

All items below are locally minded and made in house. This includes the breads, sauces, fillings, smoked meats, soups, etc. Please be patient if things run out as everything is made in house and in certain amounts to maintain freshness. Our burgers are cooked to medium unless otherwise specified. Please notify your server of any food allergies. We hope you enjoy your experience with us!

## BITES

Avocado Fries — 11  
lemon thyme dipping sauce

Crispy Brussels — 9  
blu cheese, bacon, sweet and  
spicy gastrique

Stuffed Jalapeños — 11  
house blend of cheeses,  
breaded and deep-fried,  
ranch dipping sauce

Fried Pickles — 9  
breaded and deep-fried,  
ranch dipping sauce

Pretzel — 10  
mustard, beer cheese

Cheese Curds — 9  
marinara dipping sauce

Wings — 12 (per pound)  
buffalo, bbq, or hot honey  
with house-made blu cheese  
or ranch  
- \$15 for wings and fries -

Beer Cheese Fries — 10  
hand-cut fries smothered  
in beer cheese, topped with  
cheddar cheese and bacon  
bits  
- add green chili for \$3 -

## SOUPS

(soups are made in house)

Beer Cheese — 6/9  
sharp wisconsin cheddar,  
smoked gouda, house made  
beer, cheddar cheese, bacon  
bits

Green Chili — 5/8  
spicy pork green chili,  
cheddar cheese, flour  
tortilla  
- award winning -

Seasonal — 6/9  
ask your server for our  
seasonal selection

## SALADS

(house-made dressings: ranch, bleu  
cheese, balsamic, lemon raspberry  
vinaigrette)

Apple Walnut Goat — 12  
lettuce, apples slices,  
walnut pieces, goat cheese  
- recommended: balsamic -

House — 8  
lettuce, tomatoes, carrots

Beet & Goat — 12  
beets, goat cheese, almond  
slices, raisins  
- recommended: lemon raspberry vin -

## FLATBREADS

(house-made dough and sauce)

Buffalo Chicken — 14  
cheese, chicken pieces,  
buffalo sauce, cheddar  
cheese

Mushroom & Pesto — 13  
cheese, sliced marinated  
portobellos, pesto

Pepperoni — 12  
cheese, pepperoni

Meadow — 14  
cheese, sautéed onions,  
mushrooms, tomatoes, goat  
cheese

Cheese — 11

Margarita — 12  
cheese, tomatoes, pesto

Pig & Fig — 14  
cheese, bacon bits,  
marinated figs, local  
greens, balsamic drizzle

## BURGERS

(house-made bun and sauces with  
ground beef / hand-cut fries or chips /  
sub cheese curds for \$4)

Blu & Bacon — 15  
blu cheese, house smoked  
bacon, house-made bbq sauce

Bella — 14  
sliced marinated  
portobellos, pesto, swiss  
cheese, tomato

Cheese Curd — 16  
pretzel bun, cheese curds,  
beer cheese, bacon

PB&J — 15  
creamy peanut butter, jelly,  
bacon

Jalapeño — 16  
jalapeño poppers, pepper  
jack cheese

Iron Tree — 12  
sautéed onions, lettuce,  
tomato, garlic mayo

Avocado & Bacon — 15  
avocado, mayo

Beer Cheese & Bacon — 15  
pretzel bun, beer cheese,  
sautéed onions, pickles,  
bacon

Cheddar — 13  
cheddar cheese, lettuce,  
tomato

The Impossible — 15  
vegan patty, lettuce,  
tomato, sautéed onions,  
pesto  
- add cheese for \$1 -

## Extras

Side Salad — 4

Extra Sauce — 1

Fries — 5

GF Bread — 2

Chips — 4

Smother Your Meal — 4  
- green chili, beer cheese or gravy -

## SANDWICHES

(house-made bread and sauces / comes with chips)

Chicken & Honey — 14  
hand breaded deep fried chicken, creamy chipotle honey sauce, lettuce, tomatoes, pickles, pepper jack cheese  
- make it florissant hot for \$1 -

Cuban — 14  
house smoked pulled pork, black forest ham, spent grain mustard and mayo, pickles, swiss cheese

French Dip — 15  
house-smoked brisket, sautéed onions, swiss cheese, beef a jus

BBQ Pulled Pork — 13  
house roasted pulled pork, bbq sauce, pickles, coleslaw  
- add cheese \$1 -

Smoked Brisket — 14  
house smoked brisket, sautéed onions, coleslaw, pepper jack cheese, pickles, chipotle mayo

Avocado — 14  
grilled chicken, avocado, ranch, swiss cheese  
- add bacon for \$2 -

Florissant Philly — 15  
house smoked brisket, sautéed onions, poblano peppers, swiss cheese, beer cheese

Grilled Cheese — 11  
cheddar cheese and swiss cheese pressed in a panini  
- add two jalapeño poppers for \$3 -

Fish — 15  
battered and deep fried fish, garlic mayo, swiss cheese, lettuce, tomato

## STREET TACOS

(3 corn tortillas / \$3 for extra taco)

Pork — 12  
house roasted pork, lettuce, goat cheese, salsa

Fish — 14  
battered and fried fish, lettuce, avocado, malt aioli

Veggie — 13  
mushroom, lettuce, sautéed onions, avocado, salsa

## ENTRÉES

Mac & Cheese — 12  
house-made cheese sauce, noodles, bruleed swiss cheese  
- add for \$3: bbq pulled pork, green chili, bacon bits, buffalo chicken or brisket -

Fish & Chips — 15  
battered and fried fish, house-made coleslaw and malted tartar, hand cut fries

CFS — 15  
hand sliced steak battered and fried, mashed potatoes with pork gravy, seasonal vegetables  
- substitute for chicken fried chicken -

## BEVERAGE MENU

### Soda — 2.50

root beer, unsweetened iced tea, dr. pepper, sprite, diet coke, coca-cola

### Hot Teas — 4.50

earl grey, dragon well, green tea with mango, evening in missoula, prairie passion, dark rose, rooibos, white chocolate puer, chamomile

### Other — 3

milk, orange juice, cranberry juice, apple cider, grapefruit, chocolate milk, lemonade

### Hot Drinks

Coffee — 3

Decaf — 3

Espresso — 2 / 4

Latte — 4

Hot Chocolate — 4

- add a flavor for \$1: vanilla, caramel, amaretto, cinnamon, gingerbread, peppermint, coconut -

### Libations

Margarita — 8

- salt or sugar rim -

Mimosa — 8

- cranberry, orange, or grapefruit juice -

Bloody Mary — 8

Irish Coffee — 8

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS. THIS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*\*all parties of six or more are subject to 20% auto gratuity\*\*