

# 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 crabs, olive vinaigrette, chili, lemon aioli- 18

## STARTERS

tuna tartare avocado, soy-lime dressing - 19  
local tomato and buffalo mozzarella croutons, pickled onion, basil, balsamic - 12  
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, 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

lobster fried rice 10oz grilled lobster tail, herbed XO sauce - 38  
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, cold weather succotash - 52  
risotto local seasonal vegetables, parmesan - 24  
branzino artichoke hummus, black olive, vegetable vinaigrette - 28  
ginger-pepper crusted salmon beets, bok choy, warm citrus vinaigrette - 30  
sea scallops vegetable risotto, spanish chorizo, tomato nage - 33  
bucatini cacio e pepe parmesan, cauliflower, prosciutto, black pepper - 16

## SIMPLY GRILLED

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

## » 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  
Windercrest Dairy  
Little Man Syrup  
County Line Farms  
Ludwig Creamery  
Hemme Brothers Creamery  
Goats Beard Farms  
Double Star Farms  
Eckert's Farms  
Stuckmeyer Family Farms  
Between the Rivers Apiaries  
Moon Girl Farms  
D&M Farm

## » WEEKEND BRUNCH «

Saturday and Sunday  
11:00am-3:00pm

## SIDES

brussels sprouts honey mustard seed - 9  
grilled asparagus chemoula, 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

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 checks up to 4 times per party.