



Happy Hour
3-6pm
Tues. thru Sat.

(660) 562-4644
1 Fall Drive.
Maryville, Mo 64468



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Salads

WC Wedge Salad

Lettuce Dream baby head lettuce, bacon, cherry tomatoes, bleu cheese dressing, chives
\$10

Golden Beet Salad

Mixed greens, chevre, candied almonds, golden beets, apricot vinaigrette
\$10

Artichoke Salad

Cherry tomatoes, feta, kalamata olives, pancetta, arugula, lemon basil vinaigrette & pita bread
\$12

Appetizers

French Onion Wontons

Cream cheese, gruyere, caramelized onions & chive sour cream
\$9

Meat & Cheese

Seasonal & local cheeses, with charcuterie, house pickles & mustard
\$13

Crab Dip

Cream cheese, sour cream, provolone, chives & pita bread
\$12

Loaded Potato Skins

Smoked pimento cheese, bacon, candied jalapenos, sour cream
\$8

Cheese Curds

Fried pickled peppers & Green goddess dressing
\$8

Soup du jour

Soup of the day
\$4

Chili Lime Shrimp

Queso fresco, cilantro, lime crema & tortillas
\$14

Sandwiches & Entrees

Grown Up Grilled Cheese

Pancetta, brie, aged cheddar, & leeks on toasted brioche
\$9

Pork Tenderloin

Mustard and pickles on brioche
\$9

Hamburger

7oz beef patty with lettuce, onion, & aioli on brioche
\$10

Add bacon

\$2

Add egg

\$1.50

Add cheese

\$1.50

Add ham

\$1.50

Pastrami

Sauerkraut, Swiss cheese, & German brown mustard on rye
\$11

Pulled Pork

Coleslaw served on brioche
\$10

Drinks

\$3

Drafts

Bud Light
Busch Light
Blue Moon
Mich. Ultra

\$4

Drafts

KC Dunkel,
Blvd.
Wheat.
*ask server
about seasonal
selections*

\$2 off Craft & Classic cocktails

\$7 HOUSE WINE

\$5 SHOT SPECIALS

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