



RESTAURANT WEEK DINNER MENU

3-COURSE \$33

APPS

HOUSE SALAD

mixed greens, carrot, radish,
cucumbers, cotija,
red wine vinaigrette

CAESAR SALAD*

romaine, grana padano,
brioche croutons,
house-made dressing

CHICKEN VEGETABLE SOUP

rotisserie chicken, wood fired seasonal
vegetables, braised greens, hominy

POZOLE

rotisserie beef and pork, hominy, tortilla,
radish, cilantro, avocado crema

ENTREES

RIGATONI PASTA

broccolini, heirloom tomato,
roasted garlic, charred tomato
cream sauce, grana padano

CAVATELLI PASTA

italian sausage, kale, shallot,
chicken jus, chili pepper,
herbed goat cheese

HALF CHICKEN

slow roasted, broccolini,
yukon mashed potatoes,
chicken jus

PORK CHOP

slow roasted, brussel sprouts,
butternut squash, cranberries,
apple demi-glace

ATLANTIC SALMON

wood-fired, anson mills farro verde,
roasted mushrooms,
broccolini and braised radish,
buerre monte

HANGER STEAK

wood-fired, russet potatoes,
red wine braised onions, demi-glace

*Consuming raw or under cooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.

//// //// Dessert //// ////

FRUIT COBBLER

seasonal fruit cobbler served hot,
vanilla ice cream



Kansas City Restaurant Week partners
with local charities to raise funds for
causes that help build and strengthen the
community. Portion of proceeds go
to local charities.