

SMALL PLATES

bread

focaccia + dipping oil
[LF, Vg] | 10

roasted carrots

hummus + ginger + apple +
pine nuts [GF, Vg] | 12

whipped feta

spicy scallion oil + crostini | 15

dumplings

pork/ginger filled + sesame soy
sauce [LF] | 10

patatas bravas

twice fried potatoes +
salsa brava + garlic aioli
[GF / V - no salsa brava]
[LF - no aioli] | 10

élate fritters

corn batter + jalapeños + scallions +
black garlic lime mayo +
corn nuts + feta [V] | 12

hot honey flatbread

crushed tomato + mozzarella +
salami + hot honey | 14

soup

please ask your server
about our rotating soups.
seasonal | mrkt

NY strip*

peppercorn sauce + fingerlings +
smoked blue cheese | 37
best paired w/ RESERVE
N/a at Lunch

cowboy skewers*

beef tips + fingerlings +
gochujang aioli | 24
best paired w/ '18 Cabernet Sauv.

olives

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

crispy brussels sprout

creamy tahini dressing +
chickpea crumbs + parmesan
[GF] [LF - no parm] | 12

house salad

mixed greens + mozzarella +
red onion + sweet vin. dressing
+ croutons | 10

roasted artichoke dip

roasted artichokes + confit tomatoes
+ cheese + basil + flatbread | 14

calamari

shishito peppers + caper chipotle
aioli + feta + cilantro | 14

pretzel

hummus + ale mustard +
whipped cheese +
pickles | 14

crispy wings

general tso's sauce or...
house hot sauce +
pickles + dipping sauce | 14

pickles

house-cured pickles
[GF, LF, Vg] | 10

caesar salad

caesar dressing + parmesan +
red onion + fried croutons
[GF - no croutons] | 11

fried gnocchi

garlic oil + herbs +
parmesan + nut free pesto [V] | 11

meatballs

local wagyu beef & heritage pork +
pepper/tomato sauce | 12

pesto+honey flatbread

nut free pesto + mozzarella +
pistachio + parmesan +
honey [V] | 14

scotch eggs

gochujang mayo +
pickled onions | 10

charcuterie

local cured meat + cheeses +
crackers + ale mustard +
preserves + olives + pickles
[2 | 4 people] - 21 | 40

"trail mix"

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

LARGE PLATES

add a side house salad | 5

étouffée

shrimp + crab + creole sauce +
jasmine rice [LF] | 26
best paired w/ Sauv. Blanc

salmon*

quinoa + taz sauce +
tapenade + feta +
chickpea crumb [GF] | 28
[cooked medium, unless specified]
best paired w/ Sauv. Blanc

rigatoni

shrimp + local pepper bacon +
sundried tomato cream
+ basil | 26
best paired w/ Sauv. Blanc

pork chop*

smokey paprika rub + sprouts +
walnuts + capers +
chilé garlic vin. [GF] | 34
[cooked med. well, unless specified]
best paired w/ SMW Red
Contains NUTS
N/a at Lunch

GF - Gluten Free | LF - Lactose/Egg Free | V - Vegetarian | Vg - Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness*

SANDWICHES

served daily 11a - 4pm
served with steak fries or house seasoned potato chips
UPGRADE to a salad or soup

johnny brava

turkey + mozzarella +
roasted tomato + arugula +
salsa brava + garlic aioli +
pickles + brioche | 14

pulled pork

pulled pork + tangy mustard bbq +
pickles + red onion + jack cheese +
brioche | 14

meatball sub

crushed tomato sauce + mozzarella
+ badda bing roll | 16

hattie may

fried chicken + greens + hot sauce +
garlic aioli + smoked blue cheese +
pickles + brioche | 15

old tom

turkey + smoked gouda +
blackberry cream cheese +
greens + sourdough | 14

cubano

pulled pork + salami +
pickles + jack cheese +
dijon mustard + mayo | 14

hot honey chicken

fried chicken + mayo + pickle +
hot honey drizzle + brioche | 15

figgy ham

ham + brie + fig honey mustard +
arugula + roasted tomato +
brioche | 14

badda bing

ham + salami + mozzarella +
pesto mayo + greens +
creamy Italian dressing | 14

DESSERTS

bread pudding

toffee + bourbon caramel | 10
best paired w/ Cold Brew-tini

tiramisu

blackberry + mascarpone +
lady fingers | 12
best paired w/ SMW Red

3x chocolate cheesecake

pecan praline sauce | 12
best paired w/ Brandy Alexandar

Charlotte's Cake

pineapple + pecan | 10
best paired w/ Pecan Pie
White Russian

seasonal dessert

ask your server about our rotating
dessert features

LOCAL VENDORS

Buying local is a priority for us here at Spencer Manor.
Seasonally we purchase products directly from local growers and producers as well.
Below is a list of local food vendors we use.
The list does not include the Local Distillers and Breweries that we proudly serve.

Newman Farms

Mytle, MO

Baetje Farms

Bloomsdale, MO

Marble Ridge Farms

Washington, MO

Hemme Brothers Creamery

Sweet Springs, MO

Buttonwood Farms

California, MO

Marcoot Creamery

Greenville, IL

Volpi Foods

St. Louis, MO

Ozark Forest Mushrooms

St. Louis, MO

Williams Bros. Meat Market

Washington, MO



EXECUTIVE CHEF | MATT RUESLER

food allergies?

please notify your server

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