

*ITEMS AND PRICES SUBJECT TO CHANGE

BIRCH CULINARY CO.

JAZZ ST. LOUIS

food menu

APPETIZERS

Mussels \$15

Prince Edward Isle mussels, chorizo, saffron cream, and a grilled baguette

Hummus \$16

roasted red pepper hummus, feta cheese, pita, carrot, and celery

Wings \$18

tossed in pineapple chipotle glaze

Truffle Fries \$14

thick cut steak fries, parmesan cheese, white truffle oil

SOUPS/SALAD

Classic Caesar Salad \$10

black pepper romano dressing, parmesan reggiano, olive oil toasted croutons
*\$39 with salmon or \$31 chicken

Garden Salad \$11

mixed greens, carrot, tomato, cucumber, radish, pickled red onion, grilled artichoke, feta cheese, white balsamic vinaigrette
*\$39 with salmon or \$31 chicken

New Orleans Style Gumbo \$26

roasted chicken, tasso ham, andouille, gulf shrimp, holy trinity, and rice

Soup Du Jour MKT

*ask your server about our Soup of the Day

ENTREES

Chargrilled Salmon \$39

filet of salmon, creamy white beans with tomato, caramelized onions and pancetta with red pepper and Spanish Marcona almond romesco

Steak \$35

beef flank steak served with chorizo, black beans, onions, and chimichurri

Jumbo Crab Cake \$31

made with blue crab; served with roasted corn and black bean salsa, creamed corn, creole corn aioli

Pork Chop \$34

double bone-in pork chop smothered in a mushroom gravy; served with garlic whipped potatoes, corn and green bean hash

Chicken \$31

spit roasted Amish half chicken, garlic whipped potato, spinach, chicken demi

Angus Burger \$23

half pound angus beef patty, provolone cheese, tomato bacon jam, pickled red onion, crispy lettuce, toasted brioche bun, and fries

Vegan Stew \$24

chickpeas, coconut milk, cilantro, tofu, spinach

*upgrade to truffle fries (+\$4)

Veggie/Vegan Option (+\$4)

vegan/vegetarian/gluten free options available

CORKAGE FEE: \$30 (WITHOUT FOOD) \$25 (WITH FOOD)

*ALL CREDIT CARD TRANSACTIONS WILL INCUR A 3% CHARGE

10/01/25

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drink menu

WHITES BY THE GLASS

Chardonnay \$13 / 48
Hess, Monterey County, California

Pinot Grigio \$12 / 42
Gio, Piedmont, Italy

REDS BY THE GLASS

Pinot Noir \$11 / 40
Pavette, Lake County, California

Cabernet Sauvignon \$11 / 40
Ryder Estate, Central Cost, California

BUBBLES BY THE GLASS

Cava \$13 / 52
Freixenet Cordon Negro, Spain

Moscato \$13 / 52
Centorri, Italy

Prosecco \$13 / 52
Val D'Oca, Rose, Italy

WINES BY THE BOTTLE

Champagne \$78
Jacques Bardelot, Champagne, France

Riesling \$48
Frisk Prickly 2024, Victoria, Australia,

Sauvignon Blanc \$78
Duckhorn 2022, North Coast, California

Sauvignon Blanc \$48
Wither Hills 2023, Marlborough, Australia

Chardonnay \$52
La Crema 2023, Monterey County,
California

Red Blend \$52
Hedges CMS 2022, Columbia Valley, Washington

Pinot Noir \$85
Trione 2019, Sonoma County, California

Cote de Brouilly \$110
Chateau Thivin Reverdon 2023, Beaujolais France

Cabernet Sauvignon \$185
Silver Oak 2020, Alexander Valley,
California

Cabernet Sauvignon \$195
Caymus 2022, Napa Valley, California

COCKTAILS

The "Mene Gene" Manhattan \$14
Rye Whiskey, Big O Ginger Liqueur, Sweet
Vermouth, Angostura Bitters

(I'm) Old Fashioned \$15
Four Roses, Simple Syrup, Angostura Bitters

Los Dorados \$15
Tequila, Lime, Simple, Fruit Juices
Orange/Pomegranate San Pelligrino

Summer Samba \$16
Pineapple & Coconut Rums, Cream of
Coconut, Pineapple, and OJ with toasted
coconut rim

Tico Tico Spritz \$15
Carribbean Rum and Falernum Spritz

Afternoon in Paris \$16
Davidoff VS, Pierre Ferrand Dry Curacao,
Simple, Lemon Juice, Sparkling Rose

BEER

Bud Light | Bud | Bud Select | Stella Artois

Ask your server about seasonal options

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dessert menu

DESSERTS

- Bread Pudding** \$13
White Chocolate, Cranberries, Candied Walnuts,
Creme Anglaise, and Chantilly Cream
- Chocolate Fudge Brownie** \$12
Amarena Cherries and Vanilla Ice Cream
- Creme Brulee** \$12
Vanilla Creme Brulee, Roasted Pear Compote

AFTER DINNER COCKTAILS

- Espresso Martini \$12.00
- Chocolate Martini \$12.00
- White Russian \$12.00
- Black Russian \$11.00

CLASSICS

- Sazerac \$13.00
- French 75 \$13.00
- Sidecar \$13.00
- Boulevardier \$12.00
- Negroni \$13.00

APERITIFS/ DIGESTIFS

- Aperol \$10.00
- Averna \$11.00
- Campari \$10.00
- Galliano \$9.00
- Pernod \$11.00
- Sambuca \$11.00
- Limoncello \$11.00
- Grand Marnier \$11.00

N/A DRINKS

- Sparkling Water \$6.00
- Soda \$6.00
- Orange Juice \$5.00
- Lemonade \$5.00
- Flavored San Pellegrino \$6.00
- Hot Tea \$8.00
- Iced Tea \$5.00
- Coffee \$5.00
- Ginger Beer \$6.00
- Ginger Ale \$6.00

Ask your server for other offerings
