

PANORAMA

SAINT LOUIS ART MUSEUM

SEASONAL, LOCAL INGREDIENTS

FRENCH-ITALIAN INFLUENCED

ST. LOUIS HOSPITALITY

DRINKS & COCKTAILS 7

BLUEBERRY RUM SMASH

blueberries, lemon juice, rum, ginger ale

PIMM'S CUP

Pimm's No. 1 Cup, lemonade, lemon, cucumber

TRADITIONAL BLOODY MARY

house-made bloody Mary, Tomolives

AMERICANO

Campari, sweet vermouth, club soda

SLAM

blood orange juice, sparkling wine

Executive Chef & General Manager—

Ivy Magruder

Spring Menu—Brunch 2019

Our Local Partners:

Bob's Seafood, Companion Bakery, Double Star Farms, Fox River Dairy, Kaldi's Coffee, Living Waters, Ozark Forest Mushrooms, Raincrow Ranch, Serendipity, Wenneman's

APPETIZERS

SOUP OF THE DAY 6

CLASSIC FRENCH ONION SOUP 7

brioche, gruyere

ROASTED ROOT VEGETABLE SOUP 6 V G

crispy leeks, herb oil

APRICOT-ALMOND BRIE 9 V

hibiscus-merlot reduction, grilled baguette

LOCAL CHARCUTERIE PLATE 14

olive spread, pepperoncini, grilled bread

STEAMED CLAM-MUSSELS 14

fennel-saffron-garlic broth, grilled baguette

MUSHROOM-PEA ARANCINI 10

stewed tomato-ragu, shaved Parmesan

REGIONAL ARTISAN CHEESES 12 V

fig jam, tomato chutney, crusty bread

SALADS

CAESAR SALAD 9

romaine hearts, herb brioche croutons, shaved Parmesan
add chicken 4
add shrimp 6

SPRING SQUASH-KALE 14 G V

blue cheese, pepita, maple-rosemary vinaigrette

POACHED PEAR-SPINACH SALAD 10 G V

pomegranates, sunflower seeds, goat cheese, sweet onion vinaigrette

GRILLED CHICKEN WALDORF 13 G

herb-marinated chicken, tender butter bibb lettuce, grapes, apples, sweet candied walnuts

DAILY 3 COURSE PRIX FIXE MEAL 25

ask your server for details; cannot split or share

V-vegetarian G-made without gluten-containing ingredients
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTREES

APPLE-CINNAMON STUFFED FRENCH TOAST 12

vanilla crème anglaise, Wenneman's pork sausage

BASIL-CREAM CHEESE SCRAMBLED EGGS 11

cage-free eggs, red potato candied-onion hash, applewood-smoked bacon, butter & jams, multi-grain toast

STEAK & EGGS 19

grilled 4ounce filet, scrambled eggs, potatoes, multi-grain toast, creamy butter & jam

SOUTHERN SHRIMP & GRITS 13 G

andouille sausage, bacon, fresh herbs, smoked gouda

HOUSE MADE BELGIAN WAFFLE 14

local maple syrup, basil-cream cheese scrambled eggs, applewood-smoked bacon

SLAM FRITTATA 13 V G

eggs, mushrooms, roasted peppers, kale, cheddar cheese, charred-tomato coulis

CHAMPAGNE BENEDICT 14

split croissant, poached eggs, spinach, fresh mozzarella, champagne hollandaise, choice of: crab cakes, smoked salmon, or applewood-smoked bacon

SANDWICHES

sandwiches include choice of chips, caramelized cauliflower with toasted almond and honey drizzle. Brussels sprouts. or snap peas

GRILLED PIMENTO CHEESE 12 V

Ozark Forest Mushrooms, spinach, tomato soup dipping sauce

SMOKED TURKEY MELT 14

braised peppers and onions, creamy-tomato-horseradish aioli, pepper jack cheese

VEGETARIAN BURGER 14 V G

White-wine-braised peppers-onions, vegan herb mayonnaise

RAINCROW RANCH BURGER 14

house bacon, sunny side up egg, herb aioli, Marcoot Tippy Cheddar cheese brioche roll

CHILLED TUNA NIÇOISE WRAP \$13

traditional accompaniments