



*LaChance*  
VINEYARDS  
*A Winery & Restaurant*

**DESOTO**  
12237 Peter Moore Ln

**KIMMSWICK**  
6035 2<sup>nd</sup> St

**HILLSBORO**  
10333 Business 21

# HORS D'OEUVRES

**HUMMUS PLATE**  
*Fresh Vegetables, Pita* **13**

**POTATO SKINS**  
*Cheddar, Bacon, Green Onion, Sour Cream* **12**

**FRIED PICKLE CHIPS**  
*Cajun Ranch* **10**

**TOASTED RAVIOLI**  
*Large Beef Ravioli, Marinara* **13**

**CHEESE CURDS**  
*White Cheddar, Marinara* **12**

**SPINACH ARTICHOKE DIP**  
*Pita* **13**

**BUFFALO CHICKEN WONTONS**  
*Sweet Thai Chili* **12**

**PRETZEL BITES**  
*Honey Mustard* **12**

**CRAB STUFFED SHRIMP**  
*Citrus Beurre Blanc* **16**

**CHARCUTERIE BOARD**  
*Cheddar, Swiss, Smoked Gouda, Pimento Cheese, Fresh Mozzarella, Capicola, Summer Sausage, Mango Chutney, Grapes, Kalamata Olives, Crackers, Crostini, Candied Pecans* **22**

# SOUP & GREENS

**CAESAR**  
*Romaine Hearts, Croutons, Parmesan, Caesar Dressing* **8**

**FARMHOUSE**  
*Red Onion, Cucumber, Croutons, Artichoke, Tomato, Pepperoncini, Parmesan, Red Wine Vinaigrette* **8**

**MANDARIN POPPYSEED**  
*Mandarin Oranges, Chicken, Goat Cheese, Candied Pecans, Dried Cranberries, Poppyseed Vinaigrette* **15**

**CHEF**  
*Tomato, Cucumber, Red Onion, Cheddar, Chicken, Ham, Bacon, Egg, Croutons, Ranch* **15**

**FRENCH ONION SOUP**  
*French Bread, Swiss Cheese* **7**

# FLATBREADS

**GARDEN PESTO**  
*Pesto, Mushroom, Red Onion, Garlic, Tomato, Roasted Red Pepper* **13**

**MARGHERITA**  
*San Marzano, Mozzarella, Tomato, Pesto, Balsamic* **13**

**CURED & CULTURED**  
*Olive Oil, Fig, Goat Cheese, Caramelized Onion, Prosciutto, Arugula, Balsamic* **16**

**HOT HONEY CBR**  
*Olive Oil, Chicken, Bacon, Mozzarella, Ranch + Hot Honey Drizzle* **15**

**ORCHARD CRUMBLE**  
*Mascarpone, Apples, Cinnamon, Caramel, Powdered Sugar, Candied Pecans* **14**

# SIDES

*Fries, House Chips, Coleslaw, Street Corn, Sweet Potato Fries* **[+1.5]**, *Side Salad* **[+2]**  
**Additional Side** **[+4.5]**

# HANDHELDS

*Served with One Side*  
**HAROLD'S CRISPY BLT**  
*Smoked Bacon, Iceberg Lettuce, Tomato, Red Wine Aioli, Texas Toast* **15**

**SMOKED CUBANO**  
*Smoked Pork, Ham, Mojo Sauce, House Pickles, Swiss, Baguette* **15**

**CATFISH PO' BOY**  
*Cajun Remoulade, Lettuce, Tomato, Red Onion, House Pickles, Baguette* **14**



**PULLED PORK SANDWICH**  
*House Pickles, Onion, BBQ Sauce, Brioche* **14**  
**[Pretzel Bun +1.5]**

**CHICKEN SALAD CROISSANT**  
*Grapes, Candied Pecans, Lettuce, Tomato* **13**

**GRILLED CHICKEN CLUB**  
*Swiss, Bacon, Red Wine Aioli, Lettuce, Tomato, Onion, House Pickles, Brioche* **15**  
**[Pretzel Bun +1.5]**

