

# The Farmhouse

## Lunchish Menu

Thurs - Fri 10:30-3

### Beverages and libations

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

### Starters

<b>Soup of the Day</b>	<b>8</b>
<b>Soup &amp; Salad Combo</b>	<b>13</b>
<b>Beer Battered Cheese Curds</b>	<b>9</b>
Beer Battered Hemme Brothers’ Cheese Curds, Buttermilk Dressing	
<b>Farmer Potato Wedges</b>	<b>6</b>
Seasoned Fried Potatoes, Jalapeno Buttermilk, Rooster Sauce	

### Salads

<b>Caesar</b>	<b>10</b>
Romaine, Mixed Greens, Homemade Caesar Dressing, Croutons, Shredded Parmesan, Fresh Tomatoes	
<b>Watermelon</b>	<b>12</b>
Goat Cheese, Arugula, Lemon Oregano Vinaigrette, Shaved Red Onion, Lemon Zest, White Balsamic Reduction	

<b>Heirloom Tomato and Gorgonzola</b>	<b>12</b>
Wild Arugula, Lemon Oregano Vinaigrette, Shaved Red Onion, White Balsamic Reduction, Fresh Basil	

*Add Buttonwood Farms free range chicken to any salad*    **6**

### Lunch

<b>Daily Grind*</b>	<b>15</b>
2 4oz. Premium House Ground Beef Patties, Cheddar, Red Onion, Aioli, Fresh Sliced Tomato, Salt and Pepper Bun, Side of Fries	
<i>Sub Provolone, Blue Cheese, Swiss or Pepper</i>	
<i>Add Ham or Bacon... 3.00</i>	
<i>Add Buttonwood Farms Egg*... 1.50</i>	

<b>Chicken Spiedini Grinder</b>	<b>14</b>
Lemon Herb Breaded Chicken, Hemme Brother’s Mozzarella, Fresh Basil, Lemon Aioli, Toasted Italian Bread Roll	

<b>Reuben</b>	<b>14</b>
Corned Beef, Sauerkraut, 1000 Island, Swiss, Marble Rye, Side of Fries	

<b>Creamy Pesto Pasta</b>	<b>13</b>
City Bitty Micro Green Pesto, Fresh Tomato, Sweet Corn, Mushroom, Shredded Parmesan	

### Brunch

<b>Slice Pork Tenderloin and Fries</b>	<b>15</b>
Spring Hill Meat Market Pork, Gorgonzola Mushroom Sauce, Pickled Red Onions, House Cut Fries	
<i>Add 2 Buttonwood Farm Eggs... 3.00</i>	

<b>Corned Beef Hash</b>	<b>15</b>
Peppers, Onions, Squash, Potatoes, Two Eggs*, Cheddar Cheese, Black Pepper Cream Sauce	

<b>Vegan Hash</b>	<b>14</b>
Peppers, Onions, Squash, Potatoes, Greens, Fried Mushrooms, Chili Tomato Sauce	

<b>Country Fried Steak</b>	<b>14</b>
Barham’s Tenderized Beef, Two Eggs*, Country Gravy, White Cheddar Poblano Grits, Corn Relish	

<b>Seasonal French Toast</b>	<b>12</b>
Made with Bloom Bakery Brioche	

**\* 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 or more**

\* 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!  
[events@eatatthefarmhouse.com](mailto:events@eatatthefarmhouse.com) or  
816-569-6032**

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