Soup & Small Plates

**Wild Mushroom Bisque**
Ozark Forest Mushrooms, Champagne Cream. $5

**French Onion Soup**
Toasted Focaccia, Aged Gruyere, Miso, Black Garlic. $5

**Little Gem Caesar Salad**
Roasted Garlic & Black Pepper Dressing, Brown Butter Croutons. $7

**Cured Salmon Gravlax**
Capers, Red Onion, Lemon Vinaigrette, Arugula. $8

Happy Hour

From 4pm to 6pm we will offer the following special pricing:

**Toasted Focaccia** $5
**Cured Salmon Gravlax** $5
**Sautéed Crab Cakes** $8
**Smoked Chicken Wings** $5
Signature Entrées

Wild Mushroom & Grits
Heirloom Stone-Ground Corn, Ozark Wild Mushrooms, Braised French Lentils, Fresh Goat Cheese. $10

Crispy Chicken Thigh
Crispy Baby Potatoes, Smoked Tomato & Tasso Ham Gravy, Braised Greens. $12

Linguini with Lamb Sausage Ragout
Twice-Cooked Eggplant, Garlic Confit, Toasted Pine Nuts, Parmesan. $12

University Club Burger
Ozark Bacon, Beer-Battered Onion, Horseradish Remoulade, Fontina Cheese, Bistro Fries. $13

Sautéed Crab Cakes
Lump Blue Crab, Celeriac Remoulade, Beet & Fennel Salad, Bistro Fries. $14

Grilled Prime Strip Loin
Oyster Mushrooms, Potato Bacon Terrine, Creamed Spinach, Shiitake Mushroom Butter. $15