



FROM THE HOMESTEAD

WARM PARKER HOUSE ROLLS

Honey, Smoked Fresno Chili Butter • 8

SMOKED RICOTTA

Red Pepper Jelly, Fried Saltine Crackers • 14

DRY-AGED BEEF TARTARE

Maxine’s Spicy Horseradish Mustard,
Smoked Crème Fraîche, Pickled Onion,
Capers, Toasted Seed Lavash • 22

MARINATED BURRATA

Pearl Family Farm Heirloom Tomatoes, Basil,
Warm Herb Fococia • 17

FROM THE GARDENS

LEAF CREEK FARMS BABY GREENS

Dried Cranberries, Burgers Applewood Bacon,
Almonds, Feta Cheese, Red Wine Vinaigrette • 12

SMOKED CAESAR SALAD

Romaine Lettuce, Crispy Saltines,
Smoked Caesar Dressing, Pickled Peppers and Onions,
Fried Onions, Parmesan Cheese • 13

WATERMELON SALAD

Marinated Cucumber, Jalapeño, Lime Salt, Yogurt,
Basil, Lemon Verbena Sweet and Sour • 16

SMOKED TOMATO SOUP

Jason Wiebe Dairy Cheddar, Crispy Bread,
Marinated Tomato, Basil • 12

FROM THE STOCKYARDS

WEDNSDAY STEAK NIGHT

*Only Wednesday Nights, 8 oz Beef Tenderloin
Simple Greens, Beef Fat Fries • 45*

FOR THE TABLE

SMOKED CHICKEN RADIATOR

Sweet Corn, Fontal Cheese, Green Chili • 15

GOAT CHEESE AGNOLOTTI CROWN

Sungold Tomato Amatriciana, Saffron, Basil • 15

CRISPY PICKLED CHICKEN

Two Thighs & Three Tenderloins, Fresh Dill, Kosher Pickles,
Hot Sauce, Honey, Lemon Dijon Emulsion • 30

FROM THE LAND AND SEA

GRILLED SWORDFISH

Sweet Pepper Piperade, Pickled Corn,
Toasted Wheat Berries, Smoked Tomato Emulsion • 38

SMOKED CAMPO LINDO HEN

½ Coal Roasted Chicken, Smoked Tomato Jus,
Hearth Roasted Carrots, Pistacio, Feta, Harissa • 33

HEARTH ROASTED ZUCCHINI

White Bean Puree, Tomato Compote,
Pickled Oyster Mushrooms • 28

16 OZ BONE-IN IOWA PORK CHOP

Roasted Zucchini, Yellow Peach, Red Pepper Glaze,
Smoked Maple Compound Butter • 50

FROM THE HEARTH

Our steaks are grilled over Missouri oak and hickory on a custom hearth, honoring classic Western cooking traditions. Inspired by the rich history of Texas cattle drives and the railways that brought top-quality beef to Kansas City.

Each steak is graded USDA PRIME and hand-cut and trimmed in-house Finished with our special seasoning, roasted garlic, and a smooth umami butter, it’s a modern take on a timeless favorite

All Steaks served with your selection of accents and finishes and a heritage side.

FROM THE DRYAGER

45-DAY DRY-AGED 16 OZ. RIBEYE

House Dry-Aged Kansas Raised, Grain Finished

FROM THE PASTURES

10 OZ FILET MIGNON AU POIVRE

Black Pepper Crust, Rémy Martin VSOP Cognac Cream

18 OZ USDA PRIME BLACK ANGUS RIBEYE

Grass-Fed, Grain-finished, Kansas Raised

16 OZ USDA PRIME KC STRIP STEAK

Grass-Fed, Grain-Finished, Texas Raised

8 OZ WET-AGED BLACK ANGUS FILET

Corn-fed, Grain-Finished, Central Kansas Raised

HERITAGE SIDES

CHARRED BROCCOLINI

98 Roasted Garlic Emulsion, Chili Garlic Butter,
Toasted Breadcrumbs, Lemon • 11

MARBLE POTATO'S “PATATAS BRAVAS”

Garlic Aioli, Chives, Applewood Bacon,
Crispy Shallots, Aged Cheddar, Parmesan • 11

95 **GRILLED CARROTS**

Pistachio, Harissa, Feta, Cilantro • 11

88 **MASHED POTATOES**

½ Butter, ½ Cream Silky, Potato Purée • 11

75 **BEEF FAT FRIES**

Garlic Butter, Parmesan & Herbs • 11

HEARTH ROASTED VEGETABLES

77 Seasonal Vegetables, Roasted Over Embers • 11

ACCENTS AND FINISHES

SMOKED HORSERADISH CRÈME FRAÎCHE / BÉARNAISE MOUSSELINE / RUSTIC CHIMICHURRI

*Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH or EGGS may increase your RISK of foodborne illness

