

DINNER

Starters

Charcuterie Plate 21

Chef's Selection of Cured Meats and Artisan Cheese

Gouda Vegetable Flatbread 13

Grilled Flatbread with Smoked Gouda Sauce, Mushrooms, Spinach, Red Onions, and Shredded Carrots

Fiery Honolulu Flatbread 15

Grilled Flatbread with Polynesian Sauce, Roasted Ham, Smoked Bacon, Fresh Pineapple and Fire Roasted Red Peppers

Bavarian Pretzels 13

Soft Pretzel Sticks with Pub Mustard and Age Cheddar Cheese Sauce

Spinach Artichoke Dip 13

Fried Pita and Tortilla Chips

Gochuchang Wings 16

Wings Tossed in Korean Gochuchang with Tart Plum Dipping Sauce

Diablo Deviled Eggs 14

Hard Boiled Eggs, Spicy Pickles topped with Smoked Bacon

Roasted Garlic Hummus 13

Fried Pita Chips, Carrots and Celery

Salads

Strawberry Spinach 17

Baby Spinach, Strawberries, Red Onion, Shredded Carrots and Goat Cheese with Citrus Vinaigrette

Mediterranean Chicken 18

Grilled Chicken, Romaine Lettuce, Herbed Feta, Cucumbers, Onion, Tomato, Kalamata Olives with Greek Vinaigrette

Crispy Chicken Cobb 18

Chopped Fried Chicken, Blue Cheese, Grape Tomatoes, Hardboiled Eggs, Chopped Bacon, and Green Onion with Avocado Ranch

Alameda Salmon 20

Grilled Salmon, Mixed Greens, Red Onions, Tomatoes, Cucumbers, Carrots with Honey-Ginger Vinaigrette

Soup of the Week 9

Sandwiches

Classic Burger 18

Lettuce, Tomato, Red Onion, Pickle on a Farm to Market Brioche Bun

Slang Burger Market Price

Chef's Creation of the Month

Pear Grilled Cheese 16

Fresh Pears, Smoked Gouda and Brie on Local Farm to Market Sourdough Bread

Avocado Grilled Chicken Sandwich 17

Grilled Chicken Breast, Avocado, Bacon, Prairie Breeze Cheddar, Sambal Mayo, Lettuce, Tomato on a Local Farm to Market Brioche Bun

Pork Belly Bahn Mi 17

Roasted Pork Belly with Pickled Daikon and Carrots, Siracha Mayo and Jalapeno on a French Baguette

Entrees

Burnt Ends and Sausage Platter 26

Smoked Burnt Ends, Smoked Sausage with Kansas City Inspired BBQ Sauce, Fire Roasted Cheesy Corn and Jalapeno Cheese Corn Muffin

Prairie Breeze Chicken Pasta 21

Seared Chicken with a Creamy White Cheddar Sauce, Chopped Bacon, Green Peas and Carrots

Catch of the Week Market Price

Chef's Weekly Fresh Seafood Plate

Purple Thai Rice Bowl 21

Purple Thai Rice, Roasted Sweet Potatoes, Shelled Edamame, and Cucumbers tossed in Sriracha Lime Vinaigrette

10oz KC Strip 36

Local Grilled Steak with Garlic Herb Butter, Broccolini and Smashed Potatoes

Desserts

Cheesecake 10

with a Mixed Berry Compote

Chocolate Tort 12

Silky-Smooth Chocolate Torte topped with Whipped Cream

Lemon Panna Cotta 11

with a Blueberry Honey Sauce

Funnel Cake Fries 12

Topped with Powder Sugar and Served with Raspberry Sauce and Vanilla Sauce