

# GRAND TAVERN

BY DAVID BURKE

## SHAREABLES

- clothesline bacon 3/4 lb bacon, maple, black pepper, half sour pickle - 18  
chilled oysters (6) on the half shell fennel seed & melon mignonette - 24  
emotional lobster dumplings spicy tomato, lemon confit, basil - 18  
Korean style "wings & rings" shishito peppers - 18  
dueling angry crabs soft shell blue crabs, olive vinaigrette, chili, lemon aioli - 18

## STARTERS

- tuna tartare avocado, soy-lime dressing - 19  
heirloom asparagus and crab salad pecorino, poached egg, lemon, anchovy - 22  
pastrami smoked salmon carpaccio artichoke & arugula salad, mustard oil - 20  
corn & bacon chowder spiced shrimp & jack cheese quesadilla - 15  
St. Louis Salad buratta, prosciutto, shrimp, seasonal fruit & vegetables - 16  
romaine & kale caesar parmesan crisp, spiced egg - 12  
little gem & beet marcona almonds, horseradish, yogurt-beet dressing - 10



### SALTAGE™

Himalayan Salt Brick Aged Steaks, David Burke's patented dry age process.

Patent No.: US 7,998,517 B2 - Aug. 16 2011

18 oz Bone In KC Sirloin - 59

34 oz Porterhouse - 118

## MAINS

- roast chicken cauliflower puree & pistachio agnolotti, chimichurri - 24  
pork chop grilled peaches, ham hock, swiss chard farotto, balsamic cippolini- 36  
bison short rib & wild mushroom conchiglie truffle mousse - 35  
grilled filet mignon bbq shrimp & grits, succotash - 52  
spring pea risotto honey roasted heirloom carrots, parmesan, pea shoot gremolata - 24  
branzino artichoke hummus, black olive, vegetable vinaigrette - 28  
ginger-pepper crusted salmon beets, bok choy, warm citrus vinaigrette - 30  
sea scallops pea risotto, spanish chorizo, tomato nage - 33  
lobster fried rice grilled 10oz lobster tail, herbed XO sauce - 38  
bucatini cacio e pepe parmesan, cauliflower, prosciutto, black pepper - 16

## SIMPLY GRILLED

- branzino - 22 salmon - 18 filet mignon - 42 chicken - 15 vegetable - 15

## CALENDAR

Tuesday  
Housemade Pasta

Wednesday  
Fish

Thursday  
Game

Friday  
Lobster Steak

Saturday  
Surf and Turf

## ➤ FEATURED LOCAL FARMS ☞

Tony's Family Farms, Mushrooms Naturally,  
Martin Rice Company, Ross Farms,  
Thies Farms, McKaskle Family Farms,  
Ozark Forest Mushrooms, Baetje Farms,  
Marcoot Creamery, Windcrest Dairy,  
Little Man Syrup, County Line Farms,  
Ludwig Creamery, Eat Here STL,  
Hemme Brothers Creamery, Goats Beard  
Farms, Double Star Farms, Eckert's Farms

## SIDES

- brussels sprouts honey mustard seed - 9  
grilled asparagus chermoula, yogurt, sesame - 9  
spinach & mushrooms - 9  
angry broccoli - 9  
vegetable fried rice - 10  
couch potatoes rosemary, onions, olive oil - 11  
hipster fries parmesan, shishitos, beef jerky - 14



@GRANDTAVERNSTL

Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your  
risk of foodborne illness. For parties of 6 or more 20% service  
charge will be added.

We are able to split payments up to 4 times per party.