



GRAZERS

FRESH LOCAL SAVOURY

FARM TO TABLE DINING SERIES

WELCOME DRINK

ROOT & VINE NEGRONI

Gin, sweet vermouth, Campari garnished with orange zest (highlights the earthy, natural elements of farm-to-table dining while also making note of the botanicals found in spirits and wine pairings).

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APPETIZERS (PASSED)

TOP GRASS BEEF TARTARE DF

Wonton chip, horseradish curls, cured egg yolk, Zoo Grown microgreens

POPLAR BLUFF BEET TARTARE GF DF V VE

Crispy kale, olive oil snow

BREAD & BUTTER

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FIRST COURSE

POPLAR BLUFF POTATO VELOUTÉ DF

Charred Brussels sprout petals, cauliflower, Top Grass beef jerky, crema

*Wine pairing: Sartori Marani Bianco - Veneto Region, Italy
Sartori Marani Bianco is an Italian white wine from the Veneto region, characterized by bright citrus and stone fruit aromas, lively acidity, and a clean finish.*

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SECOND COURSE (SERVED FAMILY-STYLE)

POPLAR BLUFF ROASTED BEET & QUINOA SALAD GF DF V VE

Arugula, citrus vinaigrette

POPLAR BLUFF KALE & BERRY SALAD GF DF V VE

Orange vinaigrette

POPLAR BLUFF MARINATED ROASTED POTATO SALAD GF DF V VE

Zoo Grown herb dressing

*Wine pairing: Errazuriz Aconcagua Pinot Noir - Aconcagua Valley, Chile
Errazuriz Aconcagua Pinot Noir is a Chilean red wine from the Aconcagua Valley, known for its elegant structure, ripe cherry and berry flavors, and subtle earthy notes, balanced by smooth tannins and a refreshing acidity.*

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GF = Gluten-Friendly DF = Dairy-Friendly V = Vegetarian VE = Vegan



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ENTRÉE (SERVED FAMILY-STYLE)

**TOP GRASS TABLE SIDE CARVED
ROASTED TENDERLOIN GF DF**

BRAISED TOP GRASS BEEF SHORTRIB GF DF

**POPLAR BLUFF ROASTED VIOLET QUEEN
FINGERLING POTATO GF DF V VE**

POPLAR BLUFF BRAISED CREAMY KALE GF V

**POPLAR BLUFF ROASTED HONEY
RAINBOW CARROTS GF DF V VE**

*Wine pairing: Reynolds Reserva - Douro Valley, Portugal
Reynolds Reserva is a Portuguese red wine from the Douro Valley, distinguished
by its robust structure, featuring rich dark fruit flavors, floral notes, and subtle
spice, with a harmonious balance of acidity and smooth tannins.*

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DESSERT

POPLAR BLUFF CARROT CAKE BOMBE GF DF V VE

Spiced white chocolate mousse, carrot sponge, berry coulis,
edible flowers

*Drink pairing: Anohka "The Duke" Single Malt Cream - Parkland County, AB
Anohka "The Duke" Single Malt Cream is a Canadian cream liqueur from
Parkland County, Alberta. It features a delectable blend of smooth single malt
whisky and rich cream, with notes of chocolate and vanilla, offering a luxurious
and creamy mouthfeel. It finishes with floral notes and a touch of cinnamon.*

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See next page for alternate vegetarian menu, available by pre-order only.

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Alternate Vegetarian Menu.
Available by pre-order only.

FIRST COURSE

POPLAR BLUFF POTATO VELOUTÉ GF DF V VE

Charred Brussels sprout petals, cauliflower, coconut

*Wine pairing: Sartori Marani Bianco - Veneto Region, Italy
Sartori Marani Bianco is an Italian white wine from the Veneto region,
characterized by bright citrus and stone fruit aromas, lively acidity,
and a clean finish.*

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ENTRÉE

GRILLED CAULIFLOWER STEAK GF DF V VE

Chimichurri

OYSTER MUSHROOM STEAK GF DF

Mushroom demi-glace

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DARK ROAST COFFEE OR TEA BOX SELECTION

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