

MEAT & GREET

MOTHER WAGYU MEATBALLS wagyu meatballs, heirloom tomato marinara, parmesan reggiano, basil gremolata, garlic bread 19

CHEESE & CHARCUTERIE select cheeses, charcuterie & in-house charcuterie, house made accoutrements, house baked breads sm 25 lg 55

RAW

NAKED 6 for 23
cocktail sauce, lemon, saltines

WARM

GRILLED OYSTER 6 for 24
lemon verbena butter, yuzu kosho, smoke

FROM THE SHOALS

OCEANS

DEEP SALMON TOAST cured salmon, salmon rillettes, horseradish, caper & pepperoncini tapenade, watercress, nasturtium 19

MUSSELS classic mariniere, shallots, white wine, fresh herbs, lemon & butter 18

TUNA TATAKI fermented napa cabbage, smoked mushrooms, jalapeño pearls, toasted sesame & pumpkin seed oil 24

COOL FORESTS

PORK BELLY braised with juniper & maple, apples, autumn onions, celery root, cabbage, elderflower & apple purée 20

MUSHROOM TORTELLINI fresh ricotta cheese tortellini, arugula preserved lemon pesto, roasted wild mushrooms, mushroom jus 20

LET'S SPOON

SEAFOOD CHOWDER lobster scented seafood & potato chowder, housemade crackers 13

GARDENS & FARMS

ARUGULA apples, walnuts, braised & candied bacon, tarragon dijon vinaigrette 14

WEDGE chopped baby iceberg, cherry tomatoes, blue cheese dressing, egg, bacon 14

ROASTED BEETS endive, apples, pecans, fennel seeds brittle, marinated goats cheese 14

THANKSGIVING SPECIALS

APPETIZER

SOUTHERN DEVILLED EGGS
pickled shallots & crispy garlic 16

SOUP & SALAD

SPICED AUTUMN SQUASH BISQUE
apple, vadouvan curry butter 12

CRANBERRY WALNUT SALAD
orange-citrus vinaigrette, shredded kale, farro, parmesan, crispy pancetta 13

ENTREES all served with choice of 2 sides

BRINED & SMOKED TURKEY BREAST
roasted leg & thigh, classic gravy, cranberry sauce 36

STUFFED PORK TENDERLOIN
coffee & spice rubbed pork tenderloin stuffed with apple and pecan, sauce of calvados, rosemary & garlic 39

PRIME RIB
SERVED RARE, MEDIUM RARE OR MEDIUM
12oz herbed beef, red wine jus & creamy horseradish 49 *LIMITED AVAILABILITY*

SIDES

CORNBREAD STUFFING 12

SWEET POTATOES 12

WHIPPED POTATOES 12

GREEN BEAN CASSEROLE 12

CONFIT OF BRUSSELS SPROUTS 13

DESSERTS

PUMPKIN PIE
chantilly cream 10

CLASSIC CARROT CAKE
cream cheese frosting 10

RANCHERS & COWBOYS

from the woodburning grill to 1500° broilers • chef selected, butchered & aged in-house

ALLEN BROTHERS STEAKS

ALLEN BROTHERS **black ANGUS**

FILET MIGNON* 8oz 59

DELMONICO RIBEYE* 16oz 62

PRIME DRY AGED

KC STRIP, BONE IN* 16oz 72

MISHIMA RESERVE **AMERICAN WAGYU**

FILET MIGNON* 8oz 78

EXTRAS **COMPOUND BUTTERS** +6 truffle or bone marrow
SAUCES au poivre +5 wild mushroom +6

THE MIND OF A CHEF

THE PORK SHANK REDEMPTION smoked & braised pork osso bucco, autumn squash & ricotta gnocchi, pancetta, sage, cabbage 40

THE DUCK* roasted half duck, applesauce normande, cardamom, autumn herbs 48

STEAK FRITES AU POIVRE* australian **wagyu**, pommes frites, bone marrow aioli, sauce au poivre 47

SALMON DAVE* soulfully seared and roasted salmon, seed & autumn squash crust, white beans, harissa, z'atar vinaigrette, radish 42

side HUSTLE

SMOKED CHEDDAR GRATIN OF POTATOES 14

TRIPLE COOKED FRIES SH bone aioli, fry sauce 12

MAC & CHEESE becher's handmade aged cheddar 14

SMOKED CARROTS green curry buttermilk 13

ROASTED ROOT VEGETABLES 13

EXECUTIVE CHEF **JACOB HILBERT**

RARE completely cool red center **MEDIUM RARE** warm primarily red center
MEDIUM warm mostly pink center **MEDIUM WELL** slight pink center **WELL DONE** fully grey throughout

*These items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness. We create recipes from scratch & use a variety of ingredients including nuts, nut-based oils, & fresh produce in our menu. Please let us know if you are allergic to any foods. THANKSGIVING

SIGNATURE COCKTAILS 13

CHERRY BLOSSOM

lifted spirits vodka | brandied cherry syrup | cointreau | sprite | lime

KC STEAKHOUSE PUNCH

four roses | apple whiskey | cocchi di torino | lapsang souchong tea | licor 43 | oleosaccharum

SMOKING HILL

rittenhouse rye | black currant | mint | lemon | hickory smoked ice

RUBY SLIPPER

prosecco | aperol | grapefruit-sage cordial

GET SWIFTY

cucumber infused rieger gin | midori | st. germain | honeydew | mint | lemon

HOLIDAY IN DEMERARA

el dorado 5yr rum | cointreau | orgeat | all spice dram | lemon | orange

CALL ME OLD FASHIONED

WOLF OF MAIN STREET

elijah craig small batch bourbon | spiced sherry syrup | orange & cherry bitters 15

