

Soup & Salads

Pumpkin Soup

Apple + Pecan Granola **8**

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

Little Gem Caesar Salad

Little Gem Lettuce + White Anchovy + Parmesan +
Cured Farm Egg + Sourdough Crumble **13**

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

Crispy Brussels 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

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

House-made Red or White Sangria **8**

Five Farms Irish Cream & Coffee **5.5 ~ 8.5**

For information about booking the private event space, please contact
Chrissy Vorst: TompkinsEvents@TheRackHouseKWW.com

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 Summer French Toast

Apple Maple Syrup + Apple Jam +
Fresh Apples + Cultured Butter +
Whipped Cream + Powdered Sugar **12**

Oyster Mushroom Omelet

3 Farm Eggs + Oyster 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 +
Shaved Brussel's Sprouts **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.*

**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.**

Sandwiches

Wagyu Burger

Marcoat 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 Fried Chicken Sandwich

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

Wine Pairing: 6th 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

Entrees

Koji Rubbed Strip Steak

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

Wine Pairing: 6th 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

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

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

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