



MAINS

FRITTATA *gf* Open Faced Italian Style Omelet, Tomato, Mushrooms, Summer Squash, Goat Cheese with Herbed Breakfast Potatoes and Fresh Fruit **14**

CREPES Green Dirt Farm Fresh Cheese, Duck Confit, Caramelized Onion, Charred Berry Jam, Arugula, Grilled Peaches **14**

FEATURED QUICHE Served with Mixed Greens, Pecorino Romano, Radish, Marcona Almonds, Bloomed Cranberries, Citrus Champagne Vinaigrette **12**

AREPAS *gf* Traditional Corn Cakes, Pulled Pork, Radish, Pickled Onion, Queso Fresco, Cilantro, Avocado Mousse **13**

RED CURRY SHRIMP Sautéed Shrimp, Sweet Coconut Red Curry, Basmati Rice, Broccoli, Tomatoes, Onion, Mint, Basil **14**

PANZANELLA SALAD Heirloom Tomatoes, Cucumber, Onion, Garlic Hearth Bread, Red Wine Vinegar, Evoo, Castelrosso Piedmonte **13**

WEBSTER HOUSE STEAK BENEDICT Grilled Butcher's Tenderloin, Toasted English Muffin, Sautéed Greens, Caramelized Onions, Poached Eggs, Green Tomato Béarnaise & Herbed Breakfast Potatoes **16**

FRIED CHICKEN Spicy Campo Lindo Chicken Thigh, Crum Farm Grits, Arugula, Fried Egg, Buffalo Sauce **13**

AGUACHILES Shrimp, Scallop, Halibut, Traditional Salsa Verde, Cucumber, Sweet Onion, Cilantro, Tortilla **13**

FRENCH TOAST House Made Brioche, Rosemary Berry Compote, Almonds, Crème Anglaise, Salted Maple Caramel **12**

BISCUITS AND GRAVY Buttermilk Chive Biscuits, Pork Sausage Gravy, Two Eggs Your Way & Herbed Potatoes (Mushroom Gravy Available) **12**

SMOKED SALMON HASH Organic Smoked Salmon, Sweet Potatoes, Peppers, Eggplant, Squash, Pepper Cream, Poached Eggs **14**

ALA CARTE SIDES

BURGER'S APPLEWOOD BACON	4	HERBED POTATOES	4
BISCUIT & GRAVY	6	FRESH FRUIT	4
EXTRA EGG	2.25	SIDE OF TOAST	2

DRINKS

BLOODY MARY ONE ZingZang and a touch of Guinness **9**

BLOODY MARY TWO Stoli Hot, dashes of Tabasco and Cholula, Black Pepper **10**

CUCUMBER "SNAPPER" BLOODY MARY Hendricks Gin, Cucumber, ZingZang **10**

BOTTOMLESS MIMOSA Sparkling Wine, Orange Juice **14**

CLASSIC MIMOSA Sparkling Wine, Orange Juice **8**

PEACH BELLINI Peach Puree & Sparkling Wine **8**

POMEGRANATE SPARKLER Sparkling Wine, Monin Pomegranate **8**

PIMMS CUP ROYALE Pimm's No 1, Peach Puree, Lemon Juice, Cognac, Sparkling Wine **10**

RASPBERRY GREYHOUND Vodka, Grapefruit Juice, Chambord **10**

DARK AND STORMY Myers Dark Rum, Ginger Beer, Lemon Juice **10**

BOURBON PEACH TEA Rieger Whiskey, Peach Puree, Sour, Splash of Coke **9**

ST. GERMAINE SPARKLER St. Germaine & Champagne **9**

BRUNCH 75 Vodka, Orange Juice & Sparkling Wine **8**

WEBSTER HOUSE BRUNCH TONIC Apostoles Mate Gin, Tonic, Grapefruit Juice & Thyme **9**

ITALIAN CREAM SODAS Orange, Pomegranate, Raspberry, Cherry, Blackberry, Blueberry & Peach **5**

gf Indicates Gluten Free

Executive Chef, Brandon Winn | Sous Chef, Alex George | Special Events Chef, Edwin Fluevog

Webster House Voted "Best of Venues"

Private meetings, dining for groups up to 130, larger receptions and events up to 325. Contact Kathy Done 816-221-4713 for details.

*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Groups of six or more will have an 18% gratuity automatically added to your check.

Menu Date August 13th, 2017

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