

## 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, Gruyere & Fresh Basil- \$9.00

#### TRUMAN

Local Pears, Balsamic Vinaigrette, Arugula, Walnuts,  
& Gorgonzola Cheese- \$10.00

#### CHOUTEAU

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

#### LAFAYETTE

Roasted Garlic, Arugula, Local Mushrooms, Olive  
Oil, Balsamic Vinaigrette,  
& Goat Cheese - \$9.00

#### WHITEMORE PLACE

Italian Sausage, Smoked Red Pepper Sauce, Bacon,  
Caramelized Onions, & Smoked Cheddar - \$10.00

#### ALBION PLACE

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

#### MISSISSIPPI AVENUE

Prosciutto, Fig & Honey Puree, Arugula, & Fontina  
Cheese - \$10.00

### SHARED PLATES & ENTRÉES

#### NOSHING PLATE

Hummus, Olive Tapenade or Muhammara  
Served with Fresh Bread  
*one - \$7.00, two - \$10.00, three - \$12.00*

#### BAKED BRIE

Wrapped in Mixed nuts, served with  
Bacon, Sliced Apple, & Bread - \$8.00

#### MACKAY SALAD

Mixed Greens with Pears, Strawberries, Walnuts,  
Goat Cheese, with a Raspberry Vinaigrette - \$9.00

#### WINTER SALAD

Arugula, Butternut Squash, Apple, Cranberries,  
Blue Cheese & Balsamic Vinaigrette - \$9.00

#### 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

Add to any Sandwich, Salad, or Pizzetta  
Bacon - \$2.00    Chicken - \$3.00

## PLATED DESSERTS

#### BAILEYS' CHOCOLATE BROWNIE

Bailey's Ice Cream & Caramel Sauce - \$9.00

#### CHOCOLATE INEBRIATION

Chocolate Stout infused, Chocolate Ganache  
Glaze, & Cinnamon Ice Cream - \$9.00

#### POMEGRANATE POT DE CREME

Rich Dark Chocolate with Pomegranate & Citrus  
Notes and Macaroons - \$9.00

#### BLONDIE

Toasted Pecan & White Chocolate studded, Vanilla  
Ice Cream & Caramel Sauce - \$9.00

#### VEGAN BERRY CREME TART

Chocolate & Berries with Raspberry Sorbet- \$9.00

#### BAILEYS' CHOCOLATE BAR

Chocolate Stout Cake, Raspberry Butter Cream,  
Passion Fruit Sauce, & Vanilla Ice Cream - \$7.00

#### CHOCOLATE CARAMEL LAYER CAKE

Caramel & Whipped Creme layered in Chocolate  
Cake with Salted Caramel Ice Cream - \$9.00

#### RED VELVET BREAD PUDDING

So-Co Caramel Sauce soaked, So-Co Ice Cream  
and Cocoa Bacon Brittle - \$9.00

#### FLOURLESS MOLTEN CAKE

Coffee Ice Cream - \$7.00

#### HAZELNUT PUMPKIN CHEESECAKE

Candied Hazelnut & Spiced Caramel Sauce - \$9.00

## THE LOVER'S QUARREL

DECONSTRUCTED TIRAMISU - \$9.00 -

Vanilla Sponge Cake Soaked in Rum  
Syrup with Mascarpone Mousse & a  
Shot of Espresso

OATMEAL STOUT CAKE



Hearty Stout Cake with Caramelized  
Oats served with Chocolate Sauce &  
Coffee Ice Cream

THE LOVERS PLATE

APHRODISIACS - *A Taste for Two*

A Sampling. Mini Bites of Our Brownie, Blondie, Chocolate Inebriation, Hazelnut Pumpkin Cheesecake, & Baileys' Chocolate Bar. Served with Salted Caramel Ice Cream, Raspberry Sorbet, Caramelized Banana, Strawberries, & Candied Citrus – \$22.00

ICE CREAM DESSERTS

BAILEYS' BANANA SPLIT

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

BROWNIE/BLONDIE ROYALE

The Baileys' Split on Top of the Brownie or Blondie. Not for the Faint of Heart – \$15.00

S'MORES ICE CREAM CAKE

Graham Cracker Crust, Marshmallow, Chocolate Ice Cream topped with Toasted Marshmallow Whip – \$9.00

BANANA/PUMPKIN BREAD SPLIT

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

ICE CREAM

BY THE SCOOP

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

HOUSE-MADE ICE CREAM

Vanilla – Baileys' – Coffee – Dark Chocolate  
Chocolate – Cinnamon – Chai  
Strawberry – Salted Caramel - Coconut  
Ginger - Pumpkin - Southern Comfort

HOUSE-MADE SORBET

Raspberry – Strawberry  
Lime – Grapefruit

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

{Available with Gluten-Free Flatbread and Focaccia}

A

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

GJETOST

 NORWAY

Nuts, Caramel, &  
a Hint of Sweet

BRIE

 FRANCE

The Classic

PORT SALUT

 FRANCE

Mild, Very Soft & Creamy

MANTORO

  MICHIGAN

Pleasant, Medium Flavor

CASTELLO

  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

SNOW WHITE GOAT

CHEDDAR

 FRANCE

Cave Aged & Pleasantly Sharp

BLACK DIAMOND CHEDDAR

  CANADA

Super Sharp &  
Two-Years-Old

ROOMKAAS

 DENMARK

A Triple Cream Gouda

IBERICO

  SPAIN

Three Milks: Cow, Sheep & Goat

CASTELLINOS

 SPAIN

Semi-Soft with Mellow Aromatics

LARRA RONACAL

 SPAIN

Full Flavored & Unsalty

ANTIQUE GRUYERE

  SWITZERLAND

Hard, Complex, & Cave-Aged

DRUNKEN GOAT

 SPAIN

Mild & Creamy, Sweet Finish

LOCAL

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

SARTORI ESPRESSO

 WISCONSIN

Sweet, Sugary, &  
Creamy

 Cow  Goat  Raw/Unpasteurized

EXTRAS

SUMMER SAUSAGE – \$4.00

PROSCIUTTO – \$5.00

MARINATED OLIVES – \$3.00

BREAD

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

NUT BOWL

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