

## ⊣SHARABLE STARTERS & SALADS⊢

### Bavarian pretzel

served w/ hummus, ale mustard, whipped cheese & house pickles | 14 [A - no cheese / butter]

### patatas bravas

twice fried potatoes topped w/ salsa brava, garlic aioli & parsley | 10 [A, LF - no aioli]

### garlic cheese curds

lightly hand breaded w/ garlic & parsley then fried until golden, served w/ honey chipotle aioli | 11 [V]

### olives

warmed marinated mixed olives | 8 [A, GF, LF, Vg]

### fried wontons

creamy cheese mixed w/ korean shredded local pork, onion & peppers served w/ a sweet chili sauce | 14

## smoked gouda grit bites

creamy cheesy grits breaded & fried, served with a roasted red pepper sauce | 14 [V]

### seasonal soup

ask you server about out seasonal soup | 8

### caesar salad

artisan wedge romaine drizzled w/ a charred lemon Caesar dressing & topped w/ parmesan, capers, red onion, cracked pepper & butter fried bread crumbs - 7 | 12 [GF - no bread crumbs, A]

### salad enhancements -

grilled chicken breast | 8 blackened shrimp | 10

# roasted artichoke dip

creamy cheese w/ roasted artichokes, confit tomatoes & basil served w/ chips & naan | 15 [V]

### crispy brussels sprout

flash fried sprouts w/ a creamy tahini dressing, chickpea crumb & parmesan | 15 [GF] [LF - no parm]

### "trail mix"

house-made spiced nuts w/ dark chocolate & dried fruit [GF] | 6

### charcuterie

local summer sausage & cheeses served w/ crackers, ale mustard, olives, house pickles & choc. bark [2 | 4 people] - 21 | 40 [V - no sausage, xtra olives - 17 | 32]

### hummus

roasted garlic hummus topped w/ pistachios & chili garlic oil served w/ carrots, chips & naan | 15 [V] [Vg - no naan] add marinated olives | 5

### house salad

artisan greens tossed in a sweet vin. dressing w/ mozzarella, red onion & served w/ grilled bread - 6 | 10 [V, GF - no bread, A - no cheese]

## fresh bread

garlic & herb focaccia + hot honey garlic butter | 10 [LF, A - sub oil & vinegar]

### meatballs

wagyu beef & Newman Farms heritage pork tossed in a pepper/tomato sauce | 12

### whipped feta

Baetje Farms feta topped w/ a garlic chile honey, served w/ chips & naan | 15 [V] add marinated olives | 5

### crispy wings

house brined & flash fried wings orders of 6 [14], 12 [27] or 18 [36] served w/ house pickles & house buttermilk dressing choice of sauce or served naked general tso's or house hot [A - general tso's sauce]

### baked brie

topped w/ a maple honey walnut topping, served w/ bread & chips | 16 [V]

### harvest salad

artisan greens tossed in a sweet fig balsamic vinaigrette topped w/ cranberry, apple, feta, candied pecan, red onions, feta & served w/ grilled bread - 7 | 12 [V, GF - no bread, A - no cheese]

grilled salmon | 12

### meatball pizza

pepper/tomato sauce topped w/ mozzarella, house made meatballs & ricotta then finished w/ white sauce, parmesan & parsley | 16

### porchetta pizza

white sauce topped w/ mozzarella, Newman Farms roasted pork & salsa verde | 16

### balsamic tomato pizza

white sauce topped w/ mozzarella, roasted tomato then finished arugula w/ balsamic drizzle | 16 [V]

### EXECUTIVE CHEF | MATT RUESLER

### PLATES

**fried chicken sandwich** buttermilk fried chicken w/ greens, smoked gouda, honey chipotle aioli, garlic aioli & house pickles on a brioche bun. served with rosemary fries or house seasoned potato chips | 17

**crab cake sandwich** lump crab meat w/ greens, roasted remoulade & apple smoked bacon on a brioche bun. served with rosemary fries or house seasoned potato chips [A - no bacon, sub bun] | 17

**grilled ham sandwhich** grilled ham w/ greens, brie, caramelized onions & sweet chili sauce on a pretzel bun. served with rosemary fries or house seasoned potato chips | 16

salmon\* grilled salmon glazed w/ general tso's, served w/ jasmine rice, broccolini, aioli, scallions & sesame seeds [A, GF] | 32 [cooked medium, unless specified]
\*\* pairs w/ 2023 Sauvignon Blanc \*\*

roasted chicken pan-seared local chicken, cooked down in a local mushroom & thyme sauce, served w/ broccolini, roasted garlic mashed potatoes & micro greens [A & LF - no mash sub roasted potatoes, GF] | 28 \*\* pairs w/ 2019 Cabernet Sauvignon \*\*

**Newman Farms pork chop\*** 14oz grilled heritage breed pork chop w/ a maple glaze, served w/ broccolini, roasted garlic mash potatoes, bacon apple chutney & micro greens [GF] | 36

steak & frites topped w/ chimichurri, served w/ rosemary fries & garlic aioli [GF]

12oz NY strip\* | 42 16oz ribeye\* | 56

add caramelized onion | 3 add broccolini | 6

add 3 jumbo blackened shrimp | 10

**butternut squash ravioli** tender ravioli tossed in a parmesan garlic sauce & kale, topped w/ a maple pecan crumb [V] | 32

\*\* pairs w/ 2023 Sauvignon Blanc \*\*

**SMW burger\*** char-grilled 8oz all chuck beef burger w/ greens, white cheddar, bacon, caramelized onions, pickles & house burger sauce. served with rosemary fries or house seasoned potato chips | 18

\*\* pairs w/ SMW Red \*\*

**shrimp & grits** blackened grilled shrimp w/ smoked gouda grit cake, grilled broccolini, shrimp velouté sauce & scallions | 30

\*\* pairs w/ 2023 Sauvignon Blanc \*\*

### **DESSERTS**

Charlotte's cake Grandma's recipe, a pineapple & pecan cake topped w/ whipped cream & candied pecans | 10 tiramisu a true classic of coffee, rum, mascarpone & lady fingers dusted w/ cocoa | 12

toffee bread pudding toffee + bourbon caramel + whipped cream | 10

basque cheesecake topped w/ a maple honey walnut topping & powder sugar [GF] | 12

### LOCAL VENDORS

Buying local is a priority for us here at Spencer Manor. Seasonally we purchase products directly from local growers and producers.

Below is a list of local food vendors we use.

Newman Farms Mytle, MO Hemme Brothers Creamery Sweet Springs, MO **Baetje Farms** Bloomsdale, MO

Buttonwood Farms California, MO

Midwest Pasta Co. St. Louis, MO Companion Bakery St. Louis, MO

Harmony Farms Rolla, MO

Ozark Forest Mushrooms St. Louis. MO Marcoot Creamery Greenville, IL

Williams Bros. Meat Market Washington, MO

### EXECUTIVE CHEF | MATT RUESLER

food allergies? please notify your server

GF - Gluten Free | LF - Lactose Free | V - Vegetarian | Vg - Vegan | A - Alpha-gal Friendly