

CHEESE 20

chef's selection of three cheeses, fig jam, toasted baguette

+ADD CHARCUTERIE 9

jambon americano, salame, grain mustard

+ADD ACCOUTREMENT 6

olives, artichoke, haricot vert, almonds

TOUT 30

all three: cheese, charcuterie, accoutrement

OLIVES 8

marinated, served warm

EDAMAME 8

salt & pepper

MARCONA ALMONDS 8

dates, orange peel, honey, served warm

FRITES 6

garlic, parmesan, lemon aioli

DEVEILED EGGS 8

fresh herb, chive, pickled mustard seed

GRILLED SHRIMP 16

harissa, apricot, cucumber, peanuts

TOMATO TARTARE 14

burrata, red onion, caper, basil oil

POTTED CRAB 16

chives, shallot, cayenne butter, pickles, baguette

JAMBON BEURRE 11

jambon, toma, whipped butter, on baguette

SANDWICH 10

herbed focaccia, olive tapenade, marinated cucumber, chèvre

CAPRESE PASTA SALAD 14

rigatoni, blistered tomato, basil pesto, walnut, parmesan

STEAK FRITES 32

champagne-dijon sauce, bone marrow butter, greens, herbed parmesan fries

MUSSELS 22

red curry broth, fresh herbs



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