

400 OLIVE

An Urban Grille

ROASTED CORN AND CRAB CHOWDER - WITH SMOKED HAM AND POTATOES

-6-

AMBER BOCK BEER ONION SOUP - WITH GRUYERE AND PROVOLONE

-5-

TUSCAN WHITE BEAN SOUP - WITH SWISS CHARD AND FRIED PANCETTA CROWNED WITH OLIVE OIL AND IMPORTED PECORINO ROMANO

-5-

GRIDDLED CRAB CAKE - WITH GRILLED ASPARAGUS AND SMOKED JALAPENO AIOLI

-9-

SKILLET CORN BREAD - WITH ROCK SHRIMP AND SORGHUM BUTTER

-7-

GRILLED EGGPLANT LASAGNA - WITH BOURSIN CHEESE & MARINARA

-7-

SHRIMP AND SPINACH DIP - WITH GRIDDLED GARLIC TOAST

-6-

SAVORY CHEESECAKE OF SMOKED MISSOURI TROUT - WITH BRAISED THREE-ONION RELISH, AND ROASTED RED PEPPER AIOLI

-7-

ADD A CAESAR OR WEDGE SALAD TO ANY ITEM

-4-

COBBLESTONE PRESSED STEAK SANDWICH - CUBAN STYLE WITH GRILLED ONIONS, SLICED PICKLES, SWISS CHEESE, CHIMICHURRI AND SWEET POTATO CHIPS

-10-

GRILLED BASIL CHICKEN - ON HERB FLATBREAD WITH ROASTED TOMATO RELISH PROVOLONE CHEESE AND PARMESAN FRIES

-10-

GRIDDLED CRAB CAKE SANDWICH - WITH SLICED AVOCADO, SUNFLOWER SPROUTS, SMOKED JALAPENO AIOLI AND ROOT VEGETABLE CHIPS

-10-

SMOKED TURKEY CLUB - WITH APPLEWOOD SMOKED BACON, CRANBERRY MAYONNAISE AND SWEET POTATO CHIPS

-9-

CHICKEN SALAD CROISSANT AND SOUP - WITH VEGGIE CHIPS

-9-

400 OLIVE BURGER - WITH PARMESAN FRIES AND YOUR CHOICE OF TOPPINGS

-9-

SOUPS

APPETIZERS

SANDWICHES

BUR

SPICY CHILLED GRILLED SHRIMP - WITH
CHIPOTLE MAYONNAISE

-8-

400 OLIVE SALAD - BABY GREENS, SAGA BLUE
CHEESE WEDGE, RIBBON OF PROSCIUTTO,
CARAMELIZED FIG BRULE, DRIZZLED WITH A
SWEET HERB VINAIGRETTE

-8-

MERCHANTS LACLEDE SALAD - BABY SPINACH
WITH STRAWBERRIES, MANDARIN ORANGES,
TOASTED MACADAMIA NUTS, SHREDDED
CHEDDAR AND HONEY POPPY SEED DRESSING

-8-

GRILLED CHICKEN CAESAR - SUBSTITUTE
SEARED TUNA OR SHRIMP

-9-

CHUNKY CHICKEN SALAD - FRESH ALL-WHITE
MEAT CHICKEN TOSSED WITH CELERY, ONIONS,
AND MAYONNAISE SERVED WITH FRESH FRUIT

-9-

MISSOURI OZARK FREE-RANGE STEAK

BURGER - ORGANICALLY RAISED WITH LESS FAT
THAN SKINLESS CHICKEN BREAST SERVED WITH
PARMESAN FRIES

-10-

GRILLED CHICKEN PASTA - WITH ROASTED
TOMATOES, BABY SPINACH, KALAMATA OLIVES
AND BORETTANE ONIONS (MAY BE PREPARED
WITHOUT CHICKEN)

-13-

VEGGIE CLUB - PARMESAN CRUSTED EGGPLANT
LAYERED WITH SAUTÉED BABY SPINACH,
ROASTED RED PEPPERS, FRESH MOZZARELLA
AND MARINARA SAUCE

-12-

CITRUS-SPICE SEARED TUNA - WITH CHILLED
FRENCH BEANS AND YUKON GOLD POTATO
SALAD CROWNED WITH ROASTED TOMATO
RELISH AND FRIED LEEKS

-13-

ASIAN STYLE STIR FRY - WITH CHICKEN OR
SHRIMP AND CRISPY VEGETABLES

-12-

CREATE YOUR FAVORITE PAIRING

-9-

SOUP

- ROASTED CORN AND CRAB CHOWDER
- AMBER BOCK BEER ONION SOUP
- TUSCAN WHITE BEAN SOUP

SALAD

- 400 OLIVE SALAD
- CAESAR SALAD
- WEDGE SALAD

SALADS

PAIRINGS

BERS

ENTREES