

# The Farmhouse

## Dinner Menu

### Starters

<b>Soup of the Day</b>	<b>8</b>
<b>Cheese Curds</b>	<b>9</b>
Beer Battered Hemme Brothers' Cheese Curds Buttermilk Dressing	
<b>Fried Mushrooms</b>	<b>12</b>
Mushroom Medley, Chipotle Tomato Sauce, Buttermilk Dressing	
<b>Onion Dip</b>	<b>11</b>
House-made Sour Cream, Caramelized Onions, garlic, Served with House Fried Potato Chips	

### Salads

<b>Roasted Turnip &amp; Beet</b>	<b>11</b>
Greens, Roasted Sweet Potatoes, Bacon, Spiced Honey, Shaved Red Onion, Goat Cheese Vinaigrette	
<b>The Farmhouse</b>	<b>9</b>
Farm Fresh Vegetables, Hemmes Brothers' Cheddar, Bacon, Croutons and Buttermilk Dressing	
<b>Winter Salad</b>	<b>13</b>
Shaved Brussel Sprouts, Kale, Local Apples, Candied Local Pecans, Goat Cheese, Apple Cider Vinaigrette	
<b>Add Buttonwood Farms' free range chicken to any salad...</b>	<b>6</b>

### Desserts

*Ask your server about additional desserts!*

<b>Autumn Spiced Cheesecake</b>	<b>9</b>
<b>Chocolate Toffee Bar</b>	<b>9</b>

### Entrees

<b>Farmhouse Smash Burger*</b>	<b>18</b>
Double Beef Patty, Sharp Cheddar, Caramelized Onions, Mayonnaise, Brioche Buns <b>Add Ons.....Provolone, Pepper Jack, Blue Cheese, Ham, Bacon, Fried Egg, Sautéed Mushrooms, Jalapenos.....1 Each</b>	
<b>Vegan Pumpkin Risotto</b>	<b>22</b>
Mushrooms, Leeks, Kale, Coconut Milk	
<b>Stuffed Rainbow Trout</b>	<b>28</b>
Wrapped in Prosciutto, Cornbread Stuffing, Chili-Churi Sauce, Pearled Cous-Cous Salad with Spanish Chorizo, Capers, Garden Vegetables	
<b>Hatch Chicken Cordon Bleu</b>	<b>24</b>
Sweet Potato Puree, Seasonal Vegetable Hash, Bacon Lardon, Roasted Garlic Cream Sauce	
<b>Apricot &amp; Hoisin Glazed Riblets</b>	<b>18</b>
Midwestern Fried Rice, Kale & Apple Buttermilk Slaw	
<b>Ribeye Steak Sandwich</b>	<b>18</b>
Gorgonzola Cheese, Tomato, Arugula, Caramelized Onions, Lemon Mayo, Sesame Hoagie Bun	
<b>Hanger Steak &amp; Fries</b>	<b>25</b>
Arrowhead Game Grass-Fed, Vintage Aged Beef, Pickled Onions, Blue Cheese Butter, Chimichurri, House Cut Fries	
<b>Farmhouse Meatloaf</b>	<b>20</b>
Meatloaf of the Day, Garlic Mashed Potatoes, Roasted Bacon & Brussel Sprouts	

\* **Automatic gratuity may be applied to parties  
of 10 or more**

\* **Split plates will incur an extra charge**

\* **We take your food allergies very seriously,  
please notify your server of any restrictions  
or requirements.**

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

**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](mailto:events@eatatthefarmhouse.com)  
or 816-569-6032**

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