

Lunch & Dinner

Tue - Sat

Soup & Salads

Smoked Corn Soup

Sweet Corn + Heirloom Tomatoes + Fresh Herbs (cup) 8
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

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 Pecan 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

Five Farms Irish Cream & Coffee

5.5 ~ 8.5

**Tompkins by the Rack House® is 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.**

*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.*

Starters

House-made Sourdough Bread

House-made Cultured Butter + Sea Salt 7

Smoked Rainbow Trout

Basil + Cucumber + Tomato + Sourdough Toast 14
Wine Pairing: *Pacific Rim "Hahn Hill Vineyard"* - Chenin Blanc; Washington; 2013

Blue Point Oysters

Watermelon Mignonette + Basil + Black Pepper + Sea Salt 13
Wine Pairing: *Segura Viudas* - Brut Cava; Spain; N/V (9 oz.)

Buttonwood Farms Chicken Liver Terrine

Peach + Basil + Sourdough Toast + Sea Salt + Black Pepper 12
Wine Pairing: *Maison Nicolas* - Sauternes; Bordeaux, France; 2015

Heirloom Tomato Pie

Butter Crust + Marcoat White Cheddar + Fresh Herb Salad +
Charred Tomato Vinaigrette 14
Wine Pairing: *Antonutti Collevento 921* – Chardonnay; delle Venenie, Italy; 2016

Trio of Artisan Cheeses from Near and Far

Point Reyes Bleu, California
Heartland Dairy Chevre, Missouri
Marcoat White Cheddar, Illinois
Stone Fruit + McGraw Hilltop Farm Pecans +
Sourdough Toast 16

Kitchen Team Appreciation

Buy a round for the kitchen staff 7

Signature Sandwiches

Buttonwood Farms Chicken Salad Sandwich

Lucky Dog Farm Greens + Sourdough Toast + Pecans +
Tompkins Fries or Local Mixed Greens Salad 13
Wine Pairing: 6th Sense by Michael David – Syrah; Lodi, California; 2017

Wagyu Burger

Marcoat White Cheddar + Black Garlic Mayonaise + Black
Onion Marmelade Lettuce + Tomato + Onion + Pickles +
Brioche Bun + Tompkins Fries or Local Mixed Green Salad 15
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 or Local Mixed Greens Salad 13
Wine Pairing: *District 7* - Pinot Noir; Monterey, California; 2016

**For information about booking the banquet room for a private event, please contact
Chrissy Vorst: TompkinsEvents@TheRackHouseKWW.com**

*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*

Entrées

Koji Cured Strip Steak

Beef Chicherone + Heirloom Tomato + Zucchini
14oz. 36 or 7oz. 20
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 14
Wine Pairing: *Stillman St* - Chardonnay; Sonoma Co., California; 2016

Local Pork

Sweet Soy Braised Pork Belly + Fromage de Tête + Swiss Chard +
Watermelon + Missouri Rice + Radish
Full Portion 26 Half portion 15
Wine Pairing: *Raptor Ridge Rose* - Pinot Noir; Willamette Valley, Oregon; 2017

Market Fish

Changes Daily *Market Price*

Buttonwood Farm Roasted Chicken

Chanterelle Mushrooms + Thyme Glace +
Local Green Beans + Baby Potatoes
Breast 25 or Leg 14
Wine Pairing: *Foris* – Gewurztraminer; Rogue Valley, Oregon; 2017

Butter Basted Scallops

Smoked Corn + Chanterelle Mushrooms + Wenneman's Bacon
4 for 30 or 2 for 17
Wine Pairing: *Pacific Rim "Hahn Hill Vineyard"* - Chenin Blanc; Yakima Valley, Washington; 2013

Smoked Duck

Peach + Sweet Pepper Tartare + Basil
Breast 32 or Leg 17
Wine Pairing: *Scarpetta* - Pinot Grigio; Friuli-Venezia Giulia, Italy; 2017



Executive Chef

Philip Day
Sommelier
Josh French
Sous Chef
Braiden Dowell
House Manager
Carl Robinson
Event Coordinator
Chrissy Vorst
Asst. Manager
Elena Noble

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