

Devil's Pool Breakfast

The Missourian \$12.00

*Two Eggs Any Style, Served with Choice of Breakfast Meat, Skillet Potatoes
& Choice of White or Wheat Toast, English Muffin or Buttermilk Biscuit*

Omelets

*Served with Hash Browns & Choice of
White or Wheat Toast, English Muffin or Buttermilk Biscuit*

Garden Omelet \$13.00

*Tomato, Peppers, Mushroom, Spinach, Onion,
Topped with Goat Cheese*

Ham and Cheese Omelet \$13.00

Thinly Sliced Ham, Sharp Cheddar Cheese

Southwest Omelet \$13.00

*Chorizo, Onions, Peppers, Tomatoes, Cilantro,
Pepper Jack Cheese, Tomatillo Salsa*

Sandwiches

Served with Skillet Potatoes & Onions

Classic Sausage Biscuit \$10.00

*One Egg Any Style, House-made Sausage &
American Cheese*

BLT Breakfast Sandwich \$12.00

*Two Eggs Any Style, Bacon, Lettuce,
Tomato Chutney, Avocado Mayonnaise,
Seven Grain Wheat Bread*

Breakfast Burrito \$11.00

*Chorizo, Fried Potatoes, Scrambled Eggs,
Onions, Poblanos, Pepper Jack Cheese,
Whole Wheat Tortilla,
Served with Fruit*

Bowls & Toasts

Served with Fresh Fruit

Pear & Cinnamon Oatmeal \$6.00

Fresh Pears, Cinnamon & Honey

Apple Pecan Quinoa Bowl \$7.00

Spiced Apples, Roasted Pecans, Raisins & Granola

Chocolate Banana Quinoa Bowl \$7.00

Dark Chocolate, Honey & Almonds

Avocado Toast \$6.00

*Thick Cut Seven Grain Whole Wheat Toast, Sun Dried Tomato Pesto,
Sea Salt, Organic Extra Virgin Olive Oil*

Banana Peanut Butter Toast \$6.00

*Thick Cut Seven Grain Whole Wheat Toast, Peanut Butter, Bananas, Sliced Almonds,
Honey, Cinnamon, Chia Seeds*

Smoked Salmon & Cream Cheese Bagel \$7.00

Whipped Cream Cheese, Smoked Salmon, Capers & Chives

House-made Granola \$7.00

Organic Yogurt, Honey, Dried Fruit

From the Griddle

Buttermilk Pancakes \$10.00
*Two Large Homemade Pancakes
Topped Pure Maple Syrup & Butter*

Belgian Waffle \$9.00
*One Large Golden Brown Belgian Waffle,
Topped Pure Maple Syrup & Butter*

French Toast \$10.00
Two Thick Slices Topped with Pure Maple Syrup & Butter

Healthy Start

Fruit Plate \$9.00
Served with Organic Yogurt

Egg White Omelet \$13.00
Spinach, Tomato, Served with a Side of Fruit

Sides

Southern Style Grits \$4.00
Add Pepper Jack Cheese for only \$0.50

Breakfast Meats \$5.00
*House made Country Sausage / Bacon /
Chicken Apple Sausage / Turkey Bacon / Ham*

Sausage Gravy \$2.00

Skillet Potatoes or Hash Browns \$4.00

From the Bakery

Freshly Made Every Morning

Cinnamon Roll \$5.50

Breakfast Danish \$4.00
Fruit Filled or Cream Cheese

Muffin \$4.00

Toast \$1.50

Gluten-free Options

Multi-Grain Toast \$1.50

Cinnamon Raisin Toast \$2.00

Blueberry Muffin \$4.00

***Join us for our country style brunch
Every Sunday 10:00am - 2:00pm***

***Ozark Favorites such as Fried Catfish, BBQ Ribs,
And Buttermilk Fried Chicken served every week
\$28.00***



Desserts

Devil's Pool Sundae \$9.00

*Chocolate Chip Cookie, Topped with Oreo Stuffed Fudge Brownie,
Homemade Vanilla Bean Ice Cream, Chocolate Sauce,
Caramel Sauce, Candied Pecans*

