



Hors D'oeuvres

House cured bacon-wrapped Medjool dates

stuffed with Parmesan Reggiano. 12

Fresh organic Crimean mushrooms

stuffed with creamed herbed crab. 12

Baked brie

crepe-wrapped and topped with fruit compote. 12

Soupes du Chez

French onion soup

oven baked with Gruyere cheese. 12

Soup Du Jour. 8

Salades

Spinach and Bacon

Fresh organic spinach with chunks of house cured bacon and hot bacon dressing. 12

Fruites and Chevre

Mixed organic greens topped with fresh fruits and goat cheese with champagne vinaigrette dressing. 12

Entrées

Entrees are served in various cuisine styles depending upon the freshest ingredients available for sauces and seasonings.

Each is accompanied by seasonal vegetables and potato or rice.

Free range chicken 20

Pastured pork 22

Grass grazed tenderloin filet 28

Wild harvested seafood m/p

Vegetarian 18

Dessert

Chocolate mousse. 8

Crème brûlée. 8

The meats and produce served at Chez are brought to you from small Missouri producers. Our beef is grass-fed and our pork and poultry are pastured and GMO-free. All produce is organically grown.

We are pleased to work with the following Missouri producers & suppliers:

DAVID'S PASTURE
CONCORDIA

RUPE FAMILY FARM
OTTERVILLE

STONNER FARM
JEFFERSON CITY

SHOW-ME PRODUCE
COLE CAMP

THE ROOT CELLAR
COLUMBIA & JEFFERSON CITY

NATURE FRESH FARMS
FULTON

SHARE-LIFE FARMS
MARSHALL

MISSOURI LEGACY BEEF
SALISBURY

THE CHEESE SHOPPE
SWEET SPRINGS

SEDALIA FARMERS MARKET

Any non-local items such as ocean fish, chocolate, exotic fruits, and cheeses are always organic.

VITAL CHOICE SEAFOOD
BELLINGHAM, WA

MAMA GANACHE CHOCOLATES
SAN LUIS OBISPO, CA

CARR VALLEY CHEESE CO.
LA VALLE, WI

CLOVER'S NATURAL MARKET & LUCKY'S MARKET
COLUMBIA, MO