



## STARTERS

Soup of the Day - SM 6 | LG 8

- RISOTTO** *gf* Prosciutto Americano, Butternut Squash, Sage, Caramelized Onion, Pecan, Dates, 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**
- SMOKED SALMON RILLETTE** Micro Greens, Pickled Peppers, Fig Mostarda, Garlic Crostini **13**
- 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** Caramelized Apples, 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, Castellosso, Duck Confit, Lemon Oil **SM 12 LG 23**

## MAINS

- SCALLOPS** Pearled Barley, Beet, Grilled Leeks, Sage, Hazelnut, Vinaigrette **35**
- MISO GLAZED ALASKAN HALIBUT** Curry Roasted Carrots, Greens, Sweet Potato Puree, Raspberry-Shoyu Reduction **35**
- DUCK BREAST** *gf* Forbidden Black Rice, Yuzu Emulsion, Sesame Braised Cabbage, Goji Berry Jam, Pea Salad **28**
- WINDHAVEN FARMS PORK BELLY TAMALE** Pork Belly, Masa, Salsa Rojo, Curtido, Jalapeno Pico de Gallo, Cilantro **23**
- COLD SMOKED DRY AGED RIBEYE** *gf* Confit Potato, Mushroom, Mustard Greens, Sauce Robert, Foie Gras Butter **48**
- VEGETABLE ENTREE** Maple Glazed Butternut Squash Tart, Fresh Cheese, Maple Soubise, Sherry Gastrique, Black Pepper Walnuts, Mustard Greens, Beets **20**
- PASTA** Carrot Top Housemade Fettucine, Pancetta, Roasted Tomatoes, Creamed Corn, Castlerosso Piedmonte **24**

## 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 food borne illness.

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

Menu Date October 13, 2017

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