

# Annie Gunn's

Foods & wines inspired by the richness of country life.

**Curbside Carryout Available, including wine, beer and cocktails**

**Please call 636-532-7684 to place your orders**

[www.anniegunns.com](http://www.anniegunns.com)

**Gift Cards Available**

## 🌀 Appetizers 🌀

Smoked Seafood Sampler: Vermont Maple Glazed Jumbo Shrimp, Viking Village Sea Scallops, House Smoked Farm Raised Ruby Trout and Irish Salmon with Traditional Garnishes and House Made Guinness Rye		<b>24</b>
Chef Lou's Selection of Cheeses Presented with Prosciutto di San Daniel 20 Month (Italy): Comté Gruyere (Cow, France), Saint Agur (Cow, France), Fiore Sardo (Sheep, Sardinia) and Fresh Fruit, Olives, Toasted Nuts, Quince Butter and Irish Soda Bread		<b>22</b>
Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad		<b>16</b>
Crispy Fried Chicken Wings with Chef Lou's Seasoning Blend, Dipping Sauces, Carrots and Celery		<b>15</b>
Yukon Gold Potato Pancake with Peppered Pecan Wood Smoked Bacon and House Made Pear Chutney		<b>14</b>

## 🌀 Salads 🌀

Traditional Caesar Prepared with Grana Padano (Cow, Italy) and Garlic Croutons	<b>Large 14</b>	<b>Small 9</b>
Gem Lettuce, Vine Ripe Tomato, Sweet Onion, Red Wine Vinaigrette, Aged Provolone (Cow, Italy), Garlic Croutons and Genoa Salami	<b>Large 14</b>	<b>Small 9</b>

## 🌀 Soups 🌀

Annie Gunn's Incredibly Famous Potato Soup	<b>Bowl 8</b>	<b>Cup 5</b>
Annie Gunn's Chili with One Year Old Widmer Cheddar and Vidalia Onion	<b>Bowl 8</b>	<b>Cup 5</b>
Annie Gunn's Soup of the Day	<b>Bowl 8</b>	<b>Cup 5</b>

## 🌀 Sandwiches 🌀

Grilled USDA Prime Carved Striploin on Ciabatta with Crispy Fried Portabella, Emmi Swiss (Cow, Wisconsin) and Aioli		<b>20</b>
BLT: Pecan Wood Smoked Bacon on Ciabatta with Mustard Aioli, Bibb Lettuce, and Local Tomato		<b>18</b>
French Dip: Smoke House Market Roasted Top Round of Beef on French Baguette with Havarti (Cow, Denmark) and au Jus		<b>18</b>
Crispy Fried Chicken Breast on Brioche with One Year Widmer Cheddar (Cow, Wisconsin), 'Bread and Butter Pickled Green Tomatoes' and Comeback Sauce		<b>16</b>
"The Classic" ("Best Gourmet Burger" as featured in <i>St. Louis Magazine</i> ): with Annie Gunn's Slab Bacon and Grain Mustard Aioli		<b>14</b>
Coney Island Hot Dog: All Beef Hot Dog on Top Loader Bun with Chili, Cole Slaw and French Fries		<b>12</b>
Cheeses:		
Widmer One Year Old Cheddar (Cow, WI), Emmi Swiss (Cow, Wisconsin), Havarti (Cow, Denmark), Maple Leaf Farms Jalapeño Jack (Cow, WI) or American		<b>2</b>
Gorgonzola (Cow, Italy)		<b>3</b>

All Burgers and Sandwiches are Served with Irish Chips

***Lou Rook III, Executive Chef***

☞ **Entrées** ☞

#1++ Hawaiian Big Eye Tuna with Cucumber Kimchi, Sake Soy Caramel, and Long Grain White Rice Pilaf	48
Herb Crusted Genuine Black Bass (Rhode Island) with Lemon Basil Butter and Whipped Yukon Gold Potatoes	40
Smoked and BBQ Braised Heritage Hog Shank on Cheddar Grits with Pan Gravy, Local Jonathan Applesauce and Fried Green Tomatoes	38
Natural Half Chicken (Heritage Poultry, Syracuse, Missouri), Roasted and served with Vegetable Pan Gravy and Whipped Yukon Gold Potatoes	34
Roasted Florida Pink Shrimp on Fried Green Tomatoes with Charred Tomato Pan Gravy and Dirty Rice	32
Grilled Certified CAB Beef Tenderloin Medallion (Four oz.) with Ozark Forest Mushroom Cabernet Pan Sauce and Whipped Yukon Gold Potatoes	26
USDA Prime Chicken Fried Steak with Classic Cream Gravy, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	22
Pecan Crusted Farm Raised Catfish with Local Sorghum Citrus Glaze and Whipped Yukon Gold Potatoes	22
Crispy Fried Florida Lane Snapper on Toasted Seeded Rye with Creamy Cole Slaw and French Fries	21
Grilled House Made Meatloaf with Roasted Mushroom Pan Gravy, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	20

All Entrées are served with Local Farmer Vegetables

☞ **Annie Gunn's Steaks and Chops** ☞

Grilled Marinated Natural Veal Tomahawk Chop (16 to 18 oz.) with an Alba White Truffle Nebbiolo Pan Sauce	65
Certified Angus Beef Aged Filet Mignon, Northern Plains	<b>Six Ounce 35    10 Ounce 54</b>
USDA Prime Aged Ribeye (16 oz.) Northern Plains	54
USDA Prime Aged New York Strip Steak (16 oz.) Northern Plains	54
Grilled Marcho Farms Lamb Loin Chops (14 oz.) with an Ozark Forest Mushroom Chutney and Gorgonzola (Cow, Italy) Whipped Yukon Gold Potatoes	44

All Steaks (unless otherwise noted) are served with Whipped Yukon Gold Potatoes,  
Local Farmer Vegetables and Cabernet Cracked Pepper Butter

☞ **Annie Gunn's Desserts** ☞

Annie Gunn's Traditional Bread Pudding with Banana Maker's Mark Caramel Sauce	10
Chocolate Goopy Butter Cake with Fresh Berries and Whipped Cream	8
Smoke House Market Apple Pie with Clementine's Cinnamon Ice Cream	6

Clementine's Creamery Ice Creams:

Madagascar Vanilla Bean, Chocolate Peanut Butter, Cinnamon	<b>Scoop 3    Bowl 8</b>
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QR code for full wine list, beer list, spirits and specialty cocktails