Blackberry Cobbler \$8.00

*Plump Blackberries, Brown Sugar Streusel Topping
Vanilla Bean Ice Cream*

Our Signature Cheesecake \$7.00

Fruit Compote

Double Chocolate Cake \$8.00

*Layers of Chocolate Cake & Milk Chocolate Buttercream
Homemade Vanilla Bean Ice Cream*

Appetizers

Pan Fried Chicken Livers \$10.00

Caramelized Shallots, Balsamic Pan Sauce, Toasted Baguette

Griddled Cornbread \$7.00

Maple Bacon Pesto, Green Onion Salad

Pan Seared Crawfish Cakes \$9.00

Wilted Greens with Bacon, Creole Aioli, Charred Lemon

Garlic & Herb Shrimp \$11.00

Garlic White Wine Butter Sauce, Served with Toasted Baguette

Heirloom Tomato Salad & Green Pea Hummus \$8.00

Basil Pita Chips, Olive Oil, Maldon Sea Salt

Soups & Salads

Devil's Pool Smokehouse Chili

Cup \$5.50 or Bowl \$7.50

*Smoked Beef, Tender Red Beans, Black Beans,
Topped with Sharp White Cheddar & Sweet Onions*

Loaded Potato Soup

Cup \$5.00 or Bowl \$7.00

Topped with Bacon, Cheese & Green Onion

White Bean Minestrone

Cup \$5.00 or Bowl \$7.00

Slow Cooked White Beans with Roasted Vegetables & Tomato Broth

Classic Caesar \$7.00

*Crisp Romaine, Traditional Caesar Dressing, Parmesan Croutons,
Shaved Pecorino Romano Cheese*

Devil's Pool House Salad \$7.00

*Tender Greens, Chives, Spiced Pecans, Goat Cheese,
Signature Big Cedar Blueberry Poppy Seed Dressing*

Strawberry and Prosciutto Salad \$8.00

*Arugula & Tender Greens, Blue Crumbles, Smoked Pecans,
Shaved Red Onion, Crunchy Quinoa, Balsamic Vinaigrette*

**** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE
ILLNESS ****

Entrées

****Hardwood Smoked Prime Rib**

10oz \$32.00 16oz \$44.00

*Horseradish Cream, Loaded Baked Potato,
Maple Thyme Butter Poached Carrots*

****Black Pepper Crusted Kansas City Strip Steak \$34.00**

Roasted Yukon Gold Potatoes, Charred Broccolini, Chimichurri, Blue Cheese Crumbles

Shrimp Boil \$28.00

Old Bay Marinated Shrimp, Andouille Sausage, Fingerling Potatoes, Okra & Corn on the Cob

Chicken Parmesan \$23.00

Breaded Chicken Breast topped with Marinara & Fresh Mozzarella, over Fettucine Alfredo

Pan Seared Trout \$28.00

Wilted Spinach, Lemon Pecan Rice, Roasted Lemon & Chive Pan Sauce

Blackened Catfish & Crawfish Cream \$23.00

Red Beans & Rice, Slow Cooked Greens with Bacon

****Roasted Duck Breast \$32.00**

Shaved Asparagus & Mushrooms, Crushed New Potatoes, Blackberry Demi

Fried Chicken & Waffles \$24.00

*Genny Morris' Buttermilk Fried Chicken, Sweet Cornbread Waffle,
Watermelon Salsa, Sweet & Spicy Bacon Syrup*

****Pan Seared Bacon Wrapped Pork Chop \$27.00**

Seasonal Vegetables & Grits, Boursin Cream Sauce

Roasted Portabella Mushroom \$19.00

*Stuffed with Eggplant, Zucchini, Squash & Roasted Tomato Ragu,
Served with Roasted Asparagus*

Grilled Salmon \$28.00

Garlic Rosemary Butter, Rice, & Asparagus

There will be a \$5.00 charge for entrees split from the kitchen.



