



sassafras


winter / spring menu



## sandwiches

- BBQ PULLED PORK** ..... \$8<sup>35</sup>  
Tender hand-pulled pork simmered in molasses-bourbon barbecue sauce, topped with tangy coleslaw on a ciabatta roll, served with gluten-free potato chips
- GRILLED CHEESE AND TOMATO SOUP COMBO** . . . \$7<sup>99</sup>  
Melted American and Cotswold cheeses and oven-roasted tomato on wheatberry bread with tomato-basil soup
- HOT ITALIAN SANDWICH** . . . . . \$8<sup>25</sup>  
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
- SASSAFRAS CHICKEN SALAD** . . . . . \$8<sup>25</sup>  
On two mini croissants with baby greens and oven-roasted tomato, served with coleslaw
- GARDEN VEGGIE SANDWICH** . . . . . \$8<sup>25</sup>  
Oven-roasted tomatoes, balsamic-marinated local mushrooms, provolone, pepperoncini, olive salad, artichoke, arugula, and housemade Italian dressing, served with coleslaw
- WRAP OF THE DAY\*** . . . . . \$8<sup>25</sup>  
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
- QUICHE OF THE DAY\*** . . . . . \$7<sup>99</sup>  
Local free-range eggs combined with cream, seasonal vegetables, select meats, and cheeses baked in a flaky pastry shell and served with our side salad or cup of soup

\* Check our board for today's selection.



**PICK TWO**  
Half of any of the above sandwiches paired with a soup or side salad . . . . . \$8<sup>35</sup>

## salads

- JAPANESE GARDEN SALAD** . . . . . \$8<sup>75</sup>  
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** . . . . . \$8<sup>45</sup>  
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** . . . . . \$8<sup>45</sup>  
Mixed baby greens, candied pepper bacon, hard-boiled egg, crimini mushrooms, Cotswold cheese, and toasted walnuts, with maple-mustard vinaigrette
- OTTOMAN GARDEN SAMPLER** . . . . . \$8<sup>25</sup>  
Basil hummus, minted tabbouleh, and baba ghanoush, served with warm pita bread, crumbled feta cheese, fresh greens, and kalamata olives
- LINNEAN HOUSE SALAD** . . . . . \$8<sup>25</sup>  
Romaine, shaved fennel, mixed olive salad, citrus segments, avocado, and goat cheese, with Meyer lemon vinaigrette
- TOWER GROVE HOUSE COBB SALAD** . . . . . \$8<sup>45</sup>  
Romaine, baby greens, roasted chicken, candied pepper bacon, chopped egg, avocado, crumbled Gorgonzola, and diced tomato, with red wine-Dijon vinaigrette
- KEMPER HARVEST SALAD** . . . . . \$8<sup>45</sup>  
Spinach, arugula, sundried tomatoes, roasted yellow peppers, fresh mozzarella, toasted olive bread croutons, tossed with white balsamic vinaigrette

## soups

\$3<sup>50</sup> Cup / \$7<sup>00</sup> Bowl

GARDEN VEGETABLE      TOMATO BASIL  
FEATURED SOUP OF THE DAY\*



## noodles

- RICE NOODLE STIR-FRY** ..... \$8<sup>99</sup>  
Rice noodles in a zesty stir-fry with eggs, carrots, cabbage, sweet chili, citrus, peanuts, sprouts, and cilantro
- THREE-CHEESE MAC AND CHEESE** ..... \$7<sup>99</sup>  
Asiago, cheddar, topped with crumbled blue cheese and candied pepper bacon
- PESTO PENNE** ..... \$8<sup>99</sup>  
Pasta sautéed with shrimp, garlic, local mushrooms, roasted tomatoes, topped with grated Parmesan

## flatbread pizza

- THE CLASSIC** ..... \$7<sup>99</sup>  
Pepperoni, mozzarella cheese, and housemade tomato sauce
- THE MARGHERITA** ..... \$7<sup>99</sup>  
Fresh mozzarella, fresh basil, and housemade tomato sauce
- THE VICTORIAN** ..... \$8<sup>99</sup>  
Wine-poached pear, Mission fig, caramelized onions, blue cheese, and extra-virgin olive oil
- MEDITERRANEAN VEGGIE** ..... 8<sup>99</sup>  
Basil hummus, red peppers, artichoke hearts, sweet onion, oven-roasted tomatoes, feta, and mozzarella cheeses
- BBQ CHICKEN** ..... 8<sup>99</sup>  
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!

## children's menu

*All Selections \$4.99*

- Cheese Pizza
- 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<sup>00</sup>

## desserts

- ASSORTED BAKED GOODS** ..... *various prices*
- ICE CREAMS** ..... *various prices*

## beverages

- FOUNTAIN SODA** ..... \$1<sup>85</sup>
- JUICES & BOTTLED SODA** ..... \$2<sup>25</sup>
- COFFEE & HOT TEAS** ..... \$1<sup>95</sup>
- BUD/BUD LIGHT** ..... \$4<sup>00</sup>
- SCHLAFLY PALE ALE & SEASONAL** ..... \$4<sup>50</sup>
- GLASS OF WINE** ..... \$6<sup>50</sup>
- BOTTLE OF WINE** ..... \$20<sup>00</sup>

Please place table number  
in the stand at your table.



Learn more about the certification of Sassafras at [www.mobot.org](http://www.mobot.org).  
Read more about the Green Restaurant Association at [www.dinegreen.com](http://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.*

