

# Dinner

5pm Tue - Sat

## Soup & Salads

### Pumpkin Soup

Apple + Pecan Granola **8**

Wine Pairing: *A to Z* – Riesling; Oregon; 2018

### Little Gem Caesar Salad

Little Gem Lettuce + Marinated White

Anchovies + Shredded Parmesan + Cured Farm Egg Yolk +

Sourdough Crumble **13**

Wine Pairing: *Bonotto Del Tezze* - Pinot Grigio; Veneto, Italy; 2018

### Crispy Brussels Sprout Salad

Wenneman's Bacon + Shredded Marcoat White Cheddar + Warm Maple

Vinaigrette + Roasted Oyster Mushrooms **13**

Wine Pairing: *Stillman St* - Chardonnay; Alexander Valley, Sonoma Co., California; 2018

## Starters

### House-made Sourdough Bread

House-made Cultured Butter + Sea Salt **7**

### Smoked Missouri Trout

Farm Egg + Beets + Sourdough Toast **14**

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

### Blue Point Oysters

Green Apple **13**

Wine Pairing: *Segura Viudas* - Brut Cava; Spain; N/V (9 oz.)

### Buttonwood Farms Chicken Liver Terrine

Apple + Sourdough Toast **12**

Wine Pairing: *Maison Nicolas* - Sauternes; Bordeaux, France; 2015

### Caramelized Onion Tart

Butter Crust + Local Onion + Point Reyes Bleu Cheese **14**

Wine Pairing: *Milbrandt* - Merlot; Columbia Valley, Washington; 2017

### Trio of Artisan Cheeses from Near and Far

Point Reyes Bleu, California

LeClair Goat Cheese, Wisconsin

Marcoat White Cheddar, Illinois

Apple + McGraw Hilltop Farm Pecans +

Sourdough Toast **16**

### Kitchen Team Appreciation

Buy a round for the kitchen staff **7**

## Entrées

### Koji Rubbed Strip Steak

Broccoli + Onions + Talot Poached Baby Potatoes

14oz. **36**

Wine Pairing: *6<sup>th</sup> Sense* by Michael David – Syrah; Lodi, California; 2017

### Pumpkin Agnolotti

Goat Cheese + Brown Butter + Oyster Mushrooms +

Toasted Pecans **24**

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

### Local Pork Loin

Sweet Potato + Braised Red Cabbage + Apple **26**

Wine Pairing: *Raptor Ridge Rose* - Pinot Noir; Willamette Valley, Oregon; 2017

### Market Fish

Changes Daily *Market Price*

### Buttonwood Farm Roasted Chicken Breast

Fall Roots + Bordelaise Sauce **25**

Wine Pairing: *District 7* - Pinot Noir; Monterey, California; 2017

### Butter Basted Scallops

Cauliflower Rice + Wenneman's Bacon + Oyster Mushrooms +

Brown Butter Cream 4 for **30**

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

### Smoked Duck Breast

Maple Gastrique + Brussel's Sprouts + Toasted Pecans **32**

Wine Pairing: *Domaine Rose Dieu "Plan de Dieu"* – Grenache + Syrah; Côtes du Rhône, France; 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: *6<sup>th</sup> Sense* by Michael David – Syrah; Lodi, California; 2017

### Fall Pavlova

Baked Meringue + Pumpkin + Apple **10**

Pairing: *Copper & Kings Apple Brandy* - Louisville, Kentucky

### Maple Crème Brûlée

Pecan Granola + Toasted Marshmallows **10**

Wine Pairing: *POPUP* by K Vinters - Chardonnay; Washington; 2018

### 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.



### Executive Chef

Philip Day

### Sommelier

Josh French

### Sous Chef

Braiden Dowell

### House Manager

Carl Robinson

### Event Coordinator

Chrissy Vorst

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