

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
Sourdough Toast **16**

Wenneman's Bacon and Crab Dip

Served with Toasted Bread **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 + Local Pecans + Grapes +
Carrots + Onions **13**

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

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**

Lunch

Thursday - Saturday

11am — 4pm

Entrées

Crispy Pancetta Alfredo

Pancetta + Tomato + Fettuccini **24**

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

Pan Seared Scallops (2)

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

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

Signature Sandwiches

Roast Beef Sandwich

Horseradish Cream + Crispy Onions +
O'Fallon Mushrooms +Brioche Bun +
Tompkins Fries or Mixed Greens Salad **14**

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

Chicken Salad Sandwich

Grapes + Celery + Pecans + House made Sourdough
Tompkins Fries or Local Mixed Greens Salad **13**

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

Smash Burger

White Cheddar + Marmalade + Black Garlic Mayo
Tompkins Fries or Local Mixed Greens Salad **15**

Upgrade to Waygu Beef +2

Wine Pairing: *Scattered Peaks* - Cabernet Sauvignon; Napa Valley, California; 2017

50 Mile BLT

Wenneman's Bacon + Heirloom Tomatoes + Tomato Relish +
Basil Mayonnaise + Lucky Dog Greens +
Tompkins Fries or Mixed Greens **13**

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

Crab Cake Sandwich

Basil Mayonnaise + Lucky Dog Mixed Greens + Focaccia +
Tompkins Fries or Mixed Greens Salad **17**

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

Crispy Pork Sandwich

Honey Mustard + Sweet & Sour Coleslaw + Brioche
Tompkins Fries or Local Mixed Greens Salad **13.5**

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

Tompkins Grilled Cheese

Bacon-onion Marmalade + Tomato Relish +
American Cheese + Sourdough Tompkins Fries or Local
Mixed Greens Salad **12.5**

Desserts

Blondie Bar

Butterscotch Ice Cream + Pecan Brittle +
Chocolate Gelee **10**

Wine Pairing: *Tapiz "Alta Collection"* – Malbec; Argentina; 2017

Blackberry Panna Cotta

Vanilla Panna Cotta + Blackberry Gelee +
Cherry Sorbet **10**

Wine Pairing: *Raptor Ridge* - Rose of Pinot Noir; Oregon; 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
FOH Manager
Danny Foulks
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.

Not all ingredients are listed on the menu.

Let us know if you have any specific allergies

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