



SHAREABLES

- CRAB & SHRIMP WONTON DIP - 22 Chili Crunch, Wonton Chips & Cucumber, Sesame, Soy, Ginger Sauce
- SMOKED BUTTERNUT HUMMUS - 19 Smoked Squash, Cilantro Chimichurri, Romesco, Fresh Local Vegetables, Pita df
- MAPLE CHILI BRUSSELS SPROUTS- 14 Crispy Brussels Sprouts, Maple Chili Glaze, Sesame Seeds, Pork Belly Lardons df,gf

SMALL PLATES

- BUTTERNUT APPLE BISQUE - 8 Roasted Butternut Squash, Pickled Apples, Creme Fraiche, Toasted Pepitas gf
- MUSHROOM CROQUETTE - 16 Mushroom Truffle Croquette, Locally Grown Oyster Mushrooms, Corn Puree, Chili Oil vg
- BUTTERNUT RISOTTO - 15 Roasted Butternut Squash, Parmesan Risotto, Toasted Pepitas, Apricot Wensleydale gf
- CAJUN CRAB CAKE - 19 Crab Cake, Crawfish, Shrimp, Cajun Remoulade, Cilantro df

SALADS

ADD PROTIEEN TO ANY SALAD: SHRIMP - 8 CHICKEN - 5, SALMON -9

- CAESAR SALAD- 13/8 Romaine Hearts, Caesar Dressing, Brioche Croutons, Red Onions, Parmesan Tuille vg
- ROASTED BEET SALAD - 14/9 Roasted Salted Beets, Grapefruit, Shaved Fennel, Toasted Pepitas, Arugula, Aged Balsamic df,gf,vg
- FALL HARVEST SALAD - 16/10 Roasted Butternut Squash, Candied Pecans, Goat Cheese, Arugula, Dried Cranberries, honey-lemon vinaigrette gf, vg

MAIN COURSES

- BRAISED BEEF RIGATONI - 35 Braised CAB Beef, Heirloom Tomato Ragu, Hazelnut Gremolata, Whipped Mascarpone, Pickled Onion*
- CHICKEN PARMESAN ROULADE - 29 Breaded Chicken Roulade, Parmesan Risotto, Heirloom Tomato Ragu, Broccolini
- FRIED CHICKEN SANDWICH - 16 Buttermilk Fried Chicken Breast, Brioche Bun, Dijon Cream Cheese, Pickles, French Fries.
- SCRATCH SMASH BURGER - 17 Angus Double Cheeseburger, Brioche Bun, Pork Belly Bacon, Garlic Aioli, Pickled Onions, French Fries
- ANCHO CHILE SALMON - 22 Creamy Celeriac Puree, Fresh Corn Salsa, Ancho Chile Glaze, Romesco Glazed Green Beans, Chimichurri- gf.*

DESSERTS

- ESPRESSO CREME BRUELEE - 12 Espresso and Fall Spiced Infused Custard, Chocolate Tuille - gf
- GELATO DUO - 11 Chef Selection of Imported Italian Gelatos. Ask your server for todays selections gf
- PUMPKIN CHEESECAKE - 14 Basque Cheesecake, Spiced Pumpkin Mousse, Candied Pecan Caramel gf*

gf - gluten free ● df - dairy free ● vg - vegetarian ● * - contains nuts

Local & Fresh Sourced Farms
Salt Creek Farms - Eureka, KS
D Bar C Ranch - Westmoreland, KS
St. Isidore Farms- Kansas City, MO
Creekstone Farms - Arkansas City, KS

OWNERS
TYLER & MONICA MORRISON

EXECUTIVE CHEF
TAYLOR HINDMAN

BEVERAGE DIRECTOR
SAGE MONET

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

WINE & COCKTAILS

WINES BY THE GLASS

SPARKLING WINES

2021 ALBERT BICHOT CREMANT BRUT RESERVE	18 / 65
BURGUNDY, FRANCE	
NV LA BELLA PROSECCO	12 / 48
VENETO, ITALY	
2019 TAPIZ MALBEC ROSE	16 / 64
MENDOZA, ARGENTINA	

ROSE WINES

2024 AIX - GRENACHE, SYRAH, CINSAULT	18 / 72
PROVENCE, FRANCE	
2024 LOUIS JADOT	14 / 58
BURGAUNDY, FRANCE	
2024 CASTELLO DI TIGGNANO - PINOT NOIR	16 / 64
UMBRIA, ITALY	

