

SHARE

SNACK

MIXED OLIVES

Kalamata, Spanish, Black - \$4.00

SMOKED ALMONDS

Lightly Salted, Aromatic Herbs - \$6.00

ROASTED ASSORTED NUTS

Sweet, Salty, or Half and Half - \$5.00

PICKLES

Seasonal Selection, Grain Mustard - \$7.00

SKEWER

CHILI SHRIMP

Chilled Shrimp, Smoked Tomato Glaze, Pineapple,
Red Pepper, Basil, Chili Sauce - 1 - \$6.00, 3 - \$15.00

FILET MIGNON

Fennel-White Wine Marinade, Cherry Tomato,
Summer Squash - 1 - \$5.00, 3 - \$12.00

STUFFED PEPPERS

Banana Peppers, Burrata,
Sauce Piquant - 1 - \$3.00, 3 - \$8.00

SLICE

RUTGER STREET PIZZETTA

Local Italian Sausage, Sun Dried Tomato, Oregano,
Mozzarella, Fresh Basil - \$10.00

MISSOURI AVE. PIZZETTA

Ozark Farms Mushrooms, Roasted Garlic, Mahon,
Asiago, Gruyere, Fresh Basil - \$9.00

SPREAD

WARM GOAT CHEESE & ROMESCO

Tomato, Chiles, Nuts, Anisette, Baguette - \$8.00

HUMMUS

Warm Pita, Smoked Paprika, Lemon Oil - \$6.00

SPICY WALNUT DIP

Toasted Foccacia, Cucumber - \$6.00

KALAMATA TAPANADE

With Foccacia abd Black Pepper Crackers - \$6.00

STUFF

CRAB 'LOUIS VUITTON'

Purse Pastry, Blue Crab Dip,
Sauce Piquant - 2 for \$10.00

EMPANADAS

Grassfed Sirloin, Queso Chihuahua,
Black Bean Salsa, Pickled Peppers - 3 for \$9.00

BRIE POCKET

Warm and Melty inside a Puff Pastry, Cherry
Chutney, Sweet Mustard - \$9.00

SAMPLE

BANKS OF THE MERAMEC

Grassfed Filet Mignon Carpaccio, Aged Cheddar,
Savory Mini Muffins, Onion-Pepper Jam,
Pickled Mushrooms, Crostini - \$18.00

BANKS OF THE TIBER

Volpi Prosciutto, Kalamata Tapenade, Burrata,
Foccacia, Fresh Melon - \$15.00

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

BLOOD ORANGE CHEESECAKE

Granola Crust, Blood Orange Reduction - \$9.00

BLONDIE

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

FLOURLESS MOLTEN CAKE

Coffee Ice Cream - \$7.00

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, Vanilla Ice Cream and
Cocoa Bacon Brittle - \$9.00

3 LAYER MOUSSE CAKE

Chocolate Cake with Strawberry & White
Chocolate Mousse and a Ganache Glaze - \$9.00

THE LOVER'S QUARREL

Much like a first love, these desserts are sweet moments that last long in memory, but briefly in reality. The dessert that has more suitors will stay for another dance; the wallflower will dissappear forever.

CHERRY LAVENDER

TIRAMISU

Espresso Ice Cream



- \$9.00 -

STRAWBERRY LIME

CRUMB CAKE

Mascerated Strawberries, Fudge
Petites, Vanilla Ice Cream

THE LOVERS PLATE

APHRODISIACS - *A Taste for Two*

A Sampling. Mini Bites of Our Brownie, Blondie, Chocolate Inebriation, Blood Orange Cheesecake, and Baileys' Chocolate Bar. Served with Salted Caramel Ice Cream, Bacon Brittle, Raspberry Sorbet, Caramelized Banana, Strawberries, and Candied Citrus - \$22.00

ICE CREAM DESSERTS

BAILEYS' BANANA SPLIT

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

BROWNIE/BLONDIE ROYALE

The Baileys' Banana 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 OR CHOCOLATE-CHERRY-ALMOND BREAD SPLIT

Vanilla & Cinnamon Ice Cream sided with Two Slices of Banana or Chocolate-Cherry-Almond 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 - Salted Caramel
Coconut - Green Tea - Ginger

HOUSE-MADE SORBET

Raspberry - Strawberry
Lime

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 Bread}

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

MAPLE SMOKED WHITE CHEDDAR

 USA

B

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

SNOW WHITE GOAT

CHEDDAR

 FRANCE

Cave Aged and Pleasantly Sharp

IBERICO

 SPAIN

Three Milks: Cow, Sheep & Goat

SARTORI ESPRESSO

 USA

Balance of Sweet Cream
and Bitter Espresso

BLACK DIAMOND

CHEDDAR

 CANADA

Super Sharp and Aged Two Years

ANTIQUE GRUYERE

 SWITZERLAND

Firm, Complex, and Cave-Aged

RED DRAGON

 UNITED KINGDOM

Robust Mustard Seed
Welsh Ale Cheddar

 Cow

 Goat

 Raw/Unpasteurized

CHEESE & CHARCUTERIE

CARPACCIO & BURRATA

Missouri Grassfed Filet, Coarse Salt,
Lemon Zest, Olive Oil - \$10.00

'HAM & CHEESE'

Volpi Prosciutto, Snow White Cheddar,
Oregano Olive Oil, Focaccia - \$10.00

SLIVERED DUCK BREAST

Smoked Mid-Rare, Port Salut,
Chutney, Crostini - \$10.00

BREADS & SPREADS

CHOOSE ONE OF EACH - \$5.00

(\$3.00 for each additional)

Crusty French Baguette, Savory Mini
Muffins, Toasted Focaccia & Olive Oil,
Black Pepper Crackers

WITH

Buerre de Maitre d' Hotel , Blue Cheese &
Chive Butter, Spiced Walnut & Golden Raisin
Butter, Pernod-Scented Chevre,
Onion-Pepper Jam