

# Winter/COVID Menu

4pm - 9pm Thursday & Friday

11am - 9pm Saturday

*Subject to weather, staffing,  
and world changing events*

## Soup & Salads

### Potato Soup

Smoked Potato Velouté + White Cheddar Bacon Crumble +  
Scallion + Scallion Pistou **12**

Wine Pairing: *Quilt* – Chardonnay; Napa Valley, California; 2017

### Little Gem Caesar Salad

Little Gem Lettuce + Marinated White  
Anchovies + Grated Parmesan + Cured Farm Egg Yolk +  
Sourdough Crumble + Creamy Caesar Dressing **12**

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

## Starters

### House-made Sourdough Bread

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

### 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**

## Prix Fixe Options

### 3 Course 45

1 Starter or Smaller Plate + 1 Big Plate + 1 Sweet

### 4 Course 55

1 Starter + 1 Smaller Plate + 1 Big Plate + 1 Sweet

## Soft Drinks

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

## Big Plates

### Koji Cured Strip Steak

Bordelaise Sauce + Broccoli + Beef Chicharrón + Potato  
12oz. **30**

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

### Pan Roasted Game Hen

Mushroom Forestiere Sauce + Missouri Rice +  
Wilted Winter Greens **30**

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

### Rockbridge Rainbow Trout

Trout Roe Beurre Blanc + Horseradish Panade +  
Sous Vide Cabbage + Carrots **30**

Wine Pairing: *Pacific Rim "Hahn Hill Vineyard"* - Chenin Blanc; Washington; 2014

## Smaller Plates

### Butter Basted Scallops

Shaved Brussels Sprouts + Crispy Brussels Sprouts +  
Bacon + Brown Butter Cream **15**

Wine Pairing: *Pacific Rim "Hahn Hill Vineyard"* - Chenin Blanc; Washington; 2014

### Duck Pastrami

Mustard + Dill + Honey + Pickled Onion + Pickled Beet +  
Sourdough Crisp **15**

Wine Pairing: *District 7* - Pinot Noir; Monterey, California; 2018

## Signature Sandwiches

*(lunch only)*

### Chicken Salad 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

## Sweets

### Chocolate & Caramel

French Chocolate Mousse +  
Dolce de Leche + Chocolate Cookies +  
Butterscotch Crumble **12**

Wine Pairing: *POPUP by K Vinters* - Chardonnay; Washington; 2019

### Baked Alaska

Toasted Meringue + Pecans + Maple Ice Cream **12**

Wine Pairing: *POPUP by K Vinters* - Chardonnay; Washington; 2019

## After Dinner Drinks

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  
**Asst. Manager**  
Shannon Luckett  
**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*