

Introductions

assorted appetizers

FRENCH ONION SOUP 11

three kinds of onion but all i can think about is that melty cheese

FIELD GREENS SALAD 9

goat cheese, apples, pickled onion, dried cranberry, honey-mustard vinaigrette

HAMACHI CRUDO* 14

sliced thin to win, fresh citrus, trout roe, puffed rice, olive oil ice cream

STEAK TARTARE* 15

wagyu beef, pickles that aren't cucumbers, crunchy stuff, "no. i said mustard, jerry. dijon!" - kramer

OCTOPUS SCAMPI 13

elephant garlic acting like chips n' dip, shaved lardo, chives

CRAB BUCATINI PASTA 13

al nero di sepia, crab, shellfish butter sauce, finger lime that pops!

ESCARGOT TORTELLONI 14

wild burgundy snails wrapped in pasta with beurre maître d'hotel and be sure to eat them whole

RUSSET POTATO GNOCCHI 11

mushrooms and let me tell you about how I was the fastest gnocchi maker in las vegas

Mains

seafood, meat, & birds

SPAGHETTI VERDI 19

green onion pesto, broccoli, spinach, house lemon ricotta salata, pistachio

TROUT ALMANDINE 29

kansas winter leek broth, cannellinis, marcona almonds because they're better than regular almonds

MONKFISH NEWBERG 29

wrapped in savoy cabbage like a blanket, meyer lemon, cognac-lobster sauce, cruciferous vegetables

CHICKEN COQ AU VIN 26

black garlic farro, pancetta, mushrooms that someone had to find, pearl onion, red wine sauce

BURGER ROYALE 16

classic dry aged double steak burger with really good wisconsin american cheese, dijon, grilled onion, and fries

PORK ROAST 27

slow roasted pork shoulder, cheesy polenta, broccolini cooked with lots of garlic like if we were watching emeril

DEVEILED LAMB 29

colorado lamb, midwest wild rice, brown butter chive socca that looks like a crepe, pickled raisins, toasted seeds

BEEF BURGUNDY 28

red wine braised beef cheek just like when i was a kid writing down julia child's recipes, sunchoke puree, an excessively roasted shallot, bone marrow

SLOW ROASTED PRIME RIB 37

fingerling potatoes with honey dijon vinaigrette, creamy horseradish, au jus

Accompaniments

sides to share

SWEET & SOUR ROASTED CARROTS 7

honey glazed with shallot-garlic crunchies

BRUSSELS SPROUTS 7

granny smith apple, pancetta, mustard vinaigrette, lemon aioli, parmesan



SAVOY FRIES 7

i like french fries too

"Your best as an artist is to create something that resonates for you."

– Kehinde Wiley

EXECUTIVE CHEF JOE WEST + CULINARY TEAM

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. V10

