

Introductions

assorted appetizers

THE EVOLVING FARMER SALAD 11
lettuces from KS, blossoms from MO,
spontaneous vegetables because Midwest
is best, ramp vinaigrette that taste like
italian dressing, crunchy bagel chips

SPRING ONION GAZPACHO 14
hamachi crudo, compressed melon,
cucumber, kohlrabi, miso-scallion vin

HEIRLOOM TOMATO & SHRIMP 17
stuffed with shrimp salad inspired by
your company's picnic potluck, tomato
water gelee, lots of garnishes

PEEKYTOE CRAB MELON SALAD 14
watermelon compressed with mezcal
and pickled watermelon rind not missing
out on the party

STEAK TARTARE* 15
wagyu beef, pickles that aren't
cucumbers, egg, crunchy stuff, "No. I
said mustard, Jerry. dijon!" - Kramer

CRAB BUCATINI PASTA 13
al nero di sepia, crab, shellfish butter
sauce, finger lime that pops!

RUSSET POTATO GNOCCHI 11
mushrooms, and let me tell you about
how I was the fastest gnocchi maker in
Las Vegas

ESCARGOT TORTELLONI 14
wild burgundy snails wrapped in
pasta with beurre maître d'hotel and
be sure to eat them whole

Mains

seafood, meat, & birds

ELICOIDALI SUMMER PASTA 19
fresh corn, crum's shishito peppers,
popcorn infused ricotta cheese

MISSOURI RAINBOW TROUT 28
pan roasted like at a campfire, family
reunion cornbread salad with sorrel
ponzu aioli, farmer spinach, fried oysters

GRILLED TEXAS RED DRUM FISH 34
cucumbers smashed like we mean it and
tossed with heirloom tomatoes, spicy
peach nuoc cham, crispy rice chip

CAMPO LINDO FARM CHICKEN 28
fermented peppers, fried "dirty rice"
that's not the way my mom made it,
sunny side up egg, eggplant puree, yogurt

BURGER ROYALE 16
dry aged double steak burger, American
cheese, griddled onion, Duke's mayo,
dijon, and fries

HERITAGE PORK ROAST 27
slow roasted pork not quite like how
mom made it, cardamom-coffee, smoked
Missouri peaches, pickled blueberries

BRAISED COLORADO LAMB 29
brown butter chive socca that looks like
a crepe, midwest wild rice, pickled
raisins, toasted seeds, creamed greens

BEEF CHEEK BURGUNDY 29
just like watching Julia Child as a kid,
blue corn polenta, compressed plumcots,
foie gras, summer cherry gel, black lime

AMERICAN WAGYU STRIP STEAK 42
roasted potatoes, Grand River Oyster
Mushrooms, lardo, balsamic

SLOW ROASTED PRIME RIB 37
creamy horseradish, au jus, roasted
potatoes with dijon

Accompaniments

sides to share

SWEET & SOUR ROASTED CARROTS 7
honey glazed with shallot-garlic crunchies

GARLICKY SAUTEED FARMER GREENS 6
pancetta, lemon aioli, parmesan, bread crumbs

PARMESAN RISOTTO 8
fresh lemon, pickled ramps, nettles from Thane Palmberg's farm

MAINE LOBSTER FILLED CARMELLE PASTA 14
acting like dumplings with house-made Szechuan style chili oil

"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