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612 Devil's Pool Road · Ridgedale, MO 65739

417-335-2777

KIDS' LUNCH & DINNER MENU

(For kids ages 12 & under)

Grilled 4oz Burger \$7.00

American Cheese, Fruit

Roasted Chicken Breast \$12.00

Mashed Potatoes, Peas & Carrots

Chicken Strips \$7.00

Served with Ranch & Fruit

Fried Catfish \$10.00

Slaw, Baked Potato

Tomato Pasta \$7.00

Shell Pasta, Topped with
Tomato Sauce & Parmesan Cheese

Homemade Mac & Cheese \$6.00

Hotdog \$5.00

Served with Fruit

Salad \$4.00

Romaine Lettuce, Tomatoes,
Cucumber & Cheddar Cheese,
Served with Ranch Dressing

Cheese Pizza \$6.00

Personal 6" Pizza with Tomato Sauce
& Mozzarella Provolone Cheese

Appetizers

Loaded Tater Tots \$8.00

*House-made Bacon, Ale Cheese Sauce,
Black Pepper Sour Cream, Green Onions*

Smoked Trout \$13.00

*Caper Berries, Fennel & Celery Salad,
Horseradish Cream Cheese & Lavosh*

Fried Pickles \$8.00

Roasted Lemon Buttermilk

Cheddar Ale Fondue \$12.00

Charred Onions, Grilled Bread

Cornbread \$8.00

*Maple Cracked Pepper Butter,
House Smoked Bacon, Green Onion*

Fried Chicken Livers \$10.00

*Whiskey Peppercorn Gravy,
White Cheddar Mashed Potatoes*

BBQ Pork Nachos \$13.00

*Corn Chips, Pulled Pork, Big Cedar BBQ Sauce, Queso Fresco, Coleslaw,
Cilantro, House Pickled Jalapeños & Onions*

Buzzard Bar Signature Chicken Wings \$14.00

Experience what we've been told are

"The Best Wings in the Ozarks"!

Hand Breaded Chicken Wings,

Tossed in Spicy Buffalo Sauce or Big Cedar BBQ

Soups

Devil's Pool Smokehouse Chili

Cup \$5.50 or Bowl \$7.50

*Smoked Beef, Tender Red Beans, Black Beans,
Topped with Sharp White Cheddar & Sweet Onions*

Loaded Potato Soup

Cup \$5.00 or Bowl \$7.00

Topped with Bacon, Cheese & Green Onion

White Bean Minestrone

Cup \$5.00 or Bowl \$7.00

Slow Cooked White Beans with Roasted Vegetables & Tomato Broth

Salads

Classic Caesar

Small \$7.00 or Large \$11.00

*Crisp Romaine, Traditional Caesar Dressing,
Parmesan Croutons, Shaved Pecorino Romano Cheese*

Devil's Pool House Salad

Small \$7.00 or Large \$11.00

*Tender Greens, Chives, Spiced Pecans, Goat Cheese,
Big Cedar Blueberry Poppy Seed Dressing*

Chopped Salad

Small \$7.50 or Large \$12.00

*Chopped Romaine, Bacon, Red Onion, Egg, Blue Cheese, Balsamic Reduction,
Blue Cheese Dressing*

Garden Salad

Small \$7.00 or Large \$11.00

Romaine, Cheddar Cheese, Tomatoes, Cucumber, Croutons, Shaved Carrots, Ranch

Hummus Bowl \$13.00

*Pea and Chickpea Hummus, Basil Pita Chips, Smoked Salmon,
Hard Boiled Egg, Caper Berries, Feta Cheese*

Add all-natural chicken breast \$7.00

Add smoked trout \$10.00

Add Smoked Salmon \$10.00

Artisan Flatbreads

*Our individual brick oven artisan flatbreads are made on fresh dough &
brushed with roasted garlic herb butter*

Mozzarella & Basil \$10.00

House-Made Tomato Sauce, Fresh Basil

Italian \$11.00

*Hearty Tomato Sauce, Roasted Grape Tomatoes, Italian Sausage, Mozzarella,
Arugula & Balsamic Reduction*

Grilled Vegetable \$10.00

*Hearty Tomato Sauce, Asparagus, Zucchini, Yellow Squash, Heirloom Tomatoes,
Fresh Basil, Pecorino*

