

[Starters]

The Track– 10 **GF**

Fried Skin on Potato Cussties, Loaded with Bacon, Parmesan Cheese, Green Onions, Drizzle of Tarragon Truffle Crème, and Topped with Fried Carrot Rails

The Dust-Raiser Quesadilla– 12

Grilled Steak, Roasted Red Bell Pepper, Portabella, Caramelized Onions, Goat Cheese, Jack Cheese, Corn Confetti and Served with Chimichurri Crème and Salsa

Lizard Scorcher– 13 **GF**

Fried and Grilled Wings with Raspberry Chipotle Sauce or Sriracha Honey Butter Sauce, Tarragon Truffle Cream, Jicama Slaw, and Roasted Cauliflower

Hash House Crab Cakes– 16

Blue Crab Cakes Stacked on a Spiced Carrot Puree, and a Drizzle of Beet Crème and Pomegranates

Baked Head– 12

Toasted Brie & Roasted Garlic, Crostini, Tomatoes, and a Cut of Cheese

Triple Header Bruschetta– 12

-Grilled Steak with Garlic Aioli, Arugula, and Roasted Red Bell Pepper
-Tomato Bruschetta with Dill cream Cheese and Pickled Onions
-Bean Puree with Cauliflower Tabbouleh and Balsamic Reduction

Build Your Own Charcuterie

Boulevard Wheat Washed Vallee	6
Green Dirt Aux Arcs	5
Tillamook Sharp Cheddar	4
Parmigiano Reggiano	4
Prosciutto	5
Capicola	5
Salami	5
Country Pork Pate	6

Come Served with Crostini, Lavash, Pepperoncini, Mustard, Jam, Pickle, Fruit and Nuts.

Soup- 8

Thai Ginger Carrot **V**
Steak Soup
Soup of the Day

[Salads]

The Firefly– 10

Spring Mix Topped with Cheddar Jack Cheese, Cherry Tomatoes, Cucumbers, Red Onions, Croutons, Hard Boiled Egg, and Tarragon Truffle Cream Dressing

Back to the Farm– 11 **GF**

Spinach, Roasted Beets, Pomegranate, Goat Cheese, Pickled Red Onions, Pistachios, and Balsamic Vinaigrette

Knife and Fork Caesar*– 10

Half a Romaine Heart with Parmesan Cheese, Parmesan Crostini, Soft Boiled Egg, Corn Confetti, and Saffron Caesar Dressing

Ride'em High Crab Avocado– 16

Spring Mix with Fried Avocado Stuffed with Blue Crab Salad, Radish, Cherry Tomatoes, Balsamic Mushrooms, Radicchio, and Raspberry Vinaigrette

Greenball Freight– 10 **V GF**

Cauliflower Tabbouleh, Romaine, Arugula, Cucumbers, Cherry Tomatoes, Imported Olives, Radicchio, Candied Pecans, Mint, and Citrus Vinaigrette

Additions to Salads– Chicken \$5, Shrimp \$6, Salmon \$7, Steak \$7

[Handhelds]

The Pullman– 11

Pulled Pork with Dijon BBQ Sauce, Jicama Slaw, and a Zesty House-Made Pickle on a Jalapeño Bun

The Band Wagon– 12

House Smoked Brisket with Swiss Cheese, Caramelized Onions, Pickled Red Cabbage, and Blackberry BBQ Sauce on Marble Rye

The Bee Line– 11

Grilled Chicken Breast Glazed in Sriracha Honey Butter, Served with Lettuce, Tomato, Onion Straws, and Tarragon Truffle Cream on a Brioche Bun

The Rail Burger*– 12

Grilled Burger with American Cheese, Zesty Pickle, Pepperoncini Aioli, Lettuce, Tomato, and Onion on a Brioche Bun

Crowne Royal* – 16

Grilled Burger with Arugula, Swiss Cheese, Blue Crab Salad, Fried Jalapeños, and Raspberry Ketchup on an Onion Bun

Super Chief*– 14

Grilled Burger with Smoked Gouda, Smoked Burnt Ends with Blackberry BBQ Sauce, Garlic Aioli, and Topped with Onion Straws on a Jalapeno Bun

The Bluebonnet– 12

Vegetable Black Bean Burger Topped with a Grilled Portabella Mushroom, Avocado, Blue Cheese, and Blueberry Ketchup on a Ciabatta Bun

Optional Sides: Jailhouse Taters, Smoked Cheesy Corn, Baked Beans, Potato Salad, Mac & Cheese or Side Salad

[Entrees]

The Bootlegger– 17 **GF**

Smoked Beef Brisket Braised in Au Jus and Caramelized with Blackberry BBQ Sauce, Smoked Cheesy Corn, Baked Beans, and Potato Salad

Southern Belle Shrimp– 20 **GF**

Shrimp Sautéed in Lemon Creole Cream Sauce, Pesto Risotto with Pistachios, and Cilantro

