

Sycamore Lunch Menu

Salads

Mixed green salad. Mixed organic lettuces with seasonal salad vegetables and house Dijon vinaigrette 6.00

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

Beet salad. Mixed local greens tossed with roasted beets, goat cheese, currants, balsamic syrup and extra-virgin olive oil 7.00

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

Iceberg salad. Wedge. White cheddar, bacon, scallions 7.00

Soup

Potato leek 6.00

Gazpacho 6.00

Sandwiches

Smoked trout. Troutdale Farm (Gravois Mills) fillet, seeded rye, arugula, red onion, horseradish 8.00

Pork belly sliders. Slow-roasted belly, apple and fennel slaw, sweet and salty soy glaze 3 for 8.50

Sycamore reuben. Corned Missouri Legacy Beef (Salisbury, MO) round, kraut, fontina, Russian dressing, seeded rye 8.50

BBQ Pork. Overnight-smoked Patchwork pork shoulder, house-made bbq sauce, apple coleslaw 8.50

Muffaletta. Volpi salami, prosciutto, mortadella and capicola. Olive salad, house-made sesame roll 9.00

BLT. Grilled bacon, lettuce, local tomato and sun-dried tomato mayo on house-made focaccia 8.50

Peppered Patchwork pork loin and bacon on focaccia with grilled onions, fontina, sundried tomato mayo and house-made barbeque sauce 8.50

Hummus wrap. Grilled house-made whole-wheat pita with hummus, goat cheese, cucumbers, spinach, sprouts & roasted red peppers 7.50

Grilled tuna salad with arugula, capers and lemon. Served on house-made honey wheat bread 8.00

Grilled meatloaf. Made with Missouri Legacy (Salisbury, MO) chuck! Served on focaccia with grilled onions and house-made barbecue sauce 8.00

Oyster sandwich. Fried oysters, creole remoulade, lettuce on house-made focaccia 7.50

Egg salad sandwich. With basil pesto on house-made honey wheat. 7.50

Grilled cheese. Morningland Dairy (Mountain View, MO) organic white cheddar on grilled focaccia 6.00 Add tomato for 50¢

Have a 1/2 sandwich & any side item and save 50¢!

Side Items 3.00

Thick-cut french fries

Local green beans

Side salad with house dijon vinaigrette

Cup of soup

Plates

Fried oysters dusted with seasoned flour and flash-fried. Creole remoulade 12.00

Sycamore crab cakes with artichoke remoulade 9.00

Smoked salmon salad. House-smoked wild sockeye salmon with lemon mayonnaise, green onions and pesto. Mixed greens, house-made crackers 7.50

Spinach quiche with goat cheese, white cheddar and rosemary. Served with a side of mixed greens 7.50

Gnocchi. House-made potato gnocchi. Shiitakes, string beans, sugar snap peas, parmigiano-reggiano 8.00

18% gratuity added to tables of 5 or more. Reservations welcomed

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