Brie & Prosciutto \$13.00

Boursin Cream Sauce, Prosciutto, Brie, Zucchini, Heirloom Tomato

BBQ Chicken \$11.00

White BBQ Sauce, Grilled Chicken, Red Onions, Bacon, Cilantro, BBQ Drizzle

Spinach & Artichoke \$11.00

Boursin Cream Sauce, Grilled Artichokes, Spinach, Red Onion, Parmesan

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BORNE ILLNESS ***

Burgers and Sandwiches

***Devil's Pool Cheeseburger \$13.00**

*Mild Cheddar, Lettuce, Red Onion,
Tomato, Toasted Bun*

*** Smokehouse Burger \$16.00**

*Pulled Pork, Pepper Jack Cheese,
Purple Cabbage Slaw,
White BBQ Sauce, Grilled Jalapeno,
Fried Onions*

BBQ Pulled Pork \$11.00

*Big Cedar BBQ Sauce,
Purple Cabbage Slaw,
Toasted Bun*

All Natural Chicken \$13.00

*Grilled Chicken Breast,
Heirloom Tomatoes, Arugula,
Goat Cheese, Bacon,
Ciabatta Roll*

Toasted Pimento Cheese \$11.00

*Bacon, Tomato, Zucchini Pickles
& Red Onion*

**Black Bean &
Quinoa Burger \$11.00**

*Corn Relish, Avocado & Tomatillo
Cream, Watercress, Heirloom Tomato*

***Mushroom Parmesan
Burger \$15.00**

*Parmesan Crisp, Watercress,
Sun Dried Tomato Ketchup,
Charred Onion, Mushrooms*

Prime Rib French Dip \$16.00

*Crusty French Bread,
Mushrooms, Roasted Peppers & Onions,
Provolone, Au Jus*

Buzzard Bar Club \$15.00

*Smoked Turkey, Honey Glazed Ham,
Bacon, Lettuce, Tomato,
Onion, Zucchini Pickles,
Roasted Garlic Mayonnaise,
Toasted Wheat Bread*

Fried Catfish Po Boy \$13.00

*Crusty French Bread,
Crispy Cabbage, Tomato,
Cocktail Sauce Mayonnaise*

Fried Crawfish Po Boy \$13.00

*Spiced Crawfish, Tomato,
Crusty French Bread, Crispy Cabbage,
Cocktail Sauce Mayonnaise*

Fish Tacos \$16.00

*Grilled or Fried Cod with Purple
Cabbage Slaw, Pico de Gallo, & Spicy
Cilantro Aioli*

Sides

*French Fries, Vegetable of the Day, Sweet Potato Chips, Fresh Fruit, Coleslaw,
House or Caesar Side Salad*

Make Your Fries Loaded for \$3.00

Entrées

***Hardwood Smoked Prime Rib**

10oz \$32.00 16oz \$44.00

(available at 5pm)

*Horseradish Cream, Loaded Baked Potato,
Maple Thyme Butter Poached Carrots*

***Black Pepper Crusted Kansas City Strip Steak \$34.00**

Roasted Yukon Gold Potatoes, Charred Broccolini, Chimichurri, Blue Cheese Crumbles

Grilled Salmon \$28.00

Garlic Rosemary Butter, Rice, & Asparagus

Hot Buttermilk Fried Chicken Strips \$16.00

Hot Honey Glaze, French Fries, Coleslaw, Roasted Lemon Buttermilk

Fried Catfish \$19.00

House-made Honey Hushpuppies, Buttermilk Coleslaw, French Fries, Spicy Tarter

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Seasonal Specialties \$8.75

Devil's Pool Sangrias – Devil's Pool specialty, ask about seasonal flavors

Bourbon Buck – Bourbon, Orange Juice, Simple Syrup, Ginger Beer

Signature Cocktails \$8.75

Bass Bait – Orange, Pineapple, Coconut, Banana, Light Rum

Devil's Pool Mixer – Pinnacle Cake Vodka, Pineapple Juice, Grenadine, on the rocks

Ozark Sunset – Strawberries, Ice Cream, Amaretto, Light Rum

Buzzard Brew – Strawberries, Ice Cream, Chambord

Peaches & Cream – Peach, Ice Cream, Bailey's, Vodka

Dorothy's Revenge – Myer's Dark Rum, Malibu Rum, Orange, Pineapple, & Cranberry Juice

