



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**
- BUFFALO CHICKEN WINGS** Boneless Campo Lindo Wings, Housemade Hot Sauce, Cabbage Slaw, Blue Cheese Vinaigrette, Celery Leaves **10**
- BRUSCHETTA** Grilled Hearth Bread, Goat Cheese, Caramelized Apples, 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** Maple Glazed Butternut Squash, Fresh Cheese, Maple Soubise, Sherry Gastrique, Black Pepper Walnuts, Mustard Greens, Beets **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**
- RISOTTO *gf*** Prosciutto Americano, Butternut Squash, Sage, Caramelized Onion, Pecan, Dates, Grana Padano **14**
- LUNCH TRIO** Soup of the Day + House Salad or Herbed Potatoes + 1/2 Hot Turkey Sandwich or 1/2 BLT **15**
- PASTA** Smoked Chicken, Torchio, Caramelized Sunchoke, Sherry Veloute, Leek, Celery, Smoked Olives **13**
- TROUT** Pan Seared Rainbow Trout, Broccolini, Sweet Potato, Porcini Vinaigrette, Roasted Turnip Puree **17**
- SCALLOPS** Pearled Barley, Beet, Grilled Leeks, Sage, Hazelnut, Vinaigrette **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 October 13, 2017

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