

the GRAPEVINE GRILL

at **Chaumette Lunch**

Lunch is served from 12pm until 4pm.
Reservations strongly suggested: 573-747-1000

Things to Share

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

Uniquely Chaumette

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

Salads

- Chaumette Salad** \$9
mixed greens with toasted walnuts, bleu cheese, radish & Norton vinaigrette
- Autumn Salad** \$9
shaved local apples, caramel vinaigrette, cheddar fritter, mixed hearty greens

bites

- triple creamed mashed potatoes \$4
- roasted local vegetables \$4

Flatbreads & Savory Pies

- Mushroom Flatbread** \$14
locally-sourced mushroom with gruyere & Baetje Farms goat cheese
- Butternut Squash Flatbread** \$15
roasted local squash with garden herbs, Baetje Farms fresh goat cheese, bleu cheese & caramelized onions
- Oberle Sausage & Cheddar** \$13
a Ste. Genevieve classic with cheddar & tomato jam on fresh made grilled flatbread
- Stonie's Bacon and Onion** \$13
Stonie's-prepared Meyer Farm Berkshire bacon, caramelized onion, gruyere & tomato jam on fresh-made grilled flatbread

We proudly support more than twenty-five farms within a thirty-five mile radius

Sandwiches

- Roots & Mushroom Wrap** \$11
roasted root vegetables, sautéed mushrooms, tofu aioli & greens in a whole wheat wrap
- Autumn Turkey Club** \$12
smoked turkey, havarti cheese, stonie's-prepared bacon, cranberry marmalade & hearty greens
- Croque Monsieur** \$12
a classic sandwich bathed in egg, Stonie's-prepared Meyer Farm Berkshire ham, Gruyere & Dijon on house-made sourdough
- Sayersbrook Ranch Bison Burger** \$14
Vermont white cheddar, house-made dill pickles, roasted red pepper ketchup & Companion Bakery brioche bun

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

For parties of 6 or more, one check will be presented & 20% gratuity will be added