

the Café

AT BRIARCLIFF VILLAGE



4125 N. Mulberry Drive
Kansas City, MO 64116
816.505.2221
www.thecafeatbriarcliff.com

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

Starters

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.

\$8.50

Salads

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

The Café House Salad

Mixed Greens, Mozzarella, Tomato and Fried Parsnips.

\$4.50

Coconut Chicken Salad

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

\$9.95

Home Made Taco Salad

Large Flour Tortilla Shaped and Fried Stuffed with Chicken or Beef, Fresh Greens, Shredded Cheese, Home Made Pico De Gallo, Guacamole and Sour Cream.

\$9.95 / Add \$1.99 for Chicken & Beef

Squash Salad



Roasted Butternut Squash, Shaved Green and Yellow Squash, Peppered Boursin Cheese, and Spaghetti Squash with Spinach. Tossed in our Citrus Orange Vinaigrette.

\$10.95

The Café Cobb



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

\$9.95

Grilled Salmon Salad



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

\$11.95

Berry Spinach

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

\$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

Steak and Bleu Salad

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

\$10.95

Soups

The Café Tomato Basil

Cup: \$2.95

Bowl: \$4.95

Chef's Soup of the Day

Cup: \$2.95

Bowl: \$4.95

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Sandwiches and Wraps

All Sandwiches and Wraps are served with your choice of French Fries, House-Made Chips, Jalapeno Coleslaw or Pasta Salad.

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 on a Butter Bun with Smoked Bacon, Lettuce, Tomato, Swiss Cheese and Chipotle Mayonnaise.

\$9.95

Prime Rib Sandwich

Thinly Sliced Prime Rib, Sliced Tomatoes, Drizzled with Our Marsala Demi Glace. Then Topped with Caramelized Onion and Mozzarella. Served with Au Jus on a Focicia.

\$11.95

Reuben

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

\$9.95

Pork Tenderloin Sandwich

Farm Fresh Pork Sliced and Hand Pounded on a Butter Bun

\$9.95

Blackened Salmon Sandwich

Topped with Grilled Onions, Melted Provolone with a Avocado Aoile. Served on Focicia.

\$11.95

Café B.L.T.

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

\$9.50

Chicken Quesadillas

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

\$9.95

Turkey Club

Smoked Turkey Breast with Bacon, Lettuce, Tomato and Cheddar Cheese. Served on Whole Wheat.

\$9.95

Stromboli

Cherry Smoked Turkey, Roasted Red Peppers, Spinach, Oven Roasted Mushrooms, Mozzarella and Pesto.

\$10.95

Two for You...\$9.50

Your choice of 2 from our Petite Sandwich, Petite Salad and Soup Selections.

(AVAILABLE FROM 11am - 2pm)

Sandwiches

Grilled Cheese
Reuben
Chicken Salad Sandwich/Wrap
Chipotle Wrap
Café B.L.T.

Soups

The Café Tomato Basil
Or
Soup of the Day

Salad

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

We invite you to bring the whole family on Wednesday Nights (after 5pm)
Kids 12 & under eat FRF F. from the Kid's Menu with purchase of Adult F ntree.

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.

\$9.50

Margarita Flatbread

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

\$8.50

Seafood Trio Flatbread

Lobster, Lump Crab Meat, Shrimp, Grape Tomatoes, Creamy Alfredo and Asiago, Mozzarella and Parmesan Cheeses.

\$9.50

Garlic Roasted Chicken and Spinach Flat Bread

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

\$9.50

Burgers

All Burgers are served with your choice of French Fries, House-Made Chips, Jalapeno 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

Patty Melt

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

\$9.50

California Burger

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

\$11.95

Western Burger

Ground Chuck with Crispy Smoked Bacon, Cheddar Cheese, Onion Straws and House-Made BBQ Sauce.

\$9.95

Black Bean Burger

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

\$10.50

Pasta

Sweet Potato Veggie Pasta

Sautéed Butternut Squash, Grilled Asparagus, Grape Tomatoes, and Spinach. Sweet Potato Pappardelle Pasta tossed in a Brown Butter and Walnut Oil Sauce.

Topped with Toasted Pinenut Bread Crumbs.

\$13.95

Tequila Lime Chicken

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

\$12.95

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

The Café Specialties

Liver and Onions

Calf's Liver, Caramelized Onions, Sautéed Green Beans, Herbed Mashed Potatoes and a Marsala Wine Reduction.

\$19.95

12oz. Kansas City Strip Au Poivre

gluten
free

Garlic and Provolone Potato Cake, Grilled Asparagus and Traditional Au Poivre Sauce.

\$22.95

12oz. Prime Rib

gluten
free

Asiago Red Potatoes, Roasted Summer Vegetables, Au Jus and Creamed Horseradish

\$20.95

Grilled Lemon Pepper Salmon

Atop Lump Crab and Cherry Tomato Risotto with Wilted Spinach.

Drizzled with a Red Pepper Butter Sauce.

\$17.95

B.B.Q. Pork Back Ribs

gluten
free

A Half Slab Smoked and Smothered in Three Little Pigs BBQ Sauce, Served with Loaded Mashed Potatoes and Green Beans.

\$14.95

Mahi Mahi

Walnut-dusted Mahi Mahi, Citrus Roasted Asparagus, Sweet Chili Mashed Potatoes, Crisped Carrots with a Walnut-Honey Sauce

\$17.95

Chicken Marsala

Two Chicken Breasts Dredged in Seasoned Flour and Seared. Served with Mashed Potatoes and Grilled Asparagus.

Drizzled with a Marsala Demi Glace.

\$14.95

Tapas Favorites

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 Jalapeno
White Queso Sauce with Lump Crab Meat and Topped with
Spring Onion and Free 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

*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 Catering

When it is time to plan your next event at your home or office, The Café should be your first Call. Choose from our Executive Box Lunches, our variety of delicious menus or let us customize the menu for your next special occasion.

The Café will have your guests talking about your special event all year long. Contact our Catering Director, Sophie Frick, at (816) 505-2221 to coordinate the details of your event!

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.

Here at The Café at Briarcliff Village, we want you to experience that same “coming home” feeling. We take the utmost care and judgment when planning our menu and when serving you, as we consider **YOU** our friends, our family!

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.

Our pastries and desserts are all House-Made.

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

Enjoy!

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