For total utilization and exceptional flavor, we deep fry in beef tallow

GLASS WINE

SPARKLING

TULLIA • 12/48

Prosecco Veneto, Italy

ROTARI • 15/60

Brut Rose, Trentino, Italy

PIERRE SPARR CRÉMANT D'ALSACE •16/64

Brut Pinot Blanc, Alsace, France

ROSÉ

RUSTENBERG • 14/56

Petite Verdot Rose , Stellenbosch, South Africa 2025

WHITE

BRUNO • 13/52

Riesling, Mosel, Germany, 2024

CANTINA DE PRA • 11/44

Pinot Grigio, Delle Venezie, Italy, 2021

THE HOROLOGIST • 11/44

Sauvignon Blanc, Marlborough, New Zealand 2024

MAR DE FRADES • 15/60

Albarino, Rías Baixas, Spain 2023

MONTE XANIC • 15/60

Chenin Blanc, Valle De Guadalupe, MX 2023

ALEXANDER VALLEY WINERY • 16/64

Chardonnay, Alexander Valley, California, 2022

RED

SUBMISSION • 16/64

Pinot Noir, Sonoma. California, 2023

LA POSTA • 12/48

Malbec, Mendoza, Argentina, 2023

BARRACHI • 16/64

Sangiovese, Merlot, Cabernet Sauvignon, Tuscany, 2024

DONATI VINEYARD “CLARET” • 15/60

Cabernet Sauvignon Blend, Paso Robles, California, 2023

FAUST • 30/120

Cabernet Sauvignon, Napa Valley, California, 2022

SPIRITLESS

HARVEST MOON

Thai Tea, Lemon, Orange Juice, Sparkling Soda• 10

PURPLE RAIN

Lavender, Butterfly Pea Flower, Tonic,

Ginger Beer, Lime • 10

BASIL CLOUD

Basil, Thyme, Lime, Tonic • 10

Kölsch STYLE, Best Day Brewing • 7

Kölsch, 0.5%, Sausalito, CA

Leitz, Pinot Noir, Germany • 60

Plus & Minus, Sparkling, Australia • 60

COCKTAILS

WOODED ACRE MARTINI

J. Rieger Dry Gin, St George Terroir Gin, Lillet Blanc, Dolin Dry Vermouth, Douglas Fir Eau-de-Vie • 22

SWIDDEN ACRE OLD FASHIONED

Ben Holladay 6-yr Soft Red Wheat Bourbon, J. Rieger 4-yr Rye, Switchgrass Apple Brandy, 7-yr Tawny Port, Maple Syrup, Aromatic Bitters, Bourbon Barrel Smoke • 17

FOG OVER THE ORCHARD

Bruichladdich The Classic Laddie, Hayman’s London Dry Gin, Dolin Blanc, Noilly Prat Vermouth, Apple • 17

THE NIGHT SHIFT

Prairie Wolf Vodka, Borghetti Coffee Liqueur, Parkville Coffee House Custom Cold Brew, Demerara • 15

APPLE OF MY RYE

Old Dominick Single Barrel Rye, Aperol, Apple Cider, Cinnamon, Lemon • 14

MISSOURI WILDFIRE

Alida Blanco Tequila, Del Amigo Mezcal, Smoked Chili, Grilled Peach Shrub, Cinnamon, Orange Juice • 16

UNDER THE PEAR TREE

Rittenhouse Rye, Hay Liqueur, Licor 43 St. George Spiced Pear Liqueur, Sage, Lemon • 15

SILK GHOST

Tito’s Vodka, Thai Tea, Lemon, Orange, Vanilla, Coconut Orgeat, Milk-Clarified • 15

BEFORE THE FROST

Canerock Spiced Rum, Cocchi Americano Blanco, Spiced Cherry Bitters, Pomegranate, Lemon, Cherry • 15

BEER/CIDER

DRAFT

TANK 7, Boulevard Brewing Co • 8

American Saison Ale 8.5% Kansas City, MO

KINGFISHER, Sandhill Brewing Co • 7

Kolsch 5.0% Mission, KS

BOTTLE/CAN

OLD STYLE, Heileman’s Brewing • 5

Classic Lager 4.7% Chicago, IL

BOULEVARD WHEAT, Boulevard Brewing Co • 6

Unfiltered Wheat 4.4% Kansas City, MO

VELVET UNDERBROWN, Heavy Riff Brewing • 8

Brown Ale, 6.5% St. Louis, MO

OJ RUN, Narrow Gauge Brewery • 8

Hazy IPA, 8.6% Florrissant, MO

YAKIMANIC IPA, Freestate Brewery • 8

American IPA, 7.1% Lawrence, KS

AVAL BLANC, Dry French Cider • 9

Cider, 5.0%, France, FR