

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

Galette of the week 10

Fresh local produce and dairy accompanied with a farmer green salad, elderberry vinaigrette and blistered tomatoes

Red Pepper and Ricotta Dip 12

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

Salads

Watermelon-Peach Salad 9

Arugula, goat cheese, shaved red onion, fresh oregano, and lemon zest in white balsamic

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)

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

Prosciutto Crusted Stuffed Trout 28

Cornbread stuffing, herbed couscous salad with spanish chorizo, arbol sauce and chimichurri

Chicken Florentine 24

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

Boursin Pecan Stuffed Pork Loin 22

Chili leek succotash, black bean puree and green tomato chutney

Grilled Flat Iron 28

Crawfish mashed potatoes, seasonal farmer's vegetables and lemon herb butter

Hanger and Fries 25

Arrowhead Game grass-finished, vintage aged hanger steak, pickled onions, bleu cheese butter and chimichurri 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

- **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!**

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

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