

## Dinner

### Starters

#### **Crispy pork and watermelon salad**

Peppadew glaze| compressed watermelon | micro cilantro 9

#### **“Fish Taco”**

Sushi-grade tuna | scallion tortilla| cilantro slaw 10

#### **“Toasted Ravioli”**

Colorado Lamb| Feta cheese |Fresno chili 9

#### **Shrimp “Scampi”**

Jumbo prawn| garlic gROUTON | tomato fennel broth 12

#### **Quinoa “Hush Puppies” (v)**

Smoked mushrooms | golden raisins |sweet corn crema 10

#### **Smoked Tomato Soup**

Roma tomatoes| roasted garlic| basil 6

#### **Meatball Trio**

Potato puree| melted leeks| marrow butter 11

#### **Blue Note Salad**

Mixed greens | blue cheese | blueberry vinaigrette 6

#### **Baby Spinach Salad**

Grilled asparagus| wild mushrooms| Meyer Lemon –lardo vinaigrette 6

#### **Boulevard Bibb Salad**

Baby fennel |breakfast radish| Tank 7 vinaigrette 6

### Entrees

#### **Seasonal Special**

Our kitchen prepares a unique seasonal special every evening for your enjoyment.

#### **“Cheek to Cheek”**

*Chefs Collaborative Innovation Award*

Halibut | porchetta |breakfast radish| green tomato vinaigrette 23

#### **72 hr. Braised Wagyu Short Rib**

Sassaparilla braised |baby vegetables |smoked celery root puree 24

#### **Idaho Trout**

House made bacon | roasted potatoes| uni chowder broth 21

#### **Roasted Vegetable Gnudi (v)**

Herb gnocchi |house made ricotta | arugula pesto 18

#### **Campo Lindo Chicken**

Crispy chicken| home fries| posole broth 21

#### **Dungeness Crab Cake “Oscar”**

Braised veal | asparagus salad| deconstructed bearnaise 22

#### **Bison Hanger “Steak and Eggs”**

Porcini hash browns| crispy soft poached egg | watercress 26

#### **Bone on Kansas City Strip**

Spun potatoes | French beans | veal reduction 36

#### **Grape Vine Smoked Rib eye**

Heirloom corn salad| romano beans | grilled lemon vinaigrette 35

#### **Grilled Asparagus with house vinaigrette**

#### **Baby Carrots with nori salt**

**Smoked Wild Mushrooms with thyme**  
**Herbed Fingerling Potatoes with smoked sea salt**

*Regional cuisine with an emphasis on seasonal flavors highlighting prime organic beef & local ingredients*

Executive Chef Eric Carter  
Chef de Cuisine Alejandro Diaz

Phone: 816-303-1686 Fax: 816-221-9422  
Reservations: [Opentable.com](http://Opentable.com) Website: [www.drumroomkc.com](http://www.drumroomkc.com)

Lunch

**Starters**

**Crispy pork and Local watermelon**

Peppadew glaze | compressed watermelon | micro cilantro 9

**“Fish Taco”**

Sushi-grade tuna | scallion tortilla | cilantro slaw 10

**“Toasted Ravioli”**

Colorado Lamb | Feta cheese | Fresno chili 9

**Quinoa “Hush Puppies” (v)**

Smoked mushrooms | golden raisins | sweet corn crema 9

**Smoked Tomato Soup**

Roma tomatoes | roasted garlic | basil 6

**Chicken and Dumpling Soup**

Braised chicken | matzo dumplings | roasted vegetables 6

**Salads**

**Blue Note Salad**

Mixed greens | blue cheese | blueberry vinaigrette 6

**Baby Spinach Salad**

Grilled asparagus | wild mushrooms | Meyer Lemon –lardo vinaigrette 7

**Boulevard Bibb Salad**

Baby fennel | breakfast radish | Tank 7 vinaigrette 6

**Sandwiches**

Prime Steak Burger

Potato bun | hand cut fries | butter | lettuce 9

BLT

Thick cut Ozark bacon | heirloom tomato | herb aioli 9

Shrimp “po boy”

Jumbo shrimp | olive salad | French bread 10

**Entrees**

**Campo Lindo Cobb Salad**

Roasted chicken| maytag blue cheese| buttermilk sage dressing **12**

**Steak and Frites**

Hanger steak| duck fat fries| watercress salad **12**

**Meatball Trio**

Potato puree| melted leeks| marrow butter **12**

**Power and Lite Lunch (includes choice of soup or salad) \$11**

**Prime steak burger**

**BLT**

**Shrimp Po Boy**

**Crispy Pork**

**Toasted Ravioli**

**“Fish tacos”**