

# The Farmhouse

Lunchish Menu  
Thurs - Fri 10:30-3

## 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
Soup & Salad Combo	13
Beer Battered Cheese Curds	9
Beer Battered Hemme Brothers’ Cheese Curds, Buttermilk Dressing	
Farmer Potato Wedges	6
Seasoned Fried Potatoes, Jalapeno Buttermilk, Rooster Sauce	

## Salads

Farmhouse Salad	12
Seasonal Vegetables, Mixed Greens, Lardons, Soft Boiled Egg, Fried Polenta Croutons, Sherry Dijon Vinaigrette	
Cran-Apple Salad	13
Sweet Pickled Cranberries, Apples, Roasted Sweet Potatoes, Smoked Gouda, Shaved Brussel Sprouts & Kale, Apple-Dijon Vinaigrette, Candied Pecans	
Winter Salad	13
Roasted Beets, Turnips, Spicy Honey Glazed Sweet Potatoes, Goat Cheese, Lardons, Greens, Grilled Green Onions, Goat Cheese Vinaigrette	
<i>Add Buttonwood Farms free range chicken to any salad</i>	
	6

## Lunch

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

Chicken & Biscuit	14
Buttonwood Farms Chicken, Fresh Biscuit, Brown Gravy, Spicy Honey Mustard, Potato Hash	

Reuben	14
Corned Beef, Sauerkraut, 1000 Island, Swiss, Marble Rye, Side of Fries	

Omelette of the Day	12
Daily Crafted Omelette	

## Brunch

Barham Family Farms Steak & Eggs	16
Skirt Steak, Two Eggs*, Chimichurri, Bleu Cheese Butter, Pickled Onions, Potato Hash	

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

Vegan Hash	14
Peppers, Onions, Squash, Potatoes, Greens, Fried Mushrooms, Chili Tomato Sauce	

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

French Toast Sandwich	13
Bloom Bakery Brioche, Ham, Swiss, Scrambled Eggs, House Candied Bacon, Jalapeno Cream Cheese, Potato Hash	

- \* 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**

**Visit us online:**

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**We happily accept reservations for  
large groups!  
[events@eatatthefarmhouse.com](mailto:events@eatatthefarmhouse.com) or  
816-569-6032**