

The Farmhouse

Dinner Menu

Starters

Soup of the day 8

Beer battered cheese curds 9

beer battered Hemme Bros sriracha cheese curds served with buttermilk dressing

Assorted Local Cheeses 16

A selection of three local or regional cheeses with assorted accompaniments

Red Pepper and Ricotta Dip 12

roasted red pepper, shallots, garlic, cream cheese, and fresh ricotta served with grilled pita

Salads

Summer Steak Greek Salad MKT

Kalamata olives, red onion, blackberries, blueberries, feta cheese, farmer's mixed greens and a black sherry vinaigrette topped with mkt steak

Salad Only 9

Farmhouse Salad 9

farm fresh vegetables, Hemmes Brother's cheddar, homemade croutons and buttermilk dressing

Tomato Gorgonzola Salad 12

local tomatoes, gorgonzola, red onions, farmers greens and white balsamic reduction

add chicken to any salad... 6

(Buttonwood Farms free range locally sourced chicken)

- **Automatic gratuity may be applied to parties of 10 or more**
- **Split plates will incur an extra charge**

Entrees

Barham Burger 20

10oz beef patty, crispy onion straws, jalapeno aioli, lettuce and tomatoes with a side of croc fries with Hemme Brother's shaved cheddar

Grilled Strip Steak 35

beet and horseradish whipped cream, au jus, pommes puree, spinach puree and farmer's vegetables

Smoked Trout Ravioli 22

brown butter beurre blanc, crispy trout skin, mushrooms, lemon gremolata and roasted pecans

Surf and Turf 32

smoked pork belly, seared scallops, polenta, shishito & bean puree, local flowers and farmer's vegetables

Chicken Florentine 24

airline chicken breast, micro salad with potato confit, farmer's vegetables and a creamy spinach garlic sauce

Smoked Duck Ragu 25

summer greens, shaved manchego, brown butter sauteed sage and nutmeg spätzle with farmer's vegetables and a rustic tomato sauce

Hanger and Fries 25

Arrowhead Game grass-finished, vintage aged hanger steak, pickled onions, bleu cheese butter and salsa verde with house cut fries

Desserts

Ask your server about additional desserts

Lemon Lavender Bar 10

Served with housemade lavender ice cream

Chocolate Toffee Bar 10

Served with housemade caramel & sea salt ice cream

**The Farmhouse would like to thank
all of our farmers!**

Arrowhead Game
Bagelworks
Barham Family Farms
Ben Hall Mushrooms
Bloom Baking Company
Broadway Roasting
Buttonwood Farm
Cedar Creek
City Bitty Farms
Crum's Heirlooms
Farm to Market Bread
Gibbs Road Farms
Golden Rule Meats
Goode Acres
Grand River Mushrooms
Morning Glory
Green Dirt Farms
Green Gate Family Farms
Happy Tracks Farm
Hatfield Signature Meat
Hemme Bros Creamery
Honey Del Farm
Kansas City Shrimp
Meshuggah Bakery
Prairie Birthday Farms
Rare Hare
Seattle Fish
Shadowbrook
Simply Foods
SkyView Farms
Thane Palmberg
Wood Mood

**Being local and seasonal, our menu is subject
to change without notice.**

We take your food allergies, sensitivities, and preferences seriously. Please notify your server of your severe food allergy or dietary requirements.

*May contain raw or undercooked ingredients. Eating raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

We also offer catering and special
event accommodations!

Please contact us for more information:

events@eatatthefarmhouse.com or

816-569-6032

Visit us online:

www.eatatthefarmhouse.com

Instagram: @TheFarmhouseKC

Twitter: @TheFarmhouseKC

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