

First
Certified Green
Restaurant™
in Missouri!

sandwiches

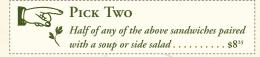
GRILLED CHEESE AND TOMATO SOUP COMBO . .\$7°9 Melted American and Cotswold cheeses and ovenroasted tomato on wheatberry bread with tomatobasil soup

Hot Italian Sandwich
Volpi salami, mortadella, ham, pepperoncini,
roasted tomatoes, artichoke, melted provolone,
lettuce, New Orleans-style olive salad, and
housemade Italian dressing on focaccia, served with
housemade coleslaw

Wrap of the Day*
Chef's choice of savory wraps filled with a variety of
leafy greens, fresh vegetables, select meats, cheeses,
or grains, and housemade sauces, served with
housemade coleslaw

Q	UICHE OF THE DAY*
L	ocal free-range eggs combined with cream,
se	asonal vegetables, select meats, and cheeses baked
in	a flaky pastry shell and served with our side salad
01	cup of soup

^{*} Check our board for today's selection.



salads

Japanese Garden Salad\$	875
Mixed greens with Napa cabbage, teriyaki-marinated	
shrimp, shiitaki mushrooms, broccoli, roasted red	
peppers, carrots, wasabi peas, and scallions, with	
orange-miso dressing	

Chinese Garden Salad\$845
Mixed greens with Napa cabbage, soy-glazed grilled
chicken, carrots, red bell pepper, toasted almonds,
crispy wontons, and sesame seeds, with a creamy
sesame-ginger dressing

English Woodland Garden Salad	\$845
Mixed baby greens, candied pepper bacon, hard-	
boiled egg, crimini mushrooms, Cotswold cheese, a	ınd
toasted walnuts, with maple-mustard vihaigrette	

Ottoman Garden Sampler
Basil hummus, minted tabbouleh, and baba ghanoush,
served with warm pita bread, crumbled feta cheese,
fresh greens, and kalamata olives

LINNEAN HOUSE SALAD\$829
Romaine, shaved fennel, mixed olive salad, citrus
segments, avocado, and goat cheese, with Meyer
lemon vinaigrette

Tow	ER GROVE HOUSE COBB SALAD
Rom	aine, baby greens, roasted chicken, candied
pepp	er bacon, chopped egg, avocado, crumbled
Gorg	onzola, and diced tomato, with red wine-
Dijo	n vinaigrette

Kemper Harvest Salad
Spinach, arugula, sundried tomatoes, roasted yellow
peppers, fresh mozzarella, toasted olive bread
croutons, tossed with white balsamic vinaigrette

soups

\$350 Cup / \$700 Bowl

GARDEN VEGETABLE TOMATO BASIL FEATURED SOUP OF THE DAY*

noodles

RICE NOODLE STIR-FRY
cabbage, sweet chili, citrus, peanuts, sprouts, and cilantro
and chantro
Three-Cheese Mac and Cheese\$799
Asiago, cheddar, topped with crumbled blue cheese
and candied pepper bacon
Pesto Penne
Pasta sautéed with shrimp, garlic, local mushrooms,
roasted tomatoes, topped with grated Parmesan

flatbread pizza

The Classic
Pepperoni, mozzarella cheese, and housemade
tomato sauce
The Margherita
Fresh mozzarella, fresh basil, and housemade
tomato sauce
THE VICTORIAN
Wine-poached pear, Mission fig, caramelized
onions, blue cheese, and extra-virgin olive oil
Mediterranean Veggie
Basil hummus, red peppers, artichoke hearts, sweet
onion, oven-roasted tomatoes, feta, and mozzarella
cheeses
Checses
DDO C
BBQ CHICKEN
Molasses-bourbon barbecue sauce, smoked gouda,



caramelized onion, and pineapple

become a member!

A garden of gifts is waiting for you... stop by the Membership Desk today!



All Selections \$4.99

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C.I	neese	P177.2

Grilled Cheese with Tomato Soup

Classic Mac and Cheese

Grilled Chicken Kabob with Fruit Kabob

Cheese Cubes with Yogurt, Fruit, and Crackers

Pinwheel Ham, Salami, and Cheese Sandwich, with Veggie Kabob and Ranch Dip

Small Fountain Drink \$1°°

desserts

Assorted Baked Goods	various prices
ICE CREAMS	various prices

beverages

FOUNTAIN SODA\$1
Juices & Bottled Soda
Coffee & Hot Teas\$195
Bud/Bud Light\$4°°
SCHLAFLY PALE ALE & SEASONAL
GLASS OF WINE
BOTTLE OF WINE\$20°°

Please place table number in the stand at your table.



Learn more about the certification of Sassafras at www.mobot.org.
Read more about the Green Restaurant Association at www.dinegreen.com.

Bread supplied by Companion, St. Louis's award-winning bakery. Locally sourced ingredients are used when available and in season.

Printed on 100% post-consumer recycled paper.