

small plates & shares

Red Lentil & Potato Soup
roasted tomato | caramelized tahini
15

Artichoke Hummus
pecan dukkah | pomegranate molasses
15

Black Truffle Puff Bread
crunchy herbs | toasted garlic
19

Octopus de Bourgogne
garlic-parsley butter | grilled lemon
18

Fritto Misto
taramosalata | pickled chilies
19

Beau Soleil Oysters
raw w/ mignonette -or- broiled w/ chili butter
4 ea.

Yellowtail Crudo
black pepper gastrique | marinated pomegranate
19

salads

Kale & Brussels Sprouts Salad
grapefruit | mizithra cheese
17

Endive & Avocado Salad
lemon-parmesan dressing | torn croutons
18

housemade pastas

Shellfish & Saffron Mafaldine
flavors of paella
24

Calamari Calamarata
crushed capers | charred allium
23

Fiorentini al Sugo
smoked tomato | catalpa grove sausage
25

mains

Grilled Mediterranean Branzino
marinated olives | dill | caramelized fennel
34

Roast Chicken Breast
tart cherry butter | chicory salad
24

Apolonia Cheeseburger
two patties | black truffle | crunchy onions
19

Ancient Grains Bowl
marinated chickpeas | crunchy egg | cucumbers | avocado
21

desserts

Warm Bombolini
sweet cream | almond chantilly
8

Aperitif Tiramisu
apolonia-blend coffee | candied crust
11

The Pistachio
emerald sicilian variations
9

cocktails

Old Fashioned
bourbon | demerara | bitters
14

Bloody Mary
vodka | apolonia bloody mix
12

apolonia blend coffee

Drip Coffee
4

Double Espresso
4

Café Latte or Cappuccino
6

Cold Brew Coffee
7

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness**

*These items are made to order

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 5% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

tea

6

Moroccan Mint Meritage

Emperors Chamomile

Italian Green Almondine

Earl Gray

Field of France Rooiboos

Sicilian Orange Green

on draft

8

Pilsner 'Stammtisch'

urban chestnut brewery | st. louis, MO | 12 oz

Dark Lager 'Lost Tooth'

perennial | st. louis, MO | 12 oz

cans

8

Pilsner 'Champagne Velvet'

upland brewing co | indianapolis | IN | 12 oz

Light Beer

jagodinsko | jagodina | serbia | 16 oz

Winter IPA 'Fireside Gap'

pollyana brewing co | lemont | il | 12 oz

Pineapple Pickle 'Best Maid'

martin house brewing | fort worth | tx | 12 oz

Weiss 'Schnicklefritz'

urban chestnut brewing | st. louis | MO | 16 oz

Porter 'Eleanor'

pollyanna | chicago | il | 12 oz

wines by the glass

sparkling

Prosecco 17

borgoluce | valdobbiate | italy

Moscato 16

NV olim bauda | asti | italy

Brut Réserve 29

NV charles heidsieck | champagne | france

Brut Rosé 'Eclipsia' 29

NV vincent couche | champagne | France

white

Muscadet 13

2018 la louvetrie | loire valley | france

Grüner Veltliner 13

2018 malat | kremstal | Austria

Chenin Blanc 14

2022 gen de alma | tunuyán | argentina

Pinot Grigio 14

2021 erste+neue | alto adige | italy

Sauvignon Blanc 16

2023 l'escale | loire valley | fr

Riesling 15

2020 jean-baptiste adam | alsace | fr

Chardonnay 16

2021 stoller | willamette valley | oregon

rosé & orange

Gamay 'Cossinelle' 16

2022 domaine les capréoles | beaujolais | fr

Gaglioppo 'Cirò' 15

2023 cataldo calabretta | calabria | italy

Grenache 15

2023 François ducrot | vin de france | fr

red

Pinot Noir 'Klee' 16

2023 roots | willamette valley | oregon

Cabernet Franc 14

2022 no es pituko | maule valley | chile

Cabernet Sauvignon 16

2019 tapiz | mendoza | argentina

Malbec 'Solis' 14

2021 cosse maisonneuve | cahors | France

Tempranillo 15

2022 hermanos peciña | rioja | spain

vermouths by the glass

di Torino 'Dry'

antica torino | piedmont | ital
13

Torrontes Rojo

la fuerza | mendoza | argentina
13

Mulassano Rosso

mulassano | torino | italy
12

Primitivo Rojo

p. quiles | alicante | spain
13

Gewurztraminer | Semillon

matthiasson | napa valley | california
13

