

D I N N E R

For the Table

House-made Sourdough Bread

House-made Cultured Butter + Sea Salt 7

Trio of Artisan Cheeses from Near and Far

Point Reyes Bleu, California
LeClair Goat Cheese, Wisconsin
Marcoot White Cheddar, Illinois
Variety of Cherries
McGraw Hilltop Farm Pecans
House-made Sourdough Toast 16

Wenneman's Bacon and Crab Dip

Served with Toasted Crostini 13

Wine Pairing: *Antonutti Collevento "921"* – Chardonnay; Tre Venezie, Italy; 2018

Tomato Mozzarella Bruschetta

Local Tomato + Pearl Mozzarella +
Fresh Basil + Crostini 14

Wine Pairing: *Raptor Ridge* - Rose of Pinot Noir; Oregon; 2019

Soup & Salads

Seasonal Soup

Ask your server about rotating changes 12

Caesar Salad

Lucky Dog Romaine + Shaved Onion + Anchovies +
Parmesan Crisps 13

Wine Pairing: *Leftfield* - Albariño; Gisborne, New Zealand; 2018

Seven Layer

Romaine + Tomato + Peas + Bacon + Egg +
Cheddar + Herb Vinaigrette 16

Wine Pairing: *Walnut Block* - Sauvignon Blanc; New Zealand; 2019

Broccoli & Cauliflower

Sweet Dressing + McGraw Farm Pecans + Grapes +
Carrots + Onions 13

Wine Pairing: *District 7* - Pinot Noir; Monterey, California; 2018

Kitchen Team Appreciation

Buy a round for the kitchen staff 7

Soft Drinks

Coke + Diet Coke + Sprite +
Dr. Pepper + Lemonade +
Hi-C Fruit Punch + Iced Tea 2.5
Hot Tea + Coffee 4
Pellegrino 750ml 6
Aqua Panna 500ml 5

Dinner

Thursday - Saturday

4pm - 9pm

Prix Fixe Options

3 Course 45

1 Soup or Salad + 1 Entree + 1 Dessert

\$10 Service Charge applied to all coursed options when split or shared

Entrées

Koji Cured Strip Steak

Roasted Broccoli + Fingerling Potatoes +
House-made Steak Sauce 34

Wine Pairing: Haut-Brion (*Clarendelle*) – Bordeaux Rouge; Bordeaux, France; 2015

Crispy Pancetta Alfredo

Pancetta + Tomato + Mushrooms + Fettuccini 24

Wine Pairing: *Bonotto Del Tezze* - Pinot Grigio; Veneto, Italy; 2018

Pan Seared Scallops (4)

Garlic Butter Sauce + Mushroom Rice + Spinach **Market Price**

Wine Pairing: *Pacific Rim "Hahn Hill Vineyard"* -Chenin Blanc; Washington; 2013

Peach Duck

Cherry Gastrique + Parmesan Grits + Spinach 30

Wine Pairing: *District 7* - Pinot Noir; Monterey, California; 2018

Crab Cakes

Street Corn + Chimichurri + Crème Fraîche **Market Price**

Wine Pairing: *POPUP by K Vintners* - Chardonnay; Washington; 2019

Smash Burger

Two Angus Beef Patties + White Cheddar + Marmalade + Black
Garlic Mayo + Lettuce + Onion + Tomato + Pickle + Brioche Bun 15

Upgrade to a Waygu Beef Pattie +2

Wine Pairing: *Three Finger Jack* – Cabernet Sauvignon; Lodi, California; 2017

Breaded Pork Cutlet

Smashed Potatoes + Roasted Cauliflower +
Blackberry Reduction 28

Wine Pairing: *District 7* - Pinot Noir; Monterey, California; 2018

Desserts

Blondie Bar

Butterscotch Ice Cream + Pecan Brittle +
Chocolate Gelee 10

Wine Pairing: *Quilt* – Chardonnay; Napa Valley, California; 2017

Blackberry Panna Cotta

Vanilla Panna Cotta + Blackberry Gelee +
Cherry Sorbet 10

Wine Pairing: *POPUP by K Vintners* - Chardonnay; Washington; 2019

Tompkins by the Rack House® is a from-scratch, farm to table dining experience.

Most of our produce and meats are sourced from local farms. Cook times may take a bit longer than other establishments in the area.

In accordance with Missouri law, and the regulations set by Visa, MasterCard and Discover, we impose a 1.9% surcharge on credit cards, which is not greater than our cost of acceptance.



Executive Chef
Clayton Borage
Sous Chef
Matt Raetzloff
FOH Manager
Danny Foulks
Assistant Manager
Erica Coulter
Sommelier
Josh French
Event Coordinator
Chrissy Vorst

For information about booking the banquet room for a private event, please contact Chrissy Vorst:
TompkinsEvents@TheRackHouseKWW.com

Consuming raw or uncooked meat, seafood, cheese or eggs may increase the risk of foodborne illness.