
SAVORY

CHEESE & CHARCUTERIE

CARPACCIO & BURRATA

Missouri Grassfed Filet Mignon Served Very Rare,
Coarse Salt, Lemon Zest, Olive Oil,
Warm Baguette- \$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

SANDWICHES

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)

PASTRY

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

PIZZETTA

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

PLATED DESSERTS

BAILEYS' CHOCOLATE BROWNIE

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

CHOCOLATE INEBRIATION

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

FLOURLESS MOLTEN CAKE

Vanilla Ice Cream, Tart Cherries- \$7.00

CARAMEL CHOCOLATE TORTE

Caramel Buttercream, Ganache,
Dark Chocolate Cake Layers,
Cinnamon Caramel Sauce - \$9.00

DOUBLE CHOCOLATE S'MORE

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

CREME BRULEE CLASSIC

Chocolate-Almond Macaron - \$7.00

BAILEY'S IRISH CREAM CHEESECAKE

Chocolate and Irish Cream Cheesecake, Cocoa-
Graham Crust, Bailey's Ice Cream, Chocolate
Bourbon Flower Garnish -\$10.00

CHERRY-ALMOND BREAD PUDDING

Brioche Bread Pudding, Cherry Sauce,
Cherry Buttercream Macaron,
Vanilla Ice Cream -\$9.00

MOCHA MOUSSE

Chocolate Cake, Espresso and Chocolate Mousse
Layers, Salted Caramel Sauce, Coffee Ice Cream,
Chocolate Espresso Beans -\$10.00

BLONDIE

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

APHRODISIACS

THE LOVERS' PLATE - *A Taste for Two*

Mini Bites of Our Brownie, Blondie, Chocolate Inebriation,
Vanilla Bean Bourbon Cheesecake, and German Chocolate Cake.

Served with Salted Caramel Ice Cream, Bacon Brittle, Raspberry Sorbet,
Caramelized Banana, Strawberries, Cocoa Pepitas, and Candied Citrus - \$22.00

THE LOVER'S QUARREL

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



ESPRESSO NUTELLA CAKE

Layers of Chocolate Hazelnut Cake, Espresso
Cake, and Whipped Nutella Frosting, Vanilla
Ice Cream and Frangelico Fudge Sauce

- \$10.00 -

BANANA SPLIT BOMBE

Crispy Pecan Crust, Banana Mousse,
Chocolate Shell, Strawberry-Pineapple Sauce,
Brown Butter Ice Cream, Crunchy Cookie

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

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

PICKLES

Seasonal Selection of House Made Pickled
Vegetables, Grain Mustard - \$7.00

BREADS & SPREADS

WARM GOAT CHEESE & ARRABIATA

Tomato, Mild Chiles, and Garlic in a Warm Sauce,
Topped with Melty Chevre, Crusty Baguette
- \$8.00

HUMMUS

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

KALAMATA TAPANADE

With Black Pepper Crackers - \$6.00