

the Café

AT BRIARCLIFF VILLAGE



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*The Café offers Gluten Free & Dairy Free food choices.
Should you desire another food choice, please ask your server about additional options.*

Starters & Tapas

Jumbo Lump Crab Cakes

Seared to a Golden Brown served on Sushi Rice. Drizzled with a Roasted Pepper and Orange Butter.

\$9.95

Spinach Dip



A Zesty Blend of Cheeses, Spinach, Artichokes and Special Spices. Served with Tomato and Freshly Fried Tortilla Chips.

\$9.95

Trio of Hummus

Kalamata Olive, Roasted Red Pepper, and Traditional Garlic Herb Hummus. Served with Grilled Pita Bread.

\$9.95

Chicken Quesadilla

Flour Tortilla Stuffed with Fresh Chicken, Bacon, Mixed Peppers, Onions and Monterrey Jack Cheese. Served with Guacamole and Sour Cream.

\$8.95

Tuscan Citrus Bruschetta

Sliced and Grilled Crostini topped with sautéed Grape Tomatoes, Fresh Basil, Drizzled with a Balsamic Glaze, Sprinkled with Shredded Parmesan.

\$8.95



Stuffed Portabella Mushroom

A Broiled Portabella Mushroom Smothered with our Signature Three-Cheese Blend with Scallions and Bacon

\$5.00

Wonton Nachos

Fried Thick-Cut Wontons Covered in a Creamy Jalapeño White Queso Sauce with Lump Crab Meat and Topped with Spring Onion and Fresh Pico De Gallo.

\$5.00

Bacon Wrapped Scallops

Two Large Diver Scallops Wrapped in Hickory Smoked Bacon and Pan Seared, Served with Spring Mix Salad Greens and Basmati Rice with Sweet Chili Pepper Sauce and a Mild Chipotle Cream.

\$5.00

Corn Nuggets

Tender, Sweet Niblets of Corn in Cheesy Cornbread, Battered and Fried.

\$5.00

Flatbreads

Wild Mushroom Flatbread

Roasted Mushrooms, Mozzarella, Black Tiger Shrimp, Spinach and Pesto on Toasted Flatbread. Drizzled with Olive Oil and Dusted with Parmesan Cheese.

\$9.95

Garlic Roasted Chicken and Spinach Flatbread

Home Made Flat Bread with a Roasted Garlic Parmesan Cream Sauce, Fire Roasted Chicken with Fresh Spinach and Artichokes topped with Mozzarella Cheese.

\$9.95

Margarita Flatbread

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil and Pesto.

\$8.95

Soups

The Café Tomato Basil

Cup: \$3.25

Bowl: \$5.25

Chef's Soup of the Day

Cup: \$3.25

Bowl: \$5.25

Salads

Choice of Dressings: Buttermilk Ranch, Honey Mustard, Raspberry Vinaigrette, White Balsamic, Balsamic Vinaigrette, Ranch Tomatillo, Blue Cheese and Thousand Island

The Café House Salad

Mixed Greens, Mozzarella, Tomato and Fried Parsnips.
\$4.95

The Café Cobb

Romaine Lettuce, Smoked Bacon, Boiled Egg, Blue Cheese,
Diced Tomato, Avocado and Grilled Chicken.
\$9.95

Berry Spinach

Baby Spinach, Goat Cheese, Candied Walnuts, Fresh Seasonal
Berries and Grilled Chicken. With Our Raspberry Vinaigrette.
\$10.95

Coconut Chicken Salad

Mixed Greens, Boiled Egg, Tomato, Avocado, Sweet Corn,
Coconut-Fried Chicken and Honey Mustard Dressing.
\$9.95

The Guapo Salad

Fried Tortilla Strips with Shredded Romaine, Pico de Gallo,
Avocado, Cheddar Cheese, Black Beans and Chicken. Tossed
in a Ranch and Tomatillo Salsa Dressing.
\$9.95

Grilled Salmon Salad



Baby Spinach, English Cucumbers, Pear Tomatoes, Capers,
Boiled Egg and Shaved Red Onion with White Balsamic.
\$11.95

Steak and Bleu Salad

Mixed Greens with Sliced Steak Broiled to your Perfection
with Walnuts, Bleu Cheese, Red Onions and Fresh
Strawberries.
\$10.95

Sandwiches and Wraps

All Sandwiches and Wraps are served with your choice of French Fries, House-Made Chips, Jalapeño Coleslaw or Pasta Salad. Cup of Soup, Fruit Cup or Sweet Potato Fries add \$1.00. House Salad add \$2.00

Chicken Salad

House-Made Apple Walnut Chicken Salad. Made with your
choice of a Flour Tortilla or Toasted Whole Wheat.
\$9.50

Chipotle Chicken

Slow-Braised in a Flour Tortilla or Grilled Butter Bun with
Smoked Bacon, Lettuce, Tomato, Swiss Cheese and Chipotle
Mayonnaise.
\$9.95

Reuben

Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island.
On Marble Rye.
\$9.95

Blackened Salmon Sandwich

Topped with Grilled Onions, Melted Provolone with an
Avocado Aioli. Served on Foccacia.
\$11.95

Café B.L.T.



