



PRIVATE DINING LUNCH MENU

\$30 PER PERSON

COURSE ONE CHOICE OF

SH SALAD

Missing Ingredient greens, maple dijon vinaigrette, spiced pecans, Green Dirt Farms fresh cheese, dried cherries

CRAB BISQUE

brioche crisps, pickled onion, king crab

COURSE TWO CHOICE OF

10 OZ. HANGER STEAK*

black peppercorn crusted, gruyere spaetzle, herb chutney, sourdough crumble, tempura-fried onion ring

ORA KING SALMON*

pistachio, artichoke & asparagus lyonnaise, beurre rouge, potato purée

ROASTED CHICKEN BREAST

arrabbiata, potato gnocchi, chicken sausage, sweet pepper, preserved lemon

3 CHEESE TORTELLI

roasted dates, rosemary & cashew vinaigrette, pickled shallot

COURSE THREE

DESSERT DUO

small versions of these two favorites

CHOCOLATE TORTE

chocolate whip cream, almond nougatine

MEYER LEMON

lemon curd, pine nut & vanilla wafer crust, hibiscus jam, meringue

FOR BOOKINGS, CONTACT HOLLI SMITH

DIRECT: 816-984-8044 | OFFICE: 816-214-8607, OPTION 1

HOLLI@BREADNBUTTERCONCEPTS.COM

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRICES LISTED BEFORE TAX & GRATUITY