

Lunch - \$15

STARTERS (Choice of)

HOUSE GARDEN SALAD

SIDE CAESAR SALAD

CUP OF MADE FROM SCRATCH SOUP

ENTREE (Choice of)

TURKEY APPLE BRIE SANDWICH House smoked turkey, bacon, brie cheese, spinach, honey mustard, granny smith apples on grilled Farm to Market sourdough, served with fries

KC CLASSIC SANDWICH WITH FRIES Brisket, sausage and ham with cheddar cheese, tomato, ranch and Hillsdale Bank BBQ sauce on grilled Texas toast, served with fries

8OZ ANGUS BURGER Topped with onion strings, cheddar cheese, lettuce, tomato and pickle on Farm to Market egg bun, served with fries

**SMOKED RED PEPPER PASTA Smoked pulled chicken, penne pasta, red peppers, peas and onions tossed in a red pepper cream sauce

DESSERT

HOUSE MADE EGGNOG BREAD PUDDING WITH WHISKEY CRÈME ANGLAISE

** Gluten-free ** Gluten-free upon request*

Dinner - \$33

STARTERS (Choice of)

*HOUSE SMOKED CHICKEN WINGS Louisiana butter, broiled bleu cheese

BUFFALO CAULIFLOWER Assorted veggies, bleu cheese dressing

*TRUFFLE FRIES Served with sweet chili and lemon aioli dipping sauces

ENTRÉE (Choice of)

*12OZ. HAND CUT KC STRIP Served with mashed potatoes and choice of grilled asparagus or crispy brussel sprouts

*GRILLED FRESH SALMON WITH LEMON YOGURT SAUCE Served with red pepper jam, avocado and grilled asparagus

SMOKED HALF CHICKEN Basted with garlic and rosemary served with fontina cheese scalloped potatoes and grilled asparagus

*BBQ SHRIMP Pan seared served with smoked bacon creamed corn and crispy brussel sprouts with lemon aioli

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