

lunch



STARTERS & SALADS

Soup of the Day - Cup 6 | Bowl 8
enhance your salad - chicken 10 | steak* 12

- SHRIMP TOAST** Shrimp, Jalapeno, Scallion, Sesame, Baguette, Curry Caramel **9**
- PORTABELLA FRIES** Marinated & Breaded Mushrooms, Blistered Pepper Romesco, Arugula Capers **8**
- BRUSCHETTA** Grilled Hearth Bread, Goat Cheese, Grilled Peaches, Prosciutto, Pea Shoots **12**
- HOUSE SALAD *gf*** Local Mixed Greens, Pecorino Romano, Radish, Marcona Almonds, Bloomed Cranberries, Citrus Champagne Vinaigrette **SM 6 LG 9**
- CHICKEN SALAD** Lemon Herb Seared Chicken Breast, Grilled Potatoes, Balsamic Summer Squash, Arugula, Rye Crumble, Grilled Lemon Vinaigrette, Pecorino Romano **14**
- STEAK SALAD *gf*** Spiced & Seared 'Butcher's Tenderloin', Varietal Tomatoes, Sesame Roasted City Bitty Carrots, Varietal Bibb, Candied Beets, Penta Crème Blue Cheese, Smoked Sea Salt **15**

SANDWICHES & LARGE PLATES

Substitute Soup or House Salad for 3

- HOT TURKEY** House Smoked Turkey Breast, Cranberry-Chipotle Chutney, Bacon, Caper Aioli, Avocado, Smoked Gouda on Toasted Sourdough with Herbed Potatoes **13**
- BLT** Burger's Smokehouse Bacon, Fried Green Tomatoes, Local Greens, Toasted Rye, Black Pepper Aioli with a Small House Salad **13**
- TART** Tomato & Sheep's Milk Cheese Tart, Basil Soubise, Rye Pepper, Saba, Shaved Vegetable Salad **14**
- AGUACHILES *gf*** Shrimp, Scallop, Halibut, Traditional Salsa Verde, Cucumber, Sweet Onion, Cilantro, Grilled Tortilla **13**
- WEBSTER HOUSE BURGER*** 8 oz. Hatfield Farms Burger on an Egg Bun with Garlic Pickles, Lettuce, Tomato, Onion, with Herbed Potatoes **13** | Add Gruyere, Cheddar, or Blue Cheese **1** Burger's Bacon **3**
- SUMMER RISOTTO *gf*** Arborio Rice, Sweet Corn, Basil, Prosciutto, Local Onion, Pine Nut, Grana Padano **14**
- LUNCH TRIO** Soup of the Day + House Salad or Herbed Potatoes + ½ Hot Turkey Sandwich or ½ BLT **15**
- FILET PASTA** Seared Filet Tips, Basil Pesto, Torchio, Summer Squash, White Wine, Roasted Tomatoes, Pecorino Romano **14**
- TROUT ALMONDINE** Grilled Bean Salad, Roasted Watermelon Vinaigrette, Pickled Onion, Cabbage **16**
- PAN SEARED SCALLOPS** Broccoli Cream, Black Garlic Spaetzle, Roasted Carrots **20**

DRINKS

ITALIAN CREAM SODAS | ROASTERIE COFFEE & EARL GREY TEA | LORINA LEMONADE
'THE REPUBLIC OF TEA' SELECTIONS | SAN PELLIGRINO | SODAS

gf Indicates Gluten Free

Executive Chef, Brandon Winn | **Sous Chef, Alex George** | **Banquet Chef, Edwin Fluevog**

Webster House Voted "Best of Venues".

Private meetings or dining for groups up to 130, or 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 July 5th, 2017

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