Rail Steel Steak*– 18 **GF**

Grilled to Order Shoulder Tender Steak Served on Roasted Purple Potatoes, Grilled Asparagus, and Lobster Cream Sauce

Big Hook*– 17

Dijon Crusted Salmon with Purple Potato Cakes, Brussel Sprouts and a Cream Sauce

Underground Hog– 19 **GF**

Braised Pork with Roasted Garlic Potato Cakes, Jicama Slaw, Roasted Cauliflower, Topped with Brandy Apple Jus, Corn Confetti, and Popcorn Shoots

The Artist– 18 **V GF**

Vegan Tostadas with Black Beans, Garbanzo Beans, Roasted Portobello Mushrooms, Avocado, Pickled Red Onions, Salsa and Micro Greens

The Ringmaster*– 30 **GF**

12oz KC Strip with Wild Mushroom Risotto, Roasted Brussel Sprouts, Gorgonzola Red Wine Reduction, Rosette of Herb Butter, and Finished with Grilled Oyster Mushrooms

[Cocktails]

Boomers Breakfast- 11

A "Boomer" was a moniker for a railroad worker who went where the money was. They followed "booms" in any market from produce to livestock to oil.
Bacon Washed Tom's Town Royal Gold Bourbon with Maple Syrup and Orange Bitters

The Harvey House- 10

Fred Harvey struck a deal with the Atchison, Topeka & Santa Fe rail line to open restaurants along many of their stops.
One of these stops in Union Station still bears his name.

J. Rieger Kansas City Whiskey with Coffee Liqueur, Sweet Vermouth, and Bitters

Santa Fe Smoke Stack- 11

Chartered in 1859, the AT & SF or "Santa Fe" Railway was one of the larger railways in the United States and a major line from Kansas City to the Southwest.

Union Horse Bourbon with Campari, Ancho Reyes Chili Liqueur, Sweet Vermouth, and Smoked Chili Bitters

City Beautiful- 10

The name of the architectural movement in Kansas City near the turn of the 20th century that placed emphasis on urban aesthetics and embraced by Jarvis Hunt the designer of Union Station.

Eli Strong-arm Vodka, Blackberry Syrup, and Lemonade

Rivet Buster- 10

Commonly used slang to describe the locomotive's boilermaker. This Beer cocktail is a riff on a traditional boilermaker, which calls for a shot of liquor and a glass of beer.

Lifted Spirits Gin with Grapefruit Juice, and Local IPA

Crossbuck- 10

Another name for the X shaped railroad crossing sign. This cocktail is a variation on a "buck" which typically includes a base spirit, citrus, sugar, and ginger ale.

Rum with Velvet Falernum, Lemon Juice, and Simple Syrup

KC Sazerac- 11

A classic cocktail with a Kansas City Flare

Lifted Spirits Barrel Aged Gin with Simple Syrup, Bitters, and Lifted Spirits Absinthe Verte

[Wine]

Sparkling

	Glass	Bottle
Lamarca, Prosecco, IT	8	44
Chandon, Brut, CA	11	64

White

<i>Sauvignon Blanc</i>	Glass	Bottle
Pomelo, CA	9	34
Oyster Bay, NZ	11	42

Pinot Grigio

Prophecy, IT	8	32
Lady Lola, IT	9	34

Chardonnay

Wild Flowers, FR	8	30
Story Point, CA	9	34
Acacia(Unoaked), CA	10	46
Sonoma Cutrer, CA		62

Other Whites

Bella Sera, Moscato, CA	8	30
Saint M, Riesling, CA	9	34

Red

<i>Pinot Noir</i>		
Meiomi, CA	8	30
Erath Point, CA	12	46

Merlot

Durmheller, OR	8	30
Barone Fini, IT	13	50

Cabernet Sauvignon

Chateau Souverain, CA	8	30
Wild Flowers, FR	9	34
Merf, CA	10	38
Coppola, CA	13	50

Other Reds

19 Crimes, Red Blend, AU	8	30
Cline, Zinfandel, CA	10	38
Banfi Rosa, Sparkling Rose, IT	8	30

[Draft Beer]

Boulevard Unfiltered Wheat- 7

KC Bier Dunkel- 7

Cinderblock IPA- 7

Stella Artois- 7

Deschutes Fresh Squeezed IPA-7

Ask About our Rotating Local Beer- 7

Modelo- 6

Michelob Ultra- 6

[Bottled Beer]

Free State Yakimaniac, IPA- 6

Free State Ad Aster, Red Ale- 6

Martin City, Belgium Blond- 6

Public Brewing Revelation Stout- 6

Show Me, IPA- 6

St. James Blackberry Cider- 6

Bud Light- 5

Coors Light- 5

Miller Lite- 5

[Local Wine]

White

	Glass	Bottle
St. James, Vignoles	8	44
Amigoni, Urban White	10	46
Amigoni, Urban Bianco	11	64

Red

St. James, Estate Norton	9	34
Amigoni, Urban Drover	10	46
Amigoni, Cepages	11	42