



SHARABLE STARTERS & SALADS

Bavarian pretzel

baked w/ flakey salt, served w/ white cheddar cheese sauce | 14
add beer mustard | .75
[A - no cheese / butter]

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

baked brie

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

seasonal soup

ask your server about our 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 grilled salmon | 12 blackened shrimp | 10

balsamic tomato pizza

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

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, & choc. bark
[2 | 4 people] - 21 | 40
[V - no sausage, xtra olives - 17 | 32]

smoked gouda grit bites

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

house salad

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

fennel sausage pizza

pepper/tomato sauce topped w/ mozzarella, house made sausage then finished w/ hot honey, parmesan & parsley | 16

fresh bread

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

meatballs

classic beef & pork meatball, handmade & tossed in a pepper/tomato sauce | 12

whipped feta

Baetje Farms feta topped w/ a garlic chile oil & scallions, 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 buttermilk dressing
choice of sauce or served naked general tso's or house hot
[A - general tso's sauce]

strawberry salad

artisan greens tossed in a creamy poppy seed dressing topped w/ strawberries, feta, toasted almonds, red onions & garlic croutons - 7 | 12
[V, GF - no bread, A - no cheese]

honey pesto pizza

nut free pesto topped w/ mozzarella, then finished w/ pistachios, parmesan & hot honey | 16 [V]

EXECUTIVE CHEF | MATT RUESLER

food allergies? please notify your server

SANDWICHES

served w/ rosemary fries or seasoned potato chips

- fried chicken** buttermilk fried w/ greens, gouda, honey chipotle aioli & pickles on a brioche bun | 17
- crab cake** w/ greens, roasted tomato, remoulade & apple smoked bacon on a brioche bun | 17
[A - no bacon, no bun]
- grilled ham** w/ greens, brie, caramelized onions & sweet chili sauce on a pretzel bun | 16
- smoked salmon** w/ greens, whipped feta, bacon, roasted tomato on toasted pumpernickel bread | 20
[A - no bacon, no feta]
- SMW burger*** our 8oz all chuck beef burger, fire grilled w/ greens, white cheddar, bacon, caramelized onions, pickles & burger sauce on a brioche bun | 18

LARGE PLATES

add a half house salad to any large plate | 6

- butternut squash ravioli** tender ravioli tossed in a parmesan garlic sauce w/ kale, & topped w/ a maple pecan crumb [V] | 32
** pairs w/ 2023 Sauvignon Blanc **
- étouffée** classic creole stew w/ shrimp & crab served over jasmine rice & topped w/ scallions | 32
wine pairing | 2023 sauvignon blanc
- salmon*** fire grilled salmon [cooked medium, unless specified] glazed w/ general tso's, served w/ jasmine rice, green beans, aioli, scallions & sesame seeds [A, GF] | 34
wine pairing | 2023 sauvignon blanc
- NY Strip*** fire grilled 12oz NY Strip* topped w/ chimichurri, served w/ rosemary fries & garlic aioli [GF] | 45
wine pairing | 2018 Cabernet Sauvignon
- Newman Farms pork chop*** grilled heritage breed pork chop, served w/ braised greens, roasted garlic mashed potatoes & bourbon bacon onion jam [GF] | 36
wine pairing | 2019 Cabernet Sauvignon
- fire grilled chicken florentine** chicken breast served w/ spinach mushroom risotto, w/ nut free pesto & a creamy sundried tomato sauce, topped w/ shaved parmesan | 32
wine pairing | 2023 Traminette

DESSERTS

- Charlotte's cake** Grandma's recipe, a pineapple & pecan cake topped w/ whipped cream & candied pecans | 10
- toffee bread pudding** topped w/ 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	Baetje Farms Bloomsdale, MO	Companion Bakery St. Louis, MO	Marcoot Creamery Greenville, IL
Hemme Brothers Creamery Sweet Springs, MO	Buttonwood Farms California, MO	Harmony Farms Rolla, MO	Williams Bros. Meat Market Washington, MO
	Midwest Pasta Co. St. Louis, MO	Ozark Forest Mushrooms St. Louis, MO	

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