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## SAVORY

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### CHEESE & CHARCUTERIE

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#### CARPACCIO & BURRATA

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

#### 'HAM & CHEESE'

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

#### EURO

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

#### SHOW ME

Grassfed Filet Mignon Carpaccio, Aged Cheddar,  
Black Pepper Crackers, Onion-Pepper Jam,  
Pickled Mushrooms, Crostini - \$18.00

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### SANDWICHES

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#### CUBAN

Toasted Baguette, Thin Sliced Ham, House Made  
Pickles, Cheese Blend, Beer Mustard - \$12.00

#### TOASTED CHEESES

Fontina and Cheddar Cheeses, Nut-Free Pesto,  
Tomato Jam, Focaccia - \$8.00

#### FRENCH DIP

Smoked Missouri Beef, Fontina Cheese,  
Au Jus, Warm Baguette - \$11.00

(Sandwiches Include House Made Potato Crisps)

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### PASTRY

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#### CRAB 'LOUIS VUITTON'

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

#### EMPANADAS

Chicken Breast, Coffee Chocolate Sauce, Queso  
Fontina, Sweet and Smoky Salsa - \$9.00

#### BRIE POCKET

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

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### PIZZETTA

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#### 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

#### PARK AVE PIZZETTA

Chicken Breast in Tangy-Sweet Barbeque Sauce,  
Thin Sliced Red Onion, Mozzarella - \$10.00

#### LAFAYETTE SQUARE PIZZETTA

Roasted Peppers, Local Mushrooms, Four Cheese  
Blend - \$9.00

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## PLATED DESSERTS

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#### BAILEYS' CHOCOLATE BROWNIE

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

#### CHOCOLATE INEBRIATION

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

#### BLONDIE

Toasted Pecans, White Chocolate Chunks,  
Vanilla Ice Cream, Caramel Sauce - \$9.00

#### FLOURLESS MOLTEN CAKE

Coffee Ice Cream, Candied Cranberries - \$7.00

#### CHOCOLATE BLACKCURRANT TORTE

Blackcurrant Buttercream, Ganache,  
Strawberry Sorbet, Almond Cookie - \$9.00

#### CREME BRULEE CLASSIC

Chocolate-Almond Macaron - \$7.00

#### DOUBLE CHOCOLATE S'MORE

Brownie, House Made Marshmallow,  
Graham Crackers, Vanilla Ice Cream - \$10.00

#### BANANAS FOSTER BREAD PUDDING

Caramelized Bananas, Brown Sugar Whiskey  
Sauce, Vanilla Ice Cream - \$9.00

#### BOURBON VANILLA CHEESECAKE

Blood Orange Sauce, Ginger Ice Cream,  
Gingersnap Crust and Garnish - \$9.00

#### GERMAN CHOCOLATE CAKE

Cake Layers, Coconut-Pecan Filling, Browned Butter  
Ice Cream, Coconut-Pecan Chocolate Bark - \$9.00

#### TIRAMISU

Ladyfinger Fans, Cocoa Coffee Drizzle,  
Mascarpone Mousse, Espresso Ice Cream - \$10.00

## APHRODISIACS

### THE LOVERS' PLATE - *A Taste for Two*

Mini Bites of Our Brownie, Blondie, Chocolate Inebriation, Vanilla Bean Bourbon Cheesecake, and Blackcurrant Cake. Served with Salted Caramel Ice Cream, Bacon Brittle, Raspberry Sorbet, Caramelized Banana, Strawberries, and Candied Citrus - \$22.00

## THE LOVER'S QUARREL

*Our newest confections. Fresh from the oven and desperate for your affection.*



### APPLE-Y EVER AFTER

Apple Cinnamon Crumb Cake, Rum  
Butter Drizzle, Salted Caramel Ice Cream,  
Cinnamon Sugar Apple Chip  
- \$10.00 -

### AN A-PEAR TO REMEMBER

Classic Crust Tart with Almond Frangipane,  
Wine Poached Pears, Burgundy Reduction,  
Pear Cider Sorbet, Toasted Almonds

## 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 OR BLONDIE ROYALE

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

### 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 with Caramel & Cinnamon Sauce - \$9.00

### AFFOGATO D'ITALIA

Vanilla Ice Cream, Double Espresso Shot, Chocolate Biscotti - \$7.00

## ICE CREAM

ALL HOUSEMADE

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

### ICE CREAM

Vanilla - Baileys' - Coffee - Dark Chocolate  
Chocolate - Cinnamon - Salted Caramel -  
White Raspberry, Green Tea

### SORBET AND NON-DAIRY

Raspberry - Strawberry - Vegan Coconut Milk

## 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

\$4.50 each for 3 or more,  
\$7.00 a la carte

### GJETOST

NORWAY

Nutty, Caramel, and  
a Hint of Sweet

### BRIE

FRANCE

The Classic

### PORT SALUT

FRANCE

Mild, Very Soft and Creamy

### MAPLE SMOKED WHITE CHEDDAR

USA

### B

\$7.00 each for 3 or more, \$9.50 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

### COMTE MARCEL PETITE

FRANCE

Firm, Complex, and Cellar-Aged

### RED DRAGON

UNITED KINGDOM

Robust Mustard Seed  
Welsh Ale Cheddar

Cow

Goat

Raw/Unpasteurized

## SAVORY SNACKS

### MIXED OLIVES

Kalamata, Spanish, Black - \$4.00

### SMOKED ALMONDS

Lightly Salted, Aromatic Herbs - \$6.00

### ROASTED ASSORTED NUTS

Sweet, Spicy, Roasted, or Half and Half - \$5.00

### PICKLES

Seasonal Selection, Grain Mustard - \$7.00

## BREADS & SPREADS

### WARM GOAT CHEESE & ARRABIATA

Tomato, Chiles, Garlic, Crusty Baguette - \$8.00

### HUMMUS

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

### KALAMATA TAPANADE

With Black Pepper Crackers - \$6.00