

Soup & Salads

Smoked Corn Soup

Sweet Corn + Heirloom Tomatoes + Fresh Herbs (cup) 7

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

Little Gem Caesar Salad

Lucky Dog Farm Little Gem Lettuce + White Anchovy + Parmesan +

Cured Farm Egg + Sourdough Crumble + Lemon Zest 13

Wine Pairing: *Foris* – Gewurztraminer; Rogue Valley, Oregon; 2017

Watermelon Salad

Watermelon + Cucumber + Local Chevre + Lucky Dog Greens +

Olive Oil + Sea Salt + Black Pepper 13

Wine Pairing: *Scarpetta* - Pinot Grigio; Friuli-Venezia Giulia, Italy; 2017

Soft Drinks

Coke + Diet Coke + Sprite + Dr. Pepper +

Lemonade + Iced Tea + Coffee 2.5

Pellegrino 750ml 6

Aqua Panna 500ml 5

Sunday Funday Drinks!

Bloody Mary

Olives + Bacon + Lemon + House-blended Salted Rim

Vodka Price +2

Tompkins Spicy Bloody Mary

House-infused Roasted Jalapeno Vodka + Olives + Bacon +

Lemon + House-blended Salted Rim 7

Bottomless 16.5

Mary is Smokin!

Mezcal + Lime + Tabasco 7

Filthy Martini

Wheatley Vodka + Olive Brine + Olive & Bacon Garnish +

Bloody Mary Mix 7

Mimosa

Sparkling Wine + Orange Juice 7

Bottomless 16.5

Mimosa of the Moment

Ask your server or bartender

Five Farms Irish Cream & Coffee 5.5 ~ 8.5

House-made Red or White Sangria 8

For information about booking the private event space, please contact

Chrissy Vorst: TompkinsEvents@TheRackHouseKWW.com

We are a from-scratch, farm to table dining experience.

Most of our produce and meats are sourced from local farms.

Cook times may take a bit longer than other establishments in the area.

Brunch

Served from 10 a.m. to 3 p.m. Sunday

From-scratch Breakfast

Old Fashioned Breakfast

Wenneman's Bacon + 2 Farm Eggs + Sourdough Toast +

Choice of Fresh Fruit or Potatoes O'Brien 12

Kyle's Spring French Toast

Peach Maple Syrup + Peach Jam +

Fresh Peaches + Cultured Butter +

Whipped Cream + Powdered Sugar 12

Chanterelle Omelet

3 Farm Eggs + Chantrelle Mushrooms + Chèvre Cheese +

Choice of Fresh Fruit or Potatoes O'Brien 15

Scallop Benedict

2 Butter Basted Scallops + Soft Poached Farm Egg +

Wenneman's Bacon +

Sourdough Toast + Heirloom Tomatoes 20

A la Carte Sides

Wenneman's Bacon 4

2 Farm Eggs 4

Potatoes O'Brien 4

Tompkins French Fries 4

Mixed Greens 4

Fresh Fruit 4

Kitchen Staff Appreciation

Buy a round for the Kitchen 7

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.

In accordance with Missouri law, and the regulations set by Visa, MasterCard and Discover, we impose a 1.9% surcharge on credit cards, which is not greater than our cost of acceptance.

Sandwiches

Wagyu Burger

Marcoot White Cheddar + Tompkins Black

Garlic Mayonnaise + Bacon Onion Marmalade +

Leaf Lettuce + Tomato + Red Onion +

Rack House Pickles + Brioche Bun +

Tompkins Fries 15

Wine Pairing: 6th Sense by Michael David – Syrah; Lodi, California; 2017

Buttonwood Farms Chicken Salad Sandwich

Lucky Dog Greens + Sourdough Bread +

Tompkins Fries 12

Wine Pairing: 6th Sense by Michael David – Syrah; Lodi, California; 2017

50 Mile BLT

Cider Glazed Wenneman's Bacon +

Local Heirloom Tomatoes + Lucky Dog Farm Mixed Greens +

Tompkins Sourdough Toast + Basil Mayonaise +

Tompkins Fries 13

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

Entrees

Koji Cured Strip Steak

Beef Chicherone + Heirloom Tomato + Zucchini

14oz. 36 or 7oz. 18

Wine Pairing: Tenshen - Syrah + Grenache + Mourvedre + Petite Sirah + Merlot; Santa Barbara County, California; 2017

Summer Squash Agnolotti

Local Goat Cheese + Heirloom Tomatoes +

Chantrelle Mushrooms + Summer Squash

Full Portion 24 or Half Portion 13

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

Dessert

Death By Chocolate

Chocolate Fudge Cake + French Chocolate Mousse +

Chocolate Cigar + Chocolate Tuiles + Chocolate Gelée + White

Chocolate + House-made Chocolate Ice Cream 10

Wine Pairing: 6th Sense by Michael David – Syrah; Lodi, California; 2017

Peaches & Cream

Peach + Torn Peach Cake + Meringue +

Diplomat Cream + Basil 10

Wine Pairing: *Pacific Rim "Hahn Hill Vineyard"* - Chenin Blanc; Washington; 2013

Milk & Honey

Buttermilk Parfait + Saffron Honey Caramel + Buttermilk Crumble

+ Honeycomb Candy + Flowers 10

Wine Pairing: *Pacific Rim "Hahn Hill Vineyard"* - Chenin Blanc; Washington; 2013

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