

## Things to Share

<b>Baetje Farms Goat Cheese Tasting</b> <i>an assortment of award-winning, locally-farmed cheeses with toasted house-made bread &amp; grapes</i>	\$18
<b>Chaumette Pomme Frites</b> <i>fresh cut, quick fried Idaho potatoes, tossed in garlic oil, parmesan, salt, cracked pepper &amp; parsley; served with house-made roasted red pepper ketchup</i>	\$ 8
<b>The Chef's Plate</b> <i>Chef's commitment to locally farmed produce &amp; meats: a selection of house-made pâté, terrine, sausage, cured meats &amp; pickled veggies</i>	\$20
<b>Chips &amp; Crème Fraîche</b> <i>house-made fresh Idaho potato chips with crème fraîche, caramelized onions &amp; Chaumette's Garden chives</i>	\$ 6

## Salads

<b>Chaumette Salad</b> <i>mixed greens with toasted walnuts, bleu cheese, radish &amp; Norton vinaigrette</i>	\$ 9
<b>Autumn Salad</b> <i>Shaved local apples, caramel vinaigrette, cheddar fritters, mixed hearty greens</i>	\$ 9

## Flatbreads & Savory Pies

<b>Mushroom Flatbread</b> <i>locally-sourced mushroom with gruyere &amp; Baetje goat cheese</i>	\$14
<b>Butternut Squash Flatbread</b> <i>roasted local squash with garden herbs, Baetje Farms fresh goat cheese, blue cheese &amp; caramelized onions</i>	\$14
<b>Oberle Sausage &amp; Cheddar</b> <i>a Ste. Genevieve classic with cheddar &amp; tomato jam on fresh made grilled flatbread</i>	\$13
<b>Stonie's Bacon and Onion</b> <i>Stonie's-prepared Meyer Farm Berkshire bacon, caramelized onion, gruyere &amp; tomato jam on fresh-made grilled flatbread</i>	\$13

## Peak of the Season

<b>Meyer Farm Berkshire Pork Cassoulet</b> <i>slow stewed pork lentils and white beans with local vegetables</i>	\$22
<b>Locally Farmed Beef Short ribs</b> <i>slow-braised local beef with carrots and garlic nestled in a bed of triple cream mashed potatoes</i>	\$24

# Uniquely Chaumette

<b>Wine Barrel Stave-roasted Salmon</b> <i>herb-crusted salmon with grilled broccoli &amp; horseradish-seasoned tomatoes</i>	\$24
<b>Pretzel-encrusted Tilapia</b> <i>lightly breaded with crushed pretzels served over mustard-creamed spinach</i>	\$20
<b>Chaumette Chicken</b> <i>(our version of coq au vin, a French classic)</i> <i>Please allow 25 minutes for preparation half of a Ladd Farm chicken braised in our Chambourcin wine</i> <i>with Yukon Gold potatoes &amp; mushrooms</i>	\$22
<b>Steak &amp; Frites</b> <i>a grilled beef shoulder tenderloin with garlic &amp; parmesan-seasoned French frites &amp; house-made steak sauce</i>	\$24

## bites

triple cream mashed potatoes	\$4
roasted local vegetables	\$3

## Many Thanks to Our Local Farmers

- ✿ Baetje Farms
  - ✿ Bleckler Farm
  - ✿ County Line Farm
  - ✿ Dempsey Farms
- ✿ Eckenfels Farms
  - ✿ Flieg Farm
  - ✿ Frog's Hollow Farm
  - ✿ Hinkebein Elk Ranch
- ✿ Ladd Family Farm
  - ✿ Liberty Farm
  - ✿ Jones' Heritage Farm
  - ✿ Merrenes Farm
- ✿ Meyer Farm
  - ✿ Missouri Wild Edibles
  - ✿ SayersBrook Bison Ranch
  - ✿ Two Morrows Farm
- ✿ Windrush Farms