

CLEAVER & COCKTAIL

THE MENU

STARTERS

Whipped feta, grilled bread, marinated cucumbers, tomatoes, herbs, balsamic glaze	14
Tuna tartar, apples, radish, celery, peppers, curry cream	21
Grilled octopus, lump crab, roasted potato, garlic, kalamata olives, capers, romesco, herb salad	19
Pork belly, crispy egg, cauliflower puree, hot honey	15
Crispy fried rock shrimp, pickled peppers, spicy remoulade	18
Dry aged beef meatballs, shaved parmesan, smoked tomato puree, herbs, garlic oil	17
Ricotta gnocchi, sous vide short ribs, dry aged beef broth, baby arugula	18

SALADS

Baby arugula, radish, celery, fennel, sunflower seeds, parmigiano cheese, lemon vinaigrette	14
Roasted beet, baby greens, goat cheese, pistachio, fennel, orange vinaigrette	13
Grilled romaine, green beans, cherry tomatoes, blue cheese, red wine herb vinaigrette	12

ENTREES

C&C dry aged beef burger, 8oz, red wine glazed onions, gruyere cheese baby arugula, brioche bun, garlic herb fries	22
Grilled cauliflower steak, sauteed mushrooms, baby greens, herbs, sauce romesco*	18
Pan roasted halibut, golden potatoes, zucchini, 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
Sauteed 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
Steak sauce	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