**LACHANCE BURGER**  
*Cheddar, Lettuce, Tomato, Red Onion, House Pickles, Brioche* **14**  
**[Add Smoked Bacon +2.5]**  
**[Pretzel Bun +1.5]**

**PECAN ENCRUSTED CHICKEN**  
*Field Greens, Honey Balsamic, Smoked Gouda, Tomato, Sourdough, Hot Honey* **16**

**OLD HOUSE BURGER**  
*Smoked Gouda, Bacon Jam, Onion Straws, BBQ, Brioche* **16**  
**[Pretzel Bun +1.5]**



**BAJA FISH TACOS**  
*[2] Fried Catfish, Slaw, Pickled Red Onion, Pico, Lime Crema, Street Corn, White Corn Tortilla* **14**

**FRENCH DIP**  
*Top Round, Swiss, Horseradish Mousse, French Baguette, Au Jus* **16**

**THE SMOKEY**  
*Smoked Turkey, Smoked Gouda, Smoked Bacon, Honey Mustard, Pretzel Bun* **15**

**CBR WRAP**  
*Chicken, Bacon, Lettuce, Tomato, Onion, Cheddar, Ranch, Flour Tortilla* **13**

**CHICKEN CAESAR WRAP**  
*Chicken, Romaine, Parmesan, Caesar, Flour Tortilla* **13**

## LUNCH PLATES

Available until 4pm

### TUSCAN CHICKEN

Tomato, Spinach, Artichoke, White Wine Cream, Pepperjack, Potato Pancake, Green Beans **17**

### CHICKEN FETTUCCINI ALFREDO

Parmesan Cheese, Grilled Bread **17**

### SUNDAY FRIED CHICKEN

Half Chicken, Southern Style Green Beans, Mashed Potatoes, White Gravy, Roll **19**  
[SUNDAY ONLY]



### 4oz FILET MIGNON

Baked Potato, Green Beans **29**  
[4 Grilled Shrimp + 8]

### 6oz SIRLOIN

Baked Potato, Green Beans **25**  
[4 Grilled Shrimp + 8]

## SIGNATURE ENTRÉES

Starting at 5pm

### FETTUCCINI ALFREDO

Parmesan, Grilled Bread.  
Broccoli, Chicken, or Shrimp **18/22/24**

### HORSERADISH SALMON

Panko, Horseradish, Creamed Spinach Risotto, Roasted Red Pepper Beurre Blanc **29**

### BOURBON PORK PORTERHOUSE

Dijon Cream Sauce, Red Skin Mashed Potatoes, Green Beans **27**

### PARMESAN WALLEYE

Panko, Wild Rice Pilaf, Citrus Beurre Blanc, Green Beans  
[Fried] Beer Battered, Fries, Slaw, Tartar **26**

### SUNDAY FRIED CHICKEN

Half Chicken, Southern Style Green Beans, Mashed Potatoes, White Gravy, Yeast Roll **19**  
[SUNDAY ONLY]

### TUSCAN CHICKEN

Tomato, Spinach, Artichoke, White Wine Cream, Pepperjack, Potato Pancake, Green Beans **24**

### CAJUN PASTA

Cajun Alfredo, Chicken, Shrimp, Andouille, Parmesan, Roasted Red Pepper, Celery, Onion, Grilled Bread **26**



### CRUNCHY MUSTARD CHICKEN

Panko, Dijon, Basil Cream Sauce, Red Skin Mashed Potatoes, Green Beans **24**

## PRIME CUTS

Starting at 5pm

### Served with 2 Sides

Side Salad, Seasonal Vegetable, Green Beans, Creamed Spinach, Baked Potato, Red Skin Mashed Potatoes, Twice Baked Potato [+1.5], Loaded Baked Potato [+1.5]

### 12oz NY STRIP **46**

### 10oz RIBEYE **44**

### 8oz FILET MIGNON **49**

### 4oz FILET MIGNON **29**

### 6oz SIRLOIN **25**



## ACCOMPANIMENTS

SAUTÉED MUSHROOMS & ONIONS **3**

GRILLED SHRIMP [4] **8**

CAJUN CREAM **3**

HORSERADISH MOUSSE **3**

## HOUSE DRESSINGS

Mayfair, Red Wine Vinaigrette, Ranch, Caesar, Poppyseed, Creamy Italian, Balsamic, Honey Mustard

