

Soup & Salads

Sweet Corn Soup

Butter Poached Lobster + Blistered
Sweet Corn + Sorrel *cup 10 or bowl 15*
Wine Pairing: Louis Jadot - Chardonnay; Macon-Villages, France; 2017

Local Farm Chop Salad

A highlight of the freshest vegetables and
greens from our partnering farms. Served with a
house-made red wine vinaigrette *13*
Wine Pairing: Walnut Block - Sauvignon Blanc; Marlborough, New Zealand; 2018

Compressed Melon Salad

Local Cucumber + Goatsbeard Farm Chevre + Sourdough Crisps +
Fresh Herbs + Salt & Pepper Vinaigrette *13*
Wine Pairing: Bonotto Delle Tezze - Pinot Grigio; Veneto, Italy; 2016

Summer Cobb Salad

Mixed Local Greens + Heirloom Tomatoes +
Marcoot White Cheddar + Wenneman's Bacon +
Chopped Lucky Dog Eggs + Fresh Avocado +
Buttonwood Chicken +
Tompkins Buttermilk Dressing *13*
Wine Pairing: Walnut Block - Sauvignon Blanc; Marlborough, New Zealand; 2018

Soft Drinks

Coke + Diet Coke + Sprite + Tea + Coffee *2.5*

Pellegrino *6*

Signature Barrel-Aged Cocktails

Rack House Barrel-Aged Bourbon Manhattan *11*
Rack House Barrel-Aged Rye Manhattan *11*



Executive Chef

Philip Day

Sommelier

Josh French

Chef de Cuisine

Matt Hulme

House Manager

Tiffany Key

Asst. Manager /

Event Coordinator

Chloe Loughridge

For information about booking a private event, please contact
Chloe Loughridge: TompkinsEvents@TheRackHouseKWW.com

Dinner Menu

Starting at 5 p.m. Tuesday through Sunday

Starters

Heirloom Tomato Pie

Marcoot White Cheddar Cheese +
Butter Crust + Basil *13*

Wine Pairing: Louis Jadot – Gamay; Burgundy, France; 2017

Seared Scallops

Local Bacon + Sweet Corn + Chanterelle Mushrooms +
Sunflower Sprouts *16*

Wine Pairing: Louis Jadot - Chardonnay; Macon-Villages, France; 2017

Tompkins Wild-Caught Salmon Lox

Dill Aioli + Radish + Salmon Roe +
Sourdough Crisps + Fresh Dill *12*

Wine Pairing: Louis Jadot - Chardonnay; Macon-Villages, France; 2017

Honey Glazed Wenneman's Bacon

Heirloom Tomato + Basil +
Sourdough Crisps + Mayonnaise *14*

Wine Pairing: Segura Viduas - Sparkling Brut Cava; Spain; N/V

Dessert

Death By Chocolate

French Chocolate Mousse + Chocolate Cake +
Chocolate Ice Cream + Chocolate Crisp + Chocolate Gel *10*
Wine Pairing: 1,000 Stories "Half Batch" – Petite Sirah; Lake County, California; 2015

Thousand Layers

Crispy Butter Pastry + Blackberry + Basil +
Vanilla Diplomat Cream *10*

Wine Pairing: Hess Select "Treo" - Blend; California; 2014

Peaches & Cream

Vanilla Panna Cotta + Local Peaches +
Vanilla Tuile + Peach Sorbet + Basil *10*
Raspberry Bellini

Goatsbeard Farm Chevre Cheese

Cherry Compote + Toasted Pecans + Sourdough Crisps +
Sunflower Sprout Salad *12*

Wine Pairing: Bonotto Delle Tezze - Pinot Grigio; Veneto, Italy; 2016

Entrees

Koji Cured Black Angus Strip Steak

Beef Chicharron + Sautéed Greens + Yukon Potatoes +
King Trumpet Hunter's Sauce *36*

Wine Pairing: 1,000 Stories "Half Batch" – Petite Sirah; Lake County, California; 2015

Wild-Caught Salmon

Smoked Mussel Beurre Blanc + Summer Vegetables +
Fresh Herb Salad + Salmon Roe *28*

Wine Pairing: Quilt – Chardonnay; Napa Valley, California; 2016

Market Fish

Changes Daily *Market Price*

Buttonwood Farms Roasted Chicken

Chanterelle Mushrooms + Warm Missouri Wheat &
Sunflower Pilaf + Roasted Chicken Jus *25*

Wine Pairing: Quilt – Chardonnay; Napa Valley, California; 2016

Cherry Smoked Duck Breast

Pulled Duck Leg Confit + Cherry + Missouri Polenta +
Toasted Pecans + Basil *30*

Wine Pairing: District 7 - Pinot Noir; Monterey, California; 2016

D&M Farms Pork Chop

Peaches + Kohlrabi + McGraw Hilltop Pecans +
Fromage de Tete + Basil *25*

Wine Pairing: Stillman St - Chardonnay; Alexander Valley, Sonoma Co., California; 2016

Goatsbeard Chevre Stuffed Ravioli

Sweet Corn Nage + Chanterelle Mushrooms +
Summer Vegetables + Sunflower Greens *22*

Wine Pairing: Bonotto Delle Tezze - Pinot Grigio; Veneto, Italy; 2016

*Consuming raw or uncooked meat, seafood, cheese or eggs may increase the risk
of foodborne illness. Not all ingredients are listed on the menu.
Let us know if you have any specific allergies.*