ROCKING CHAIR

dewars 12 year | cherry pipe tobacco smoke | honey | house bitters 15

CASA DE VALORES

lunazul extra añejo tequila | del maguey 'vida' mezcal | sherry syrup | tiki bitters | peach bitters | house cube 16

LACATAN LIMOSINE

plantation rum | all spice dram | rich syrup | bitters 15

VELVET REVOLVER

angel's envy bourbon | cassis | blackberry syrup | citrus | plum bitters | house cube 18

SHAKEN OR STIRRED

THE CLASSIC

vodka or gin | cucumber-infused dry vermouth | lillet blanc | orange bitters | lemon twist 15

THE DIRTY

lifted spirits vodka | olive brine | white truffle oil & blue cheese stuffed olive 15

THE ESPRESSO

tito's vodka | thou mayest espresso | agave nectar | coffee liqueur 14

MANHAPPENING

BLACK MARKET

basil hayden bourbon | averna | dolin rouge | house bitters 18

THE EXECUTIVE

knob creek rye | carpano antica formula | punt e mes | house bitters 18

BROOKSIDE BLVDIER

makers mark bourbon | campari | china-china | dolin rouge | dolin blanc 18

TEQUILA KILLS

CIUDAD DE LAS FUENTES

una vida reposado | orgeat | lime | nutmeg | house cube 16

POWER & BRIGHT

del maguey vida mezcal | carrot & chili | cinnamon sugar | lime | orange bitters 17

COFFEE & CIGS

patron XO | mezcal | house cube 15

WINES BY THE GLASS

SPARKLING

BRUT. **DOMAINE STE. MICHELLE**, Columbia Valley, WA

PROSECCO. **INDIGENOUS**, Veneto, Italy

SPARKLING VOUVRAY. BRUT. **DOMAINE DU PETIT COTEAU**, Loire Valley, France

SPARKLING. BRUT ROSÉ. **SCHRAMSBERG, MIRABELLE**, North Coast, CA

SPARKLING. BRUT ROSÉ. **QD VAJRA, DS DELLA NEVE**, Piedmont, Italy

CHAMPAGNE. **VEUVE FOURNY**, Blanc de Blanc, 1er Cru, Vertus, France

WHITE

CHABLIS. **VOCORET**, Burgundy, France

CHARDONNAY. **TALBOTT, KALI HART**, Monterey, CA

CHARDONNAY. **DIATOM BAR-M VINEYARD**, Los Alamos, Santa Barbara, CA

CHARDONNAY. **PLUMPJACK**, Napa Valley, CA

PINOT GRIGIO. **LAGARIA**, Delle Venezie, Italy

PINOT GRIS. **ALEXANA, TERROIR SERIES**, Willamette Valley, OR

RIESLING. **LEITZ, DRAGONSTONE**, Rheingau, Germany

ROSÉ. GRENACHE. **CALIFORNIA ICONS**, Central Coast, CA

ROSÉ BLEND. **PEYRASSOL, CUVÉE DES COMMANDEURS**, Côtes de Provence, France

SANCERRE. **POUILLY FUME, REQISMINET**, Loire Valley, France

SAUVIGNON BLANC. **KIM CRAWFORD**, Marlborough, New Zealand

SAUVIGNON BLANC. **TRIONE, RIVER ROAD RANCH**, Russian River Valley, CA

VOUVRAY SEC. **DOMAINE D'ORFEUILLES**, Loire Valley, France

RED

BORDEAUX. **CHATEAU GRAVES DU BERT**, Saint-Emilion, Bordeaux, France

CABERNET SAUVIGNON. **CHASING RAIN**, Red Mountain, WA

CABERNET BLEND. **CMS BY HEDGES**, Columbia Valley, WA

CABERNET SAUVIGNON. **RODNEY STRONG, KNIGHTS VALLEY**, Sonoma, CA

CABERNET SAUVIGNON. **TREFETHEN**, Oak Knoll District, Napa Valley, CA

CABERNET SAUVIGNON. **DUCKHORN**, Napa Valley, CA

CABERNET SAUVIGNON. **CAYMUS 1L**, Napa Valley, CA

MERLOT. **EMMOLO**, Napa Valley, CA

MALBEC. **CLOS LA COUTALE**, Cahors, France

MALBEC. **CATENA, VISTA FLORES**, Mendoza, Argentina

PINOT NOIR. **NICOLAS POTEL**, Burgundy, France

PINOT NOIR. **ELK COVE**, Willamette Valley, OR

PINOT NOIR. **BREWER-CLIFTON**, Santa Rita Hills, CA

SANGIOVESE. **LA SPINETTA**, Tuscany, Italy

SYRAH. **STOLPMAN, PARA MARIA**, Santa Barbara, CA

ZINFANDEL. **BEDROCK, OLD VINE**, Sonoma County, CA

G | B

9 | 36

12 | 43

14 | 52

18 | 70

21 | 80

29 | 110

18 | 64

15 | 54

16 | 62

23 | 86

9 | 34

14 | 52

13 | 50

12 | 45

16 | 62

20 | 78

11 | 40

13 | 50

14 | 52

15 | 58

12 | 45

13 | 50

16 | 61

23 | 86

28 | 96

38 | 175

18 | 70

12 | 45

15 | 54

13 | 50

18 | 70

21 | 80

15 | 54

16 | 58

17 | 65