WHITE WINES

NV MILL KEEPER - SAUVIGNON BLANC	15 / 60
NAPA VALLEY, CA	
2024 ARAGOSTA - VERMENTINO	13 / 52
CAMPANIA, ITALY	
2024 CA DEL SARTO - PINOT GRIGIO	14 / 56
VENETO, ITALY	
2023 GIESEN - SAUVIGNON BLANC	15 / 60
MARLBOROUGH, NZ	
2023 LAMBLIN & FILS BOURGOGNE BLANC - CHARDONNAY	17 / 68
BURGUNDY, FRANCE	
2022 LANGE - PINOT GRIS	22 / 88
WILLAMETTE VALLEY, OR	
2022 FLOWERS - CHARDONNAY	38 / 152
SONOMA COAST, CA	

RED WINES

2022 KLINKER BRINK - CAB SAUVIGNON	17 / 68
LODI, CA	
2023 FORAGER - CABERNET SAUVIGNON	22 / 88
OAKVILLE, NAPA VALLEY, CA	
2022 L'ECOLE NO 41- MERLOT	16 / 64
COLUMBIA VALLEY, WA	
2023 FORAGER - PINOT NOIR	19 / 76
WILLAMETTE VALLEY, OR	
2022 IL POGGIONE ROSSO DI MONTALCINO- SANGIOVESE	24 / 96
TUSCANY, ITALY	
2022 FAUST - CABERNET SAUVIGNON	40 / 160
NAPA VALLEY, CA	
STAGS LEAP DISTRICT AVA	
2023 FLOWERS - PINOT NOIR	42 / 168
SONOMA COAST, CA	
2022 IL PINO DI BISERNO -SANGIOVESE	55 / 185
BOLGHERI, ITALY	
2022 LOUIS JADOT POMMARD	32 / 115
BURGUNDY, FRANCE	

SWEET / DESSERT WINES

NV MICHELE CHIARLO - MOSCATO	18 / 72
PIEDMONT, ITALY	
NV DANDELION 30 YR PEDRO XIMINEZ XO TAWNY	16 / 64
MCLAREN VALE, AUSTRALIA	

NON-ALCOHOLIC WINE

NV FRITZ MULLER THURAGUA SECCO	14 / 56
RHEINHESEN, GERMANY	

SIGNATURE COCKTAILS

	HH
GOLDEN KID	19 / 14
JUST LIKE THE OG, WITH A FALL TWIST (JUST AS DELICIOUS)	
GOAT CHEESE WASHED EL VELO TEQUILA, SPICED PEAR, PISTACHIO, LEMON	
DREAD PIRATE ROBERTS	18 / 13
SMOKEY TROPICAL HUG, WITH A SPICED BOOZY BACKBONE	
HIGH PROOF BOURBON, AGED RUM, CHARRED PINEAPPLE AND CLOVE DEMERARA SYRUP, BLACK WALNUT, ANGOSTURA	
THE FATE OF OPHELIA	20 / 15
NOT A DESSERT COCKTAIL- BRIGHT AND RICH AT THE SAME TIME.	
DARK CHOCOLATE WASHED COGNAC, SAFFRON INFUSED ORANGE BITTERS, PERSIMMON, CARDAMOM, LIME	
MEET ME ON THE EQUINOX	19 / 14
AUTUMN IN A CUP- WITH A SNACK	
BUTTER COOKIE INFUSED WITCHES' TREE RYE, SPICED ORANGE MARMALADE, LEMON, PLUS A BUTTER COOKIE TREAT	
NEWTON'S LAW	17 / 12
BRIGHT AND REFRESHING, THIS WILL TAKE YOU TO THE ORCHARD	
CARAMEL WASHED CITEDELLE GIN, LAIRDS APPLE BRANDY, GREEN APPLE, SALINE, LEMON	
RABBIT OF SEVILLE	20 / 15
LIGHT CARROT CAKE VIBES WITH A BOOZY TWIST	
RAISIN INFUSED RUM BLEND, CARROT, PECAN ORGEAT, LEMON, BAKING SPICES, CREAM CHEESE FOAM	
THE FARMER'S DAUGHTER	19 / 14
RICH RUM MEETS FALL GARDEN PARTY	
RICOTTA WASHED PROBITAS, AGED RUM, BENEDICTINE, ROASTED PEACH, BUTTERNUT SQUASH, LEMON	
PLAID SHIRT DAYS	19 / 14
YOU'LL REMEMBER THIS DRINK ALL TOO WELL (SAGE AND HER TAYLOR SWIFT COCKTAILS...)	
SPICED GINGER AND ORANGE PEEL INFUSED VODKA, CURACAO, CRANBERRY, MISO, LEMON, CANDIED GINGER	

