

Small Plates & Salads

Glazed Roast Carrots 9.5 wine & citrus glaze, whipped ricotta & feta, house coffee granola, mint

Brussel Sprouts & Toasted Spiced Pumpkin Seeds 8 v

Charred Broccolini 8 v

Smashed Herbed Parmesan Fingerling Potatoes 9

Fried Jalapeño Mac & Cheese 7.5

Pickled Chilies 5 v

Shaved Celery Caesar Salad 9 aged parmesan, horse radish, toasted panko

Seasonal Green Salad 11 v agave citrus vinaigrette

Charred Napa Cabbage Salad $\,$ 12 $\,$ v shaved fennel, basil, mint, chilies, citrus, toasted pistachios

Sweets

Beignets 8 chocolate and berry compote

Our Burgers

all sandwiches served w/ hand cut fries & pickled chilies

The South Side Burger 15 arugula & basil pesto, aged parmesan, char roasted red peppers, leaf lettuce

The W/N W/N Classic Burger 12 American cheese, tomato, red onion, leaf lettuce

The Farm Burger 16 oe cage free natural egg, micro greens, whipped feta & Ricotta, fried onions, leaf lettuce

The Seventeen Hour Burger 16 demi glacé, spring onion confit, dutch cheddar, frisée lettuce

Our Fried Chicken Sandwiches all sandwiches served w/ hand cut fries & pickled cucumbers

The St. Louis Bird 14 house spicy bbq, charred cabbage slaw

The Classic Chick 12 special sauce, leaf lettuce

Southern Comfort 15 spicy sweet potato sauce, collard green slaw, cranberry whiskey reduction

In the Woods 14 v fried hen of the woods mushrooms, charred cabbage slaw, chili vinaigrette

^{*}All or most ingredients are sourced through local, sustainable & reputable purveyors that raise food naturally with love, care, and sustainability at the forefront.

Proteins raised organically and or naturally are always first choice.

^{**}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.