

BOLYARD'S

MEAT & PROVISIONS | MAPLEWOOD, MO



SOUPS & SALADS

ROASTED RED PEPPER BISQUE \$11

creme fraiche - basil oil - parmesan crisp

CITRUS SALAD \$15

mixed greens - navel oranges - grapefruit - blue cheese croquette - roasted fennel - mustard and citrus vinaigrette

HOUSE SALAD \$12

mixed greens - pickled and raw veggies - sherry vinaigrette - grilled bread ****add ham or turkey (\$4)**

CHARCUTERIE BOARD \$15

butchers selection of 4 house made charcuteries - pickles - preserves - grain mustard & toast

SANDWICHES

served with house made pork rinds

THE DIP \$14

thin sliced roast beef - caramelized onion - swiss cheese - au jus - companion peacemaker roll

FEISTY BULL \$14

pulled beef - pepperonata - duxelles - black garlic aioli - mozzarella - companion bada bing bread

STEAK SANDWICH \$14

seared & sliced steak - bleu cheese - horseradish cream - pickled red onions - mixed greens - breadsmith ciabatta

REUBEN \$14

pastrami - sauerkraut - fermented brussels sprouts - 1000 Island dressing - swiss cheese - companion rye

CUBANO \$14

confit pork - sliced ham - dill pickles - beer mustard - swiss cheese - companion peacemaker roll

TOM TOM \$14

sliced turkey breast - colby jack - pickled red onion - 'nduja mayo - fresh greens - companion brioche

KIDS HOT DOG \$10

all beef hot dog - ketchup - mustard - fries

REMEDY BROTH

CHICKEN BROTH \$ 6

fresh herbs - turmeric - 10 oz cup

BEEF BROTH \$ 6

ginger - kaffir lime leaf - lemongrass - 10 oz cup

BURGERS

served with house made pork rinds

**** add an extra patty (\$4) or add an egg (\$1.50) to any burger**

BOLYARD'S SMASH BURGER \$14

two 3oz smash patties - white cheddar - bread & butter pickles - garlic mustard aioli - brioche bun

MUSHROOM AND SWISS \$14

two 3oz smash patties - swiss cheese - arugula - roasted oyster mushrooms - black garlic aioli - brioche bun

PATTY MELT \$14

two 3oz smash patties - colby jack - caramelized onion - 1,000 island - rye bread

SIDES

TALLOW FRIES \$7

ketchup - gochujang aioli - black garlic aioli

PICKLED & FERMENTED VEGGIES \$6

ROASTED VEGETABLES \$7

brussels sprouts - cauliflower - chili crisp - beet glaze - lime crema

CHILLED GRAIN SALAD \$7

farro - wheat berries - olives - tzatziki - feta - herbs

POTATO SALAD \$6

SIDE SALAD \$6

greens - pickled & raw veggies - sherry vinaigrette - grilled bread

SOMETHING SWEET

SHORTBREAD COOKIE \$3

chocolate chip or lemon

GOOEY BUTTER BITES \$8

5 bite sized gooey butter cakes - peanut butter mousse - candied nut

ICE CREAM SANDWICH \$8

DRAFT

TINY BOMB \$6

wisacre, pilsner

BEER FOR LOUNGING \$6

american pale ale

DRY \$6

stem ciders, cider

BEER FOR \$6

BALL GAMES

off color brewing, american style cream ale

LITTLE BIG HOP \$6

2nd shift, session ipa

KOMBUCHA \$6

Companion

DRINKS

EXCEL SODA \$3

ICED TEA \$3

ROLLING \$4

LAWNS MILK

