

## OPENING ACTS

### Chicken Wings

One pound of brined and fried wings served garlic parmesan style or spicy hot. Served with shaved celery and herb buttermilk dipping sauce, 12.95

### Hearth Fired Spinach and Artichoke Dip

Parmesan, asiago, green chilies, tomatoes & scallions, flatbread and crispy lavosh, 9.95

### Shrimp Cocktail

Poached chilled jumbo shrimp with cocktail sauce and lemon wedge, 15.95

### Crab Hushpuppies

Lump crab, sweet corn batter and Old Bay aioli, 14.50

### Vegetable Spring Rolls

Sweet chili aioli and Sriracha sauce, 10.50

### Poutine

House made fries, Marcoat Creamery garlic cheese curds, rosemary demi-glaze and Daily's artisan honey black pepper bacon, 8.95



## CHILLED CREATIONS

### Curtain Call Greek Salad

Greens, artichoke hearts, roasted sweet peppers, red onion, feta cheese snow, sun dried tomatoes, Kalamata olives and oregano vinaigrette, small 6.95 / entree 8.95

### Beet Cured Salmon

Thinly sliced house cured salmon, cucumber, roasted baby beets, rainbow greens and creamy herb dressing, 12.50

### Roasted Winter Root Vegetables

Toasted pumpkin seeds, aged sharp cheddar, peppery salad mix and apple cider vinaigrette, 8.95

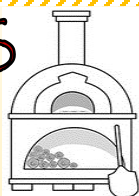
### The Tavern Salad

Mixed greens, aged bleu cheese, dried cranberries, candied walnuts, red onions and balsamic vinaigrette, 8.50

Add smoked chicken or shredded pork to any salad, 6.95

## PIZZETTES

Baked In Our  
Wood Stone Oven



## ABOUT OUR DOUGH

Each Day Chef Michael Gloriod and his culinary staff handcrafts a new dough using the finest milled flour, Mediterranean Olive Oil, Sea Salt, Fresh Yeast and filtered water. Then we allow our dough to ferment for at least 3 days to ensure a crisp, golden crust that is chewy in the center, creating a unique artisan flavor. We take pride in the process.

## Quattro Formaggio

Red sauce, asiago, parmesan, Romano and mozzarella, 10.95

## Chicken, Bacon, Roasted Mushroom

Smoked chicken, honey black pepper bacon, garlic cream sauce, roasted mushrooms, cherry tomatoes and arugula, 13.95

## Tenderloin Tips Arugula

Seared marinated beef tip, horseradish Boursin sauce, caramelized onions, Swiss cheese. Topped with fresh arugula tossed lightly in balsamic vinaigrette, 14.95

## The Hill

Mama Toscano's artisan salsiccia, fresh Mozzarella, basil and red sauce, 12.50

## Build Your Own

**Meats:** Pepperoni, bacon, smoked chicken, salsiccia, 3 per  
**Vegetables:** Spinach, mushroom, artichokes, roasted peppers, 2 per  
**Other:** Garlic cream sauce, red sauce, fresh oregano, fresh basil, 1 per

Enjoy a small garden  
salad with your pizzette, 3.50

## SANDWICHES

### Griddle Burger

Tomato Jam, crispy bacon, Swiss, Bibb lettuce, aioli, red onion on toasted Kaiser Roll. Served with French fries, 14.50

### The Cuban

Thin sliced ham, shredded pork shoulder, Swiss, pickles, and mustard on griddled Cuban loaf. Served with French fries, 16.95

### Smoked Chicken

House made BBQ sauce, pepper jack cheese, crispy fried onions on brioche bun. Served with French fries, 15.50

Please be advised that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of illness

## VEGETABLES & SHAREABLES

### Smoked Portobello

Portobello, butternut squash, baby arugula, parmesan crisps and balsamic molasses, 9.50

### Pommes Frites

Skin-on hand cut fries, truffle butter and parmesan cheese with herb buttermilk dipping sauce, 8.95

### Brussel Sprouts

Wood stone fired, bacon, onions, and local orchard honey, 8.50

### Trio of Roasted Cauliflower

Oven Roasted White, Yellow and Purple Cauliflower, pickled red onion, Aigo Bolido sauce, fried capers, toasted lemon-thyme breadcrumbs, 8.95



*"Come quickly!"*

*"I am tasting the stars" Dom Perignon*



*St. Louis' Premier*

*Champagne Lounge*

## DESSERTS

### White Chocolate Raspberry Cheesecake

Raspberry coulis and fresh berries, 8.95

### Egg Nog Cheesecake

Served with a rich espresso hot chocolate sauce, cranberry chutney and whipped cream, 8.95

### Fresh Baked Jumbo Chocolate Chunk Cookies, 8.95

### Apple Galette

House made caramel, powdered sugar and Clementine's apple pie ice cream, 8.95

### Ultimate Chocolate Cake

Gluten Free - Rich chocolate cake for the ultimate chocolate lover. Served with cranberry chutney and fresh berries, 8.95

### Champagne Sorbet

Spooned atop a medley of fresh berries, 8.50

### Madagascar Vanilla Bean Ice Cream

From Clementine's Ice Cream; a combination of the most sought after vanilla bean in the world with their proprietary dairy base. Perfectly light, sweet and rich, 7.50

## COFFEE SELECTIONS

### Espresso

Single Shot, 3.00 / Double Shot, 4.50

### Cappuccino

Shot of Espresso, Hot Milk, Dense Foam, 3.75

### Caramel Macchiato

Rich, buttery caramel, concentrated and intense shots of espresso, and hint of vanilla, 4.50

### Café Mocha

A marriage made in heaven. Our rich espresso, steamed milk and Dutch Cocoa topped with whipped cream. Served hot or cold, 4.50

### Hot Chocolate

Ghirardelli Chocolate added to steamed milk and topped with whipped cream, 4.50/ KIDS 3.50

### Cafe Au Lait

Steamed milk, foam and freshly brewed coffee, 2.50

### Latte (Served Hot or Cold on Ice)

This coffee house favorite adds silky steamed milk to rich espresso, finished with a layer of foam, 3.50

### S'mores Latte

Toasted marshmallow with vanilla, espresso shots and Ghirardelli Chocolate finished with a layer of dense milk foam, 3.50

### Hot Chocolate Caramel Latte

Freshly pulled espresso creates this delicious symphony of with rich chocolate and caramel syrup topped with whipped cream, 4.50

## COFFEE OPTIONS

Add a premium flavored syrup for just \$1 — or an extra shot of espresso for \$2.50

**FLAVOR SELECTION:** Caramel, White Chocolate, Dark Chocolate, Raspberry, Irish Mist,

Chocolate Mint, Peppermint, Vanilla, Pumpkin, Hazelnut, Toasted Marshmallow

**SUGAR FREE OPTIONS:** Vanilla, Toasted Marshmallow, Caramel, Hazelnut, Pumpkin Spice