



Foods & wines inspired by the richness of country life.

Lunch Menu

Served from 11:00 until 4:00

Curbside Carryout Available, including wine, beer and cocktails

Please call 636-532-7684 to place your orders

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 24
- A Selection of Cheeses: Dalmatinac (Cow and Sheep, Croatia), Monte Enebro (Goat, Spain) and Pierre Robert (Cow, France), with Heritage Hog Roasted Chili Sausage, Smoked Duck Breast, Fresh Fruit, Olives, Toasted Nuts, Quince Butter and House Made Irish Soda Bread 22
- USDA Prime Beef Tenderloin Carpaccio with Roasted Chestnut Mushrooms, Local Arugula, Parmigiano-Reggiano (Cow, Italy) and Extra Virgin Olive Oil 17
- Jumbo Lump Crab Andouille Sausage Cakes with Chipotle Chili Aioli and Black Bean Salad 16
- Crispy Fried Chicken Wings with Chef Lou's Seasoning Blend, Dipping Sauces, Carrots and Celery 15
- Yukon Gold Potato Pancake with Peppered Pecan Wood Smoked Bacon and House Made Pear Chutney 14

☞ Salads ☞

- Traditional Caesar Prepared with Grana Padano (Cow, Italy) and Garlic Croutons Large 14 Small 9
- Gem Lettuce, Local Tomato, Sweet Onion, Red Wine Vinaigrette, Aged Provolone (Cow, Italy), Garlic Croutons and Genoa Salami Large 14 Small 9

☞ Soups ☞

- Annie Gunn's Incredibly Famous Potato Soup Bowl 8 Cup 5
- Annie Gunn's Chili with One Year Old Widmer Cheddar and Sweet Onion Bowl 8 Cup 5
- Annie Gunn's Soup of the Day Bowl 8 Cup 5

☞ Sandwiches ☞

- Grilled Marinated Beef Tenderloin on Brioche Bun with Mustard Aioli, Arugula, Balsamic Glazed Ozark Forest Mushrooms and French Fries 22
- BLT: Pecan Wood Smoked Bacon on Ciabatta with Mustard Aioli, Bibb Lettuce, Local Tomato and Irish Chips 18
- French Dip: Smoke House Market Roasted Top Round of Beef on French Baguette with Havarti (Cow, Denmark), au Jus and French Fries 18
- Grilled Marinated Chicken Breast on Brioche Bun with Fried Green Tomatoes, Widmer One Year Cheddar (Cow, WI), Alabama White BBQ and French Fries 16
- Roasted Turkey Breast on Toasted Sourdough with Roasted Garlic Aioli, Bibb Lettuce, Local Tomato, Roasted Peppers, Jalapeño Jack Cheese and Irish Chips 15
- "The Classic" ("Best Gourmet Burger" as featured in *St. Louis Magazine*): with Annie Gunn's Slab Bacon, Grain Mustard Aioli and French Fries 14

Cheeses:

- Widmer One Year Old Cheddar (Cow, WI), Emmi Swiss (Cow, WI), Havarti (Cow, Denmark), Maple Leaf Farms Jalapeño Jack (Cow, WI) or American Gorgonzola (Cow, Italy) 2
3

☞ **Entrées** ☞

Smoked and Braised Heritage Hog Shank on Cheddar Grits with Fried Green Tomatoes, Grilled Asparagus and Local Apple Chutney	38
Natural Half Chicken (Heritage Poultry, Syracuse, Missouri), Roasted and served with Vegetable Pan Gravy and Whipped Yukon Gold Potatoes	34
Grilled CAB Beef Tenderloin Medallion (Four Ounce) with a Marrow Black Pearl Mushroom Thyme Pan Sauce and Whipped Yukon Gold Potatoes	26
Herb Crusted and Roasted Chesapeake Flounder with Lemon Basil Butter, Creamy Corn Polenta and Sautéed Local Spinach	24
Chili Rubbed and Roasted Viking Village Golden Tilefish with Black Turtle Bean Salsa, Long Grain White Rice Pilaf and Grilled Eckert's Farm Asparagus	24
USDA Prime Chicken Fried Steak with Classic Cream Gravy, Whipped Yukon Gold Potatoes and Buttermilk Biscuit	22
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** ☞

Certified Angus Beef Aged Filet Mignon, Northern Plains	Six Ounce 35	Ten Ounce 54
USDA Prime Aged Ribeye (16 Ounce) Morgan Ranch, Nebraska	54	
USDA Prime Aged New York Strip Steak (16 Ounce) Morgan Ranch, Nebraska	54	
Grilled Marcho Farms Lamb Loin Chops (14 Ounce) with an Ozark Forest Mushroom Chutney and Danish Blue Yukon Gold Potato Gratin	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
House Made "Top of the Hill Farm" Honey Vanilla Bean Crème Brulée with Fresh Berries	10
Warm Sticky Toffee Pudding Topped with Clementine's Vanilla Bean Ice Cream	10
Smoke House Market Apple Pie with Clementine's Cinnamon Ice Cream	6

Clementine's Creamery Ice Creams:

Madagascar Vanilla Bean, Dark Chocolate, Cinnamon	Scoop 3 Bowl 8
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Lou Rook III, Executive Chef

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