## The Farmhouse

Lunchish Menu Thurs - Fri 10:30-2:00

Beverages and libations		Daily Grind*	15
		2 4oz. Premium House Ground Beef Patties, Chedo	lar,
Mimosa	8	Red Onion, Aioli, <i>Good Acres</i> Tomatoes, Salt and Pepper Bun, Side of Fries	
Screwdriver	8	Sub, Blue Cheese, Swiss or Pepper	
Greyhound	8	Add Ham or Bacon 3.00 Add Buttonwood Farms Egg* 1.50	
Vin Diesel	10	Add Buttonwood Farms Egg* 1.50	
House Vodka, Champagne, Orange Juice		Meatball Sub	14
Farmhouse Bloody Mary	10	Beef & Pork Meatballs, House Marinara, Mozzarella	а,
Choice of House Vodka or Jalapeno Vodka	4.5	Basil, Hoagie	
Tom's Town Mary	12	Davikas	
Choice of Tom's Town Vodka or Gin	•	Reuben	14
Paloma	9	Corned Beef, Sauerkraut, 1000 Island, Swiss, Marbl Rye, Side of Fries	le
Tequila, Lime, Grapefruit, Soda <b>Blood of the Poet</b>	12	rye, side of thes	
	12		
Whiskey, House Lemonade, Malbec Float		<u>Brunch</u>	
Starters		Barham Family Farms Steak & Eggs	16
		Skirt Steak, Two Eggs*, Chimichurri, Bleu Cheese	
Soup of the Day	8	Butter, Pickled Onions, Potato Hash	
Soup of the Day	0	Corned Beef Hash	15
Beer Battered Cheese Curds	9		15
Beer Battered Hemme Brothers' Cheese Curds,		Peppers, Onions, Squash, Potatoes, Two Eggs*, Cheddar Cheese, Black Pepper Cream Sauce	
Buttermilk Dressing		cheddar cheddy black'r cypeli dream badec	
		Vegan Hash	14
Farmer Potato Wedges	6	Peppers, Onions, Squash, Potatoes, Greens,	
Seasoned Fried Potatoes, Jalapeno Buttermilk, Rooster Sauce		Fried Mushrooms, Chili Tomato Sauce	
		Country Fried Steak	14
Salads		Barham's Tenderized Beef, Two Eggs*, Country	
		Gravy, White Cheddar Poblano Grits, Corn Relish	
Strawberry Panzanella	12	Jalapeño Scampi	15
Cornbread Croutons, Red Onion, Goat Cheese,		Sauteed Shrimp, Roasted Jalapeño, White Wine Ga	ırlic
Jalapeño Vinaigrette, Arugula		Butter Sauce, Queso Fresco	
Cran-Apple Salad	13		
Sweet Pickled Cranberries, Apples, Roasted Sweet			
Potatoes, Smoked Gouda, Shaved Brussel Sprout Kale, Apple-Dijon Vinaigrette, Candied Pecans	:s &	<ul> <li>* May contain raw or undercooked ingredients. E raw or undercooked meats, poultry, seafood, or may increase your risk of foodborne illness.</li> </ul>	
Spring Tabbouleh	13		
Bulgur Wheat, Diced Tomatoes, Cucumber, Red Onion, Italian Parsley, Feta, Olives, Harissa Dressed Greens,		<ul> <li>We take your allergies very seriously, please notify your server of any restrictions or requirements</li> </ul>	
Lemon Oregano Vinaigrette, Grilled Flatbread	•	* Automatic gratuity may be applied to parties of 10	0

**Lunch** 

Add Buttonwood Farms free range chicken to any salad 6

\* 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 **SkvView 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
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