



## STARTERS

Soup of the Day - Cup 6 | Bowl 8

- RISOTTO** *gf* Sweet Corn, Prosciutto, Onion, Pine Nut, Basil, Grana Padano **14**
- CALAMARI** Flash Fried Fresh Calamari, Soy-Caramel Aioli, House-made Kimchi **12**
- POTSTICKERS** Campo Lindo Chicken, Wasabi Peas, Radish, Ponzu, Sweet Garlic Puree **13**
- PATE** Chicken Liver Pate, Cranberry Gelee, Fig Mostarda, Garlic Crostini, Herb Salad **12**
- CHARCUTERIE** House-made Terrines, Pickles, Accompaniments, Grilled Bread **15**
- BRUSCHETTA** Grilled Bread, Boucheron, Candied Beets, Radish, Pistachio, Pea Shoots **13**
- RAINBOW TROUT** Tempura Fried, Blistered Tomato, Arugula, Fried Capers, Pickled Onion, Grilled Lemon, EVOO **14**
- AGUACHILES** *gf* Shrimp, Scallop, Halibut, Traditional Salsa Verde, Cucumber, Sweet Onion, Cilantro, Grilled Tortilla **14**

## SALAD

enhance your salad - chicken 10 | steak\* 12

- HOUSE SALAD** *gf* Local Mixed Greens, Pecorino Romano, Radish, Marcona Almonds, Bloomed Cranberries, Citrus Champagne Vinaigrette **SM 6 LG 9**
- SUMMER FRIED CHICKEN LIVER SALAD** Peaches, Arugula, Cucumber, Penta Crème Blue Cheese, Sweet Onion, Campo Lindo Chicken Livers, Red Wine Vinaigrette **SM 11 LG 20**
- DUCK CONFIT SALAD** *gf* Heirloom Tomato, Varietal Bibb, Candied Beets, Sesame Roasted Carrots, Castelrosso, Duck Confit, Lemon Oil **SM 12 LG 23**

## MAINS

- SCALLOPS** *gf* Dulce Broth, Grilled Corn, Sweet Potato, Mushroom, Black Garlic, Radish **35**
- PAN SEARED ALASKAN HALIBUT** *gf* Cherry Agrodolce, Farro, Cabbage, Roasted Broccoli, Caper-Olive Marmalade **35**
- GRILLED 8oz BEEF TENDERLOIN** *gf* Grilled Squash, Onion, Potato, Béarnaise Butter, Sultana Demi-Glace **42**
- CHICKEN BREAST** *gf* Free Range Chicken, Creamed Corn, Chanterelles, Summer Squash, Black Garlic Vinaigrette **26**
- BRAISED PORK BELLY** *gf* Sesame Braised Pork Belly, Miso Rice Pudding, Mushroom, Pickled Cucumber, Nori Puree **28**
- VEGETABLE ENTREE** Tomato & Sheep's Milk Cheese Tart, Basil Soubise, Rye Pepper, Saba, Arugula, Shaved Vegetable **20**
- DAILY PASTA SPECIAL** Market Price

## FARM TO TABLE

Antioch Urban Growers - Kansas City, MO  
Burgers Smokehouse - California, MO  
Campo Lindo Farm - Lathrop, MO  
City Bitty Farm - Kansas City, MO  
Crum's Heirlooms - Bonner Springs, MO  
Cultivate KC - Kansas City, KS  
Farm to Market Bread - Kansas City, MO

Green Dirt Farm - Weston, MO  
Hatfield Beef - Maryville, MO  
Missing Ingredient - Kansas City, MO  
Palmberg Farm - Desoto, KS  
Sasha's Baking Co. - Kansas City, MO  
Windhaven Farms - Kansas City, MO  
Wood Mood - Higginsville, MO

*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 foodborne illness. Groups of six or more will have an 18% gratuity automatically added to your check

Menu Date July 14, 2017

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