



• DINNER

TERMINAL A NACHOS \$15.50 GF

WARM TORTILLA CHIPS TOSSED IN LIME SALