

# DINNER

Please let your server know of any dietary restrictions.

GF = gluten free | GFA = gluten free available | V = vegetarian | V+ = vegan

Substitute gluten free bread 2 | Fry oil may contain gluten.

## APPETIZERS

**Mushrooms & Goat Cheese** | Wakarusa Valley Farm mushrooms, goat cheese, basil, & tomatoes in sherry butter sauce, focaccia toast 14 GFA/V

**Lump Crab Cakes** | 4 | mixed greens topped with sweet corn salad, house remoulade 16

**Grazing Board** | Local meats & cheeses, deviled eggs, spiced nuts & dried cherries, house pickles & kraut, Handmade Fire's Zesto Peño, Farm to Market crackers 15 GFA

**Hummus** | white bean & roasted red pepper hummus, veggies, fried pita chips 9 GFA/V+

**House Bread** 4 GFA/V

## SOUP & SALADS

**Soup** | Tomato Basil Bisque or Soup of the Day GFA | Bowl 6, Cup 4

**Chef Salad** | mixed greens, choice of grilled chicken breast or fried chicken thigh, bacon, Wiebe cheddar, hard egg, tomato, red onion, sunflower seeds, dill horseradish ranch 15 GFA

**Fruit & Goat Cheese** | mixed greens, berries, apples, goat cheese, chia seeds, almonds, tossed in honey lemon vinaigrette 12 GF/V

**Quinoa Salad** | mixed greens, tri-color quinoa, salami, feta, red onion, olive tapenade, tossed in Italian vinaigrette 12 GF

**Black & Bleu Steak Tip Salad** | blackened steak tips, spinach, arugula, bleu cheese, pickled red onion, pistachios, tossed in bacon vinaigrette 15 GF

**Caesar** | Two Sisters Farm romaine, Parmesan, croutons, tossed in traditional Caesar dressing 9/6 GFA

**House** | mixed greens, queso fresco, diced tomato, cucumber, sunflower seeds, croutons, choice of dressing 5 GFA/V

**Dressings:** bacon vinaigrette, honey lemon vinaigrette, red wine vinaigrette, dill horseradish ranch, caesar, bleu cheese

## ADD PROTEINS

**Grilled Salmon Filet** 7

**Fried Chicken Thigh** 5

**Sautéed Shrimp** 7

**Grilled Chicken Breast** 5

**Blackened Steak Tips** 6

**Lump Crab Cakes** | 2 | 7

## SANDWICHES SERVED WITH YOUR CHOICE OF HOUSE SALAD, SOUP OR SIDE

**Filet Burger** | house-ground tenderloin & bacon patty, Boursin cheese, arugula, caramelized onions, cracked pepper mayo, Farm to Market egg bun 16 GFA

**Salmon Burger** | house-made Faroe Island salmon patty, house remoulade, lettuce, tomato, red onion, Farm to Market egg bun 13 GFA

**Nashville Hot Chicken** | fried Campo Lindo chicken thigh, brown sugar & cayenne glaze, Tank 7 cheddar, house dill pickles, Farm to Market egg bun 13

**Southwest Chicken** | Campo Lindo chicken breast, bacon, pepper jack, Southwest sauce, local microgreens, Farm to Market sourdough 12 GFA

## STEAK

**Filet Mignon** | 8oz. | choice of potato, vegetable of the day, spring onion butter 34 GF

**KC Strip** | 12oz. | choice of potato, vegetable of the day, spring onion butter 29 GF

### ADD ONS:

**Peppercorn Cream Sauce** | cream, peppercorn & brandy 4 GF

**Sauce Burgundy** | roasted shallots & local mushrooms in red wine demi-glace 4 GF

**Bleu Cheese** 3      **Boursin Cheese** 3      **Sautéed Local Mushrooms** 3

## CHEF SPECIALTIES

**Faroe Island Salmon** | grilled; herbed orzo pasta, zucchini & yellow squash, roasted red pepper & lime butter sauce 24/19 GFA

**Blackened Trout** | pan-seared; white cheddar grits, sweet corn succotash 22/16 GFA

**Surf & Surf** | sautéed Laughing Bird shrimp, crab cakes, Cajun cream sauce, sautéed kale, white cheddar grits 26

**Roast Chicken** | Jamaican jerk-rubbed local airline chicken breast; spring onion & apricot rice, broccolini, orange & nutmeg glaze, rum flambé 19 GF

**Sausage Rigatoni** | Scimeca's Italian sausage in house marinara tossed with rigatoni, topped with pecorino cheese & basil, focaccia toast 19 GFA

**Garlic & Oil Linguine** | tomatoes, basil, garlic, spinach, & Wakarusa Valley Farm mushrooms, tossed with olive oil & linguine and topped with pecorino cheese & focaccia toast 14 GFA/V

**Jalapeño Smoky Cheddar Mac & Cheese** | jumbo elbow pasta tossed in smoky cheddar cream sauce & jalapeños, topped with gremolata 13 GFA/V

**Spaghetti Squash Bake** | sautéed spaghetti squash & kale, tomato basil cream sauce, topped with Parmesan and baked, house bread 13 GFA/V

## SIDES

**Potatoes** | herb smashed potatoes 4, fries 4, sweet potato fries 4, house chips 3, zesty potato wedges 4, loaded baked potato (after 5pm) 5

**Vegetables & Grains** | vegetable of the day 4, broccolini 5, zucchini & summer squash 4, sweet corn succotash 4, spaghetti squash 4, sautéed kale 4, white cheddar grits 3, spring onion & apricot rice 4, sweet slaw 3, jalapeño smoky mac n' cheese 5

## LOCAL PARTNERSHIPS

We believe that every plate tells a story.

Without our partners, these stories would have no beginning.

**Lawrence, Kansas** | Caramelo | Courage Farm | Irick Farms | Juniper Hill Farm | Meat, LLC.

Steven Bogler | Two Sisters Farm | Wakarusa Valley Farms

**Neighbors** | Alma Creamery, Alma KS | Campo Lindo, Lathrop MO |

Farm to Market Bread Co., Kansas City MO | Good Farms, Inc., Olsburg KS |

Paradise Locker Meats, Trimble MO | Wiebe Farms, Durham KS

**J. WILSON'S**