Oatmeal Cookie – Kahlua, Irish Cream, Cinnamon Schnapps, Ice Cream

Beer Selection

Domestic – Budweiser, Bud Select, Miller Lite, Coors Light, Bass Ale, O'Douls

Craft & Micro – Blue Moon, Sam Adams Boston Lager, Angry Orchard, Mother's Lil' Helper
Shiner Bock, Paul's Pale Ale, Boulevard Wheat,

Import – Corona, Stella Artois, Heineken, Guinness, Modelo Negra

Missouri Drafts – Bud Light, Michelob Ultra (St. Louis)
Piney River Black Walnut Wheat (Bucyrus)
Mother's Winter Grind (Springfield)
Public House Elusive IPA (Rolla)

Imported Draft – Guinness Stout

White Wine By the Glass

Big Cedar Private Label, Chardonnay, California	\$7.00/\$26.00
Big Cedar Private Label, White Zinfandel, California	\$7.00/\$26.00
Schmitt Sohne, Reisling	\$7.00/\$28.00
Gnarly Head, Pinot Grigio, California	\$10.00/\$32.00
Geyser Peak, Sauvignon Blanc, Sonoma	\$10.00/\$32.00
Domino, Moscato, California	\$9.00/\$32.00
Kenwood, Yalupa Brut, California	\$9.00/\$30.00
Kendall Jackson, Chardonnay, California	\$11.00/\$34.00

By the Bottle

Simi, Sauvignon Blanc, Sonoma, California	\$33.00
Estancia, Pinot Grigio, Sonoma, California	\$34.00
Kim Crawford, Sauvignon Blanc, New Zealand	\$40.00
Franciscan, Chardonnay, Napa, California	\$44.00
Cakebread, Chardonnay, Napa, California	\$100.00

Sparkling Wines & Champagne

Martini & Rossi, Asti Spumante	\$35.00
Ruffino, Extra Dry Prosecco	\$50.00
Moet Candon, White Star Brut	\$120.00
Dom Perignon	\$400.00



Red Wine By the Glass

Big Cedar Private Label, Cabernet Sauvignon, California	\$7.00/\$26.00
Big Cedar Private Label, Merlot, California	\$7.00/\$26.00
Ravenswood, Cabernet Sauvignon, Sonoma, California	\$8.00/\$32.00
Nieto, Malbec, Argentina	\$8.00/\$32.00
Clos du Bois, Pinot Noir, California	\$11.00/\$36.00
Toasted Head, Merlot, California	\$9.00/\$36.00
Wild Horse, Cabernet Sauvignon, California	\$12.00/\$48.00
La Crema, Pinot Noir	\$12.00/\$48.00
Boen, Pinot Noir, California	\$14.00/\$52.00

By the Bottle

Clos du Val, Cabernet Sauvignon, Napa, California	\$85
Silver Oak, Cabernet Sauvignon, Napa, California	\$210
Columbia Crest, Merlot, Columbia Valley	\$27
Dry Creek, Merlot, Sonoma, California	\$27
Estancia, Pinot Noir, Paso Robles, California	\$40
Kim Crawford, Pinot Noir, New Zealand	\$45
La Crema, Pinot Noir, Sonoma, California	\$55
Sonoma Cutrer, Pinot Noir, Russian River Valley, California	\$60
King Estate, Pinot Noir, Oregon	\$80
Greg Norman, Shiraz, Australia	\$40
Dry Creek, Red Zinfandel, Sonoma, California	\$50
Penfolds Bin 28, Shiraz, Australia	\$70
Frogs Leap, Red Zinfandel, Napa, California	\$70

Heart Warmers \$8.00

- Butterscotch Coffee** – Kahlua, Buttershots, Baileys
- Cloudy Mist** – Amaretto, Baileys, Coffee, Whipped Cream
- Chocolate Mint** – Peppermint Schnapps, Hot Chocolate, Whipped Cream
- Cinnamon Toast** – Captain Morgan Spiced Rum, Hot Cider, Cinnamon Stick
- Fragile Baby** – Frangelico, Baileys, Coffee, Whipped Cream