

## *Planting the Roots*

### **Cornmeal Dusted Chorizo Crab Cakes**

Avocado Crème, Mandarin Oranges, Avocado & Jicama Salad  
Micro Greens | 13

### 🍷 **Sweet Chili Newman Farms Berkshire Pork Belly**

Nappa Cabbage Slaw, Pineapple Chili Relish | 12  
Locally Sustainable Farm from Myrtle, Missouri

### **Citrus Shrimp Cocktail**

Orange Cocktail Sauce, Lemon Wedges | 14

### **BBQ Duck Confit Napoleon**

Fried Wontons, Sesame Nappa Slaw, Boursin Cheese  
BBQ Paint | 13

### **Hawaiian Ahi Tuna Tartare**

Truffle Oil, Capers, Hard Boiled Egg, Grape Tomatoes  
Balsamic Reduction | 14

### **Grilled Shrimp & Grits**

Pepper jack Grits, Creole Grilled Shrimp  
Mango & Salsa | 14

### **Goat Cheese Stuffed Lamb Lollipop**

Sweet Potato Risotto, Port Wine Reduction | 12

## *From Vines to Stems*

### **Yesterday's Soup | 6**

### **Lobster Bisque**

With Tarragon Cream | 8

### 🍷 **Hydro Caprese Soup**

Heirloom Tomato Water, Grape Tomatoes  
Fresh Mozzarella, Basil Gelee, Chiffonade Basil | 7

### **Warm Brie En Croute**

Mixed Greens, Melba Sauce, Fresh Strawberries  
Spiced Pecans, Kalamata Olive Dust  
Raspberry Vinaigrette | 12

### **Duck Leg Confit Salad**

Field Greens, Grapes, Mango Ginger Stilton Cheese, Candied Walnuts  
Shaved Fennel, Orange Herb Vinaigrette | 10

### **Traditional Caesar Salad | 8**

### **Pesto Grilled Caesar Salad**

Parmesan Crostini, Tomato Concasse  
Caesar Dressing, Balsamic Reduction | 10

### 🍷 **Hammons Black Walnut Tart Salad**

Spring Mix, Tomato Confit, Herb rubbed Goat Cheese  
Apple Cider Vinaigrette | 10  
Local Black Walnuts from Stockton, Missouri



Split Plate Charge of \$10.00

18% gratuity will be added to parties of 8 or more

# *Setting the Flower Blossom*

**Pan Seared Faroe Island 6 oz. Salmon**

Beluga Lentils, Pancetta, Grape Tomatoes, Fennel, Spinach  
Roasted Tomato Coulis, Fennel Air | 30

**Coconut Crusted 6 oz. Wild Mahi Mahi**

Calrose Rice, Orange Chili Crab Broth, Julienne Vegetables | 28

**Sesame Seared Ahi Tuna**

Forbidden Rice, Pineapple Broth, Stir-Fry Vegetables  
Pineapple Chili Relish | 32

**Grilled Yellow Curry Barramundi**

Calrose Sticky Rice, Stir-Fry Vegetables, Pineapple, Grapes  
Fresh Basil | 30

**Seared Peppercorn 8 oz. Filet**

Onion Confit, Maytag Bleu Cheese  
Roasted Fingerling Potatoes, Bacon, Asparagus Tips | 34

🌀 **The Chef's Answer to Mama's Pot Roast**

Red Wine Braised Rocking Z Ranch Chuck Roast, Fingerling Potatoes  
Veal Broth, Bouquetiere Vegetables | 28  
Locally Sustainable Ranch in Mountain Grove, Missouri

🌀 **Peanut Crusted Newman Farms Berkshire Pork Rib Chop**

Bacon, Onion & Apple Chutney, Pepperjack Grits, Roasted Asparagus  
Locally Sustainable Farm in Myrtle, Missouri | 28

**Sorghum BBQ Braised Short Ribs**

Sweet Potato, Bacon, & Corn Hash, Spinach, MicroGreens | 28

🌀 **Roasted Amish Chicken**

Sun Dried Tomato Polenta, Poached Egg, Roasted Vegetables  
Tarragon Jus, Sustainable Pastured Poultry | 26

**Humboldt Fog Goat Cheese & Black Garlic 12. oz. KC Strip Steak**

21 Day Dry Aged Certified Angus Beef  
Black Truffle Whipped Potatoes, Asparagus, Julienne Vegetables  
Olive Oil Blistered Tomatoes, Port Wine Demi | 38

**Beurre Noisette Sage & Ricotta "Gnudi"**

Sautéed Spinach, Asparagus, Tomatoes, Parmesan Cheese Bowl | 26

**Grilled 6 oz. Filet and Broiled South African Lobster Tail**

Black Truffle Whipped Potatoes, Asparagus, Mango Relish  
| Market Price

🌀™ The Snail represents our commitment to promote local, organic, or sustainable grown products



*Executive Chef*  
*Doug Knopp*

*Executive Sous Chef*  
*Chad Horvath*

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