

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	10
Seasoned Fried Potatoes, Jalapeno Buttermilk, Rooster Sauce	

Salads

Caesar	11
Romaine, Mixed Greens, Homemade Caesar Dressing, Croutons, Shredded Parmesan, Fresh Tomatoes	
Watermelon	12
Goat Cheese, Arugula, Lemon Oregano Vinaigrette, Shaved Red Onion, Lemon Zest, White Balsamic Reduction	
Heirloom Tomato and Avocado	14
Wild Arugula, Cilantro, Shaved Red Onion, Cotija Cheese, Roasted Chile Vinaigrette, Lime	
Add Buttonwood Farms free range chicken to any salad	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 Provolone, Blue Cheese, Swiss or Pepper</i>	
<i>Add Ham or Bacon... 3.00</i>	
<i>Add Buttonwood Farms Egg*... 1.50</i>	
Chicken Spiedini Grinder	14
Lemon Herb Breaded Chicken, Hemme Brother’s Mozzarella, Fresh Basil, Lemon Aioli, Toasted Italian Bread Roll	
Reuben	14
Corned Beef, Sauerkraut, 1000 Island, Swiss, Marble Rye, Side of Fries	

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

Brunch

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

Seasonal French Toast	12
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 or
816-569-6032**

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