## DESSERTS

### CHOC'LATE LOVIN' SPOON CAKE

Chocolate Ganache  
Vanilla Ice Cream **9.5**



### BREAD PUDDING

Caramel **7.5**

### KEY LIME PIE

Granola'd Crust **8.5**

### FRIED APPLE PIE

Vanilla Ice Cream **8.5**

### FOUR HIGH CARROT CAKE

Raisins, Walnuts, Pineapple  
White Chocolate Ganache **8.5**



The LaChance family of restaurants and wineries is proudly owned and operated by the Hamby Family. Serving Jefferson County with a tradition of hospitality since 2015.

DeSoto • Est. 2015 | Kimmswick • Est. 2020 | Hillsboro • Est. 2026



## WHITE WINE

**DRY**  
2021 DORÉ 9/30  
2023 DORÉ 9/30  
VIGNOLES 9/30  
OLD DEPOT 8/26  
DRY BLUSH 8/28  
WHITE NORTON 12/40

**SPARKLING**  
SEMI SWEET BLUSH 8/26

**SEMI SWEET**  
DORE 9/30  
COVERED BRIDGE 7/25  
MOSCATO 8/26  
BLUSH 8/26

**SWEET**  
LUCKY DUCK 7/24  
MOSCATO 7/24

## RED WINE

**DRY**  
CRIMSON CABERNET 11/35  
NORTON 10/30  
CHAMBOURCIN 8/28

**OFF DRY**  
GOVERNOR'S BLEND 8/27  
MOAIC 8/27

**SWEET**  
SWEET CABOOSE 7/24

## DESSERT WINE

LA TRÓP 9/29/52  
NUTTY BLONDE 10/32  
BOURBON BARREL AGED  
LA TRÓP 12/65  
TWO ROSES 10/32

## SANGRIA

STRAWBERRY 6/16/26  
WHITE PEACH 6/16/26

## SOFT DRINKS

Coca Cola, Diet Coke, Coke Zero, Sprite, Dr. Pepper,  
Barq's Rootbeer, Iced Tea, Lemonade, Coffee 3.25

**FITZ'S CRAFT SODAS**  
Rootbeer, Cardinal Cream 3.75

Keep up with LaChance on Facebook & Instagram for live music calendars, dinner features, special events, and exclusive updates.  
***lachancevineyards.com (636)586-2777***

## DOMESTIC & CRAFT

**BOTTLE**  
BUD LIGHT 4.5  
BUD SELECT 4.5  
BUSCH LIGHT 4.5  
YUENGLING FLIGHT 5  
YUENGLING LAGER 5  
MICHELOB AMBERBOCK 4.5  
MICHELOB ULTRA 5  
MICHELOB ULTRA ZERO 5  
ELYSIAN SPACE DUST 5.5

**DRAFT**  
UCBC ZWICKEL 6  
ELYSIAN SPACE DUST 6  
MANGO CART 6  
KONA BIG WAVE 6  
BLUE MOON 5  
SEASONAL 6  
**[NOT AVAILABLE IN DE SOTO]**

## WINE FLIGHTS

**(4)2oz Pours**  
*Offered at the bar or delivered directly to your table 12*



### THE FINE PRINT

All menu items are prepared to order. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for individuals with certain medical conditions, as advised by the FDA.

We openly handle a variety of common allergens in our kitchen, including but not limited to dairy, soy, tree nuts, eggs, and wheat. While we make every effort to prevent cross-contact, our food and beverages are prepared using shared equipment and surfaces. Therefore, we cannot guarantee that any item is completely free of allergens. If you or someone in your party has a food allergy, please notify your server before placing your order.

***LaChance is proud to be a seed oil-free kitchen, using beef tallow to bring rich flavor the old-fashioned way***

***PARTIES OF 6 OR MORE ARE SUBJECT TO A 20% GRATUITY***