

# Lunch

11am—4pm 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 Brussel's Sprout Salad

Wenneman's Bacon + Shredded Marcoat White Cheddar +  
Warm Maple Vinaigrette + Roasted Oyster Mushrooms **13**  
Wine Pairing: *Stillman St* - Chardonnay; Sonoma Co., California; 2016

## Starters

### House-made Sourdough Bread

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

### 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**

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

## Entrées

### Koji Rubbed Strip Steak

Broccoli + Onions + Talot Poached Baby Potatoes  
14oz. **36** or 7oz. **18**

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

### Pumpkin Agnolotti

Goat Cheese + Brown Butter + Oyster Mushrooms +  
Toasted Pecans Half Size **13** or Full Size **24**

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

### Local Pork Loin

Sweet Potato + Braised Red Cabbage + Apple Half Size **15** or Full Size **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** or 2 for **17**

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

### Crispy Duck Leg

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

Wine Pairing: *Domaine Rose Dieu "Plan de Dieu"* – Grenache + Syrah; Côtes du Rhône, France; 2017

## Signature Sandwiches

### Buttonwood Farms Fried Chicken Sandwich

House-made Pickles + Black Garlic Mayonnaise + Greens + Brioche Bun +  
Tompkins Fries or Local Mixed Greens Salad **13**

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

### Wagyu Burger

Marcoat White Cheddar + Black Garlic Mayonnaise + Bacon-  
Onion Marmelade + Lettuce + Tomato + Onion + Pickles +  
Brioche Bun + Tompkins Fries or Local Mixed Green Salad **15**

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

### Smoked Missouri Trout Tartine

Sourdough Toast + Farm Egg + Pickled Beets **13**

Wine Pairing: *District 7* - Pinot Noir; Monterey, 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: *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: *A to Z Bubbles* – Rosé of Pinot Noir + Chardonnay; Oregon; N/V

### 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.

## Soft Drinks

Coke + Diet Coke + Sprite + Dr.  
Pepper +  
Lemonade + Iced Tea + Coffee **2.5**  
Pellegrino 750ml **6**  
Aqua Panna 500ml **5**



### Executive Chef

Philip Day  
Sommelier  
Josh French

### Sous Chef

Braiden Dowell  
Patrick Vanscoyk  
House Manager  
Carl Robinson

### Asst. Manager

Nathan Gregg  
Event Coordinator  
Chrissy Vorst