



**Lunch  
Summer 2014**

*reservations strongly suggested: 573-747-1000*

**To Share**

**heirloom tomato tasting** \$18  
*locally sourced tomato harvested at the peak of the season, petite salad,  
 Cook farm Walla Walla onions, and Baetje Farms fresh goat cheese*

**mushroom pâté** \$14  
*a wonderfully rich vegetarian pate accompanied by truffle aioli, greens, pickled beets  
 and MO Wild Edibles roasted garlic mustard*

**Baetje Farms goat cheese tasting** \$20  
*a selection of award winning, locally-farmed cheeses with toast and grapes*

**the chef's plate** \$20  
*Chef Adam's commitment to locally farmed produce and meat:  
 house-made pâté, terrine, sausage, cured meats and pickled vegetables*

**Flieg and Ladd** \$12  
*devilled Flieg Farm egg, with roasted Ladd Farm chicken,  
 crispy chicken cracklin's, pickled radish and arugula*

**Salad**

**Chaumette salad** \$ 9  
*mixed greens with toasted walnuts, blue cheese radish and Norton vinaigrette*

**French Caprese** \$ 9  
*thick sliced tomato and Baetje Farms Cour de Clos  
 With Chaumette garden basil pesto and summer greens*

**Vineyard Caesar** \$ 9  
*our signature Caesar dressing made with Chardonel vinegar,  
 house made croutons locally-farmed yellow tomato and parmesan*



*summer lunch menu continued...*

**Sandwiches**

**Summer Vegetable Wrap** \$11

*grilled locally-farmed squash, cabbage, red onion  
and Merrenes Farm shiitake mushroom tucked into a whole wheat wrap*

**B.L.C.** \$12

*simply summer! Meyer Farm Berkshire bacon, thick sliced tomato,  
Boursin cheese on toasted house-made brioche*

**Summer Chicken Club** \$12

*with candied Meyer Farm Berkshire bacon, aioli, greens  
and thick sliced tomato on grilled house bread*

**Eckenfels Farm Grass-fed Beef Pastrami** \$13

*house-made pastrami with Chaumette larder bread & butter pickles,  
shaved cabbage and Oberle Brick cheese*

**Croque Monsieur** \$12

*(a classic French sandwich, bathed in egg)  
Stonie's prepared Meyer Farm Berkshire ham, gruyere and Dijon on house-made sourdough*

**Sayersbrook Ranch Bison Burger** \$14

*Vermont white cheddar, house-made pickles, roasted red pepper ketchup  
and Companion Bakery brioche bun*

**Uniquely Chaumette**

**Wine Barrel Stave-Roasted Salmon** \$24

*herb-crusted salmon with grilled locally-farmed squash and horseradish-seasoned tomatoes*

**Pretzel Encrusted Tilapia** \$20

*lightly breaded with crushed pretzels served on a bed of mustard-creamed spinach*

**Chaumette Chicken** \$22

*(our version of Coq au Vin, a French classic)  
half of a Ladd Farm chicken, braised in our Chambourcin wine  
with Yukon Gold potato and mushrooms*

**Steak and Frites** \$24

*a grilled beef shoulder tenderloin  
with garlic and parmesan seasoned French frites and house-made steak sauce*