The Farmhouse

Dinner Menu Thurs – Sat, 5:00 – 8:00

Beverages and Libations

Mimosa	8
Screwdriver	8
Greyhound	8
Vin Diesel	10
House Vodka, Champagne, Orange Juice	
Farmhouse Bloody Mary	10
Choice of House Vodka or Jalapeno Vodka	
Tom's Town Mary	12
Choice of Tom's Town Vodka or Gin	
Paloma	9
Tequila, Lime, Grapefruit, Soda	
Blood of the Poet	12
Whiskey, House Lemonade, Malbec Float	

Starters

Soup of the Day 8 Beer Battered Cheese Curds 9

Beer Battered Hemme Brothers' Cheese Curds, Buttermilk Dressing

Smoked Brisket Stuffed Wontons 12

Cream Cheese, Caramelized Onion, Candied Jalapeno, Sweet & Sour Barbeque Sauce

Salads

Cobb 13

Bacon, Gorgonzola, Hard Boiled Egg, Cucumber, Tomato, Greens, Herb Buttermilk Dressing

Watermelon and Goat Cheese 12

Goat Cheese, Arugula, Lemon Oregano Vinaigrette, Shaved Red Onion, Lemon Zest, White Balsamic Reduction

Heirloom Tomato and Gorgonzola 12

Wild Arugula, Lemon Oregano Vinaigrette, Shaved Red Onion, White Balsamic Reduction, Fresh Basil

Add Buttonwood Farms free range chicken to any salad 6

Entrees

Daily Grind

All Beef Burger

2 4oz. Premium House Ground Beef Patties, Cheddar, Red Onion, Aioli, Fresh Sliced Tomato, Salt and Pepper Bun, House Cut Fries Sub Blue Cheese, Swiss or Pepper Add Ham or Bacon... 3.00 Add Buttonwood Farms Egg*... 1.50

Seared Pork Tenderloin

Add 2 Buttonwood Farm Eggs... 3.00

Potato Apple Hash, Rosemary Sweet Potato Puree, Demi, Burnt Apple Glaze 15

18

18

Reuben 14

Corned Beef, Sauerkraut, 1000 Island, Swiss, Marble Rye, House Cut Fries

Chicken Carbonara

Bacon, Parmasean, Egg, Peas, Egg Yolk, Fresh Garlic

Rabbit Chicken & Dumpling 2

Sauteed Seasonal Vegetables, Fresh Thyme, White Wine, Cream

Butternut Squash Rigatoni (Vegan) 16

Butternut Squash Puree, Coconut Milk, Sauteed Seasonal Vegetables, Vegetable Stock, Kale Chips

Market Steak Oscar Style MTK

Lump Crab, Bernaise, Seasonal Vegetables, Mashed Potatoes

Tamales 18

Fresh Corn Masa, Smoked Beef Brisket, Black Bean Puree, Salsa Verde, Crema, Queso Fresco

Farmhouse Meatloaf 20

Meatloaf of the Day, Garlic Mashed Potatoes & Gravy, Sautéed Vegetables

^{*} May contain raw or undercooked ingredients. Eating raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of foodborne illness.

^{*} We take your allergies very seriously, please notify your server of any restrictions or requirements

^{*} Automatic gratuity may be applied to parties of 10

^{*} Split plates will incur an extra charge

The Farmhouse would like to thank all of our farmers!!

Barham Family Farms Bloom Baking Co Broadway Roasting Co Buttonwood Farms Cedar Creek City Bitty Farms **Creekstone Farms** Crum's Heirlooms **Fabulous Fish** Golden Rule Meats Goode Acres **Grand River Mushrooms** Green Acres Market **Green Gate Family Farms** Happy Tracks Farm Hatfield Signature Meat Hemme Bros. Creamery Honey Del Farm J.S. Produce KC Mushroom Co. Morning Glory Farms **Prairie Birthday Farms** Shadowbrook SkyView Farms Thane Palmberg **Wood Mood**

We happily accept reservations for large groups!

<u>events@eatatthefarmhouse.com</u> or 816-569-6032

Visit us online:
www.eatatthefarmhouse.com
Instagram: @TheFarmhouseKC
Facebook: /TheFarmhouseKC