

STILTON

 ENGLAND

Sharp, Robust, Dry Blue

CAMEMBERT DELICE

 FRANCE

Creamy Like Brie but
More Complex

YOUNG MIMOLETTE

 FRANCE

Mild, Nutty, Fruity,
the Beer Cheese

ST. ANDRE

 FRANCE

Creamy & Rich Triple Cream

BLACK DIAMOND CHEDDAR

 CANADA

Super Sharp and
Two-Years-Old

ROOMKAAS

 DENMARK

A Triple Cream Gouda

IBERICO

  SPAIN

Three Milks: Cow, Sheep & Goat

FONTINA FONTAL

 ITALY

Semi-Soft with Mellow Aromatics

MAHON

 SPAIN

Dry and Mellow

ANTIQUE GRUYERE

 SWITZERLAND

Hard, Complex, and Cave-Aged

DRUNKEN GOAT

 SPAIN

Mild and Creamy, Sweet Finish

OLD AMSTERDAM

 HOLLAND

An Aged Gouda Style, Floral

 Cow  Goat  Raw/Unpasteurized

EXTRAS

NOSHING PLATE

Hummus, Olive Tapenade or Muhammara

Served with Fresh Bread

one – \$7.00, two – \$10.00, three – \$12.00

SUMMER SAUSAGE – \$4.00

QUINCE PASTE – \$3.00

OLIVES – \$3.00

EXTRA BREAD

Focaccia, Flatbread, or both – \$3.00
with Olive Oil for dipping – *no charge*