Applewood Smoked Bacon, Lettuce, and Tomato with Sliced
Avocado and Cherry Jalapeño Mayo on Whole Wheat.
\$9.95

Smoked Meat Sandwiches

Smoked Pulled Pork Sandwich

Slow Smoked Pork seasoned with Three Little Pigs™ Cherry
Rub, Topped with your choice of Sweet Smoky or Spicy All-
Natural BBQ Sauce.
\$8.95

Smoked Prime Rib Sandwich

Thinly Sliced Smoked Prime Rib, Sliced Tomatoes, Drizzled
with our Marsala Demi Glaze. Topped with Caramelized
Onion and Mozzarella. Served with Au Jus on Foccacia.
\$11.95

Café Blue Ribbon Winner BBQ Sandwich

Choice of Ham, Turkey, Chicken, Pork or Brisket

Your choice of Smoked meat served on Thick Sliced Italian
Bread or Bun with either Sweet Smoky or Spicy All-Natural
Three Little Pigs™ BBQ Sauce.
6 oz. \$9.95

12 oz. (choice of two meats) \$12.95

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(Choice of 2 from our Petite Sandwich, Soup, and Petite Salad Selections)

(Available from 11am -2 pm)

Sandwiches

Reuben

Chicken Salad Sandwich/Wrap
Chipotle Chicken Sandwich/Wrap
Café B.L.T.

Café Blue Ribbon Winner BBQ
(Ham, Turkey, Chicken, Pork or Brisket)

Soups

The Café Tomato Basil
Or
Soup of the Day

Salad

The Café House Salad
Coconut Chicken Salad
The Café Cobb
The Guapo Salad
Berry Spinach Salad

Burgers & Veggie Burgers

All Burgers are served with your choice of French Fries, House-Made Chips, Jalapeño Coleslaw or Pasta Salad.

The Café Burger

Flame Grilled Ground Chuck with Lettuce, Tomato and Onion. Choice of American, Swiss or Cheddar Cheese.

\$8.95

Western Burger

Ground Chuck with Crispy Bacon, Cheddar Cheese, Onion Straws and Three Little Pigs™ BBQ Sauce.

\$9.95

Patty Melt

Our Third Pound Patty with Grilled Onions, 1000 Island and Swiss Cheese on Toasted Marble Rye.

\$9.95

Veggie Burgers

Black Bean Burger

Hand Shaped and Char Grilled. Topped with Pico de Gallo, Fresh Mozzarella, and Cilantro Aioli.

\$10.95

California Burger

Ground Chuck with Sliced Avocado, Provolone, Caramelized Chipotle Onions, Sliced Tomatoes, English Cucumbers and Mixed Greens.

\$11.95

Portabella Burger

Flame Grilled Portabella Mushroom with Blue Cheese, Tomato, Onion and Herb Mayonnaise on a Butter Bun.

\$11.95

Pasta

Sweet Potato Veggie Pasta

Sautéed Butternut Squash, Grilled Asparagus, Grape Tomatoes, and Spinach. Sweet Potato Pappardelle's Pasta tossed in a Brown Butter and Walnut Oil Sauce. Topped with Toasted Pinenut Bread Crumbs.

\$13.95

Café Carbonara

Smoked Ham and Crisp Bacon, Sautéed with Garlic and Ripe Olives with Spring Onions in a Roasted Garlic Parmesan Cream Sauce with Sun Dried Tomato Basil Fettuccini from Pappardelle's Pasta.

\$13.95

Tequila Lime Chicken

Fresh Fire Grilled Chicken Breast atop Pappardelle's Lime Cilantro Pasta with our own Margarita Cream and Sautéed Grape Tomatoes.

\$13.95

Cajun Steak Pasta

Broiled Steak cooked to your perfection on a bed of Bow Tie Pasta in a Cajun Roasted Cream Sauce topped with Pico and Parmesan served with Café Pesto Toast.

\$14.95

*From the Kansas City Health Department...The consumption of raw or undercooked food may increase your risk of contracting food borne illness.

*An 18% Gratuity may be added for any party of 6 or more.

The Café Specialties

Liver and Onions

Liver, Caramelized Onions, Sautéed Green Beans, Herbed Mashed Potatoes and a Marsala Wine Reduction.
\$19.95

Mahi Mahi

Walnut-dusted Mahi Mahi, Citrus Roasted Asparagus, Sweet Chili Mashed Potatoes, Carrots with a Walnut-Honey Sauce.
\$17.95

Grilled Lemon Pepper Salmon

Atop Pico Parmesan Risotto with Wilted Spinach. Drizzled with a Red Pepper Orange Butter.
\$18.95

Chicken Marsala

Two Chicken Breasts Dredged in Seasoned Flour and Seared. Served with Mashed Potatoes and Grilled Asparagus. Drizzled with a Marsala Demi Glaze.
\$14.95



Award Winning Three Little Pigs™ BBQ

The Café Proudly Smokes our meats with The Good-One® Smoker, Three Little Pigs Sauces & Seasonings, Natural Hardwood Lump Charcoal and Locally Grown Wild Cherry Wood
Available after 4 pm Monday-Saturday and 11am-3pm on Sunday

All Three Little Pigs BBQ is served with the choice of two sides: Choice of French Fries, Sweet Potato Fries, House-Made Chips, Jalapeño Coleslaw, Pasta Salad, BBQ Baked Beans, Corn Casserole or Loaded Potato Casserole

BBQ Ribs

Half or Full Rack of Pork Spare Ribs with Three Little Pigs™ Touch of Cherry Rub, Hot off the Smoker.
Half \$16.95 / Full \$22.95

Smoked & Sliced Dinner

Choice of 8 oz. of Ham, Turkey, Chicken, Pork or Brisket, Slow Smoked to Perfection using Three Little Pigs™ Championship Rub.
\$14.95

Burnt Ends (Beef)

Half pound of Bite-Sized Chunks of Beef, Seared Crispy on the outside and Tender on the inside.
\$13.95

Smoked Prime Rib (Available Friday & Saturday Evenings)

Smoked Prime Rib with our Signature Secret Rub! Served with Au Jus and Horseradish Sauce and don't forget the two sides! King Cut (16 oz.) \$22.95 or Queen Cut (12 oz.) \$20.95

Sides

French Fries
Sweet Potato Fries

House Made Potato Chips
Loaded Potato Casserole

Pasta Salad
Jalapeño Coleslaw

BBQ Baked Beans
Corn Casserole

\$2.95

Three Little Pigs™ BBQ



Kansas City native Chris Marks of the nationally recognized Three Little Pigs™ BBQ Competition Team developed these gourmet rubs and sauces. Held every October in Kansas City, The American Royal BBQ Cook-Off Competition is touted as the largest BBQ cooking event in the world. The Three Little Pigs™ BBQ Competition Team has won the American Royal BBQ Cook-Off an amazing eight times! The Three Little Pigs™ BBQ Competition Team also has won the prestigious Jack Daniels BBQ World Championship Sauce Contest and over 600 other individual BBQ awards.

The Café at Briarcliff prepares the BBQ with Three Little Pigs™ products available in traditional sauces and rubs, as well as all-natural, gluten free sauces and seasonings.

The Good-One Smoker, founded in 1988, is manufactured in Kansas. The Good-One® Smoker features five patio models and five trailer models. The Good-One® Smokers require no electricity and work great in all types of weather; be it sunny, snow, sleet, extreme cold, or rain. Conceptually, these outdoor units work similar to an indoor combination of a slow-cooker and convection oven. The innovative design of The Good-One® controls heat in the smoker compartment for uniform cooking temperature and eliminates the need for a rotisserie or electricity. **Visit aceofheartsbbq.com for more information on all products distributed by Ace of Hearts BBQ Specialties.**

The Café Creed

In every village there is a gathering spot, a place to share meals, the center for all those who live and work in the area to congregate, to be together...The Café. Whether they come for a place to celebrate, to share stories with family and friends or because of the need to get away from the daily routine, The Café is their neighborhood place to land.

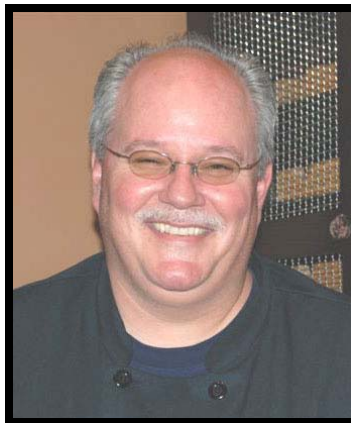
We are locally owned and we use local farmers and producers to source our food ingredients whenever possible, farmers and producers who share our respect for food and high standards of quality and integrity.

Our menu boasts unique offerings and uniquely prepared favorites. We accept the extra responsibility and cost involved in handling, preparing and serving **GREAT** food. We hand process all foods and inspect them for wholesomeness. We season and prepare our own meats, sauces and stocks.

All of this is done for you...our guests...our neighbors...our friends...our family.
ENJOY!

The Café Catering

Contact our Catering Director, Sophie Frick, at (816) 505-2221 to coordinate the details of your event!



Chef Thomas Belisle

the Café

AT BRIARCLIFF VILLAGE