

Sycamore Dinner Menu

From the Garden

Special salad. Romaine hearts, house-cured bacon, soft egg. Buttermilk dressing, olive oil croutons 8.00

Heirloom tomatoes. From Pierpont Farm (Columbia), a variety of shapes, colors and flavors. Extra-virgin olive oil and sea salt 8.00

Beet salad. Mixed organic greens. Roasted beets, goat cheese, currants, balsamic syrup, extra-virgin olive oil 7.00

Spinach salad. Organic spinach, pancetta, red onion, croutons, warm balsamic vinaigrette 8.00

Blue cheese salad. Curly endive, Belgian endive, figs, fuji apples, walnuts, Maytag blue cheese. Blue cheese dressing 8.00

Dinner salad. Organic lettuces, local veggies, Dijon vinaigrette 6.00

Soup. Chilled gazpacho 6.00
Minestrone 6.00

Small Plates, Appetizers, Starters

Potato tart. Local potatoes, flaky pastry, Goatsbeard Farm cheese 7.00

Gnocchi. House-made potato gnocchi. Zucchini, sweet corn, garlic butter 8.00

Foie gras. Duck foie gras terrine, brioche, plums 15.00

Cheese plate. Artisanal Goatsbeard Farm (Harrisburg, MO) cheeses with date jam, house-made crackers 10.00

Sweetbreads. Seared veal sweetbreads, shiitakes, sherry, arugula, shoestring potatoes 12.00

Thai beef kabob. Coriander-rubbed tenderloin, peanut sauce, sriracha 8.00

Smoked trout bellies. Rye toasts, pickled red onion, horseradish 8.00

Sycamore crab cakes. Artichoke remoulade 9.00

Parmesan fries. Thick-cut french fries, shaved parmigiano-reggiano, house-made ketchup 7.00

Grilled flatbread. Roasted garlic, hummus 7.00

Peppered pappardelle. Ham, soft egg, parmigiano-reggiano, truffle oil 10.00

Large Plates and Entrées

Salmon. Pan-roasted wild sockeye salmon. White beans with smoked pork, tomato confit, extra-virgin olive oil 20.00

Scallops. Seared jumbo "dry pack" scallops. Sesame shiitake lo mein, sautéed summer squash 23.00

Short ribs. Braised boneless beef short ribs, New Belgium abbey ale, caramelized onions, thyme. Mashed potatoes 20.00

Halibut. Alaskan halibut dusted with dried oyster mushrooms, potato-wrapped. Corn and new potato chowder 22.00

"The Special." Grilled 8 oz. beef tenderloin filet. Potato galette, summer squash, sherry vinegar *jus* 26.00

Trout. Grilled Troutdale Farm (Gravois Mills) fillets. Potato latkes, Swiss chard, horseradish, bacon vinaigrette 18.00

Rabbit. Locally-raised, Sunrise Shiitake (Ashland). Red wine, fennel, chocolate. Polenta with corn, grilled heirloom squash 24.00

Flatiron steak. Grilled beer-marinated "patio steak" from Missouri Legacy Beef (Salisbury). Black beans, corn and smoked shiitake sauté, charred tomatillo salsa 20.00

Lamb. Grilled lamb leg. (Susie's Grass Fed Meats, Monroe Co.) Bread salad with tomatoes, cucumber, Goatsbeard Farm feta 21.00

Duck. Pecan-smoked breast and confit leg. Fresh peaches, fig sauce. Duck liver crostini 23.00

18% gratuity added to tables of 5 or more.

Proprietors: Mike Odette, Amy Barrett, Sanford & Jill Speake Chef: Mike Odette

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Visit us on the world wide web at www.SycamoreRestaurant.com