

CLEAVER & COCKTAIL

THE MENU

STARTERS

Whipped feta, grilled bread, marinated cucumbers, tomatoes, herbs, balsamic glaze	14
Tuna tartar, peaches, radish, celery, peppers, curry cream	21
Seared scallops, lump crab, creamed leeks, asparagus, citrus brown butter	22
Pork belly, fried egg, cauliflower puree, spicy honey	15
Grilled asparagus, creamy peppercorn sauce, shaved parm, cured egg yolk	15
Crispy fried rock shrimp, pickled peppers, spicy remoulade	18
Dry aged beef meatballs, shaved parmesan, smoked tomato puree, herbs, garlic oil	17

SALADS

Compressed watermelon, baby greens, pickled red onions, shaved parmesan toasted almonds, champagne vinaigrette	12
Heirloom tomatoes, avocado, radish, edamame, parmesan cheese, balsamic vinaigrette	14
Roasted beet, greens, goat cheese, pistachio, fennel, orange vinaigrette	13

ENTREES

C&C dry aged beef burger, 8oz, red wine glazed onions, gruyere cheese baby arugula, brioche bun, C&C garlic herb fries	22
Grilled cauliflower steak, sautéed mushrooms, baby greens, herbs, sauce romesco*	18
Pan roasted halibut, golden potatoes, shiso peppers, saffron tomato broth	41
Smoked & roasted airline chicken breast, roasted garlic mashed potato, broccolini, pan jus	29
Grilled beef tenderloin, roasted garlic puree, creamed potato gratin	48

SIDES

C&C garlic herb fries	9
Roasted garlic mashed potatoes, herb butter	9
Sautéed mushrooms, shallot, thyme, truffle oil	10
Beef fat roasted potatoes, roasted onions, herb vinaigrette	9
Charred broccolini, herb ricotta, lemon, chili oil	9

BUTTERS & SAUCES

Blue cheese butter	4
Lobster butter	5
Herb butter	3
Chimichurri	3
Romesco*	3
Black pepper demi	3

*St. Louis Department of Health wants you to know
undercooked meats & seafood may increase your
risk factor for food-borne illness*

Automatic gratuity of 20% will be added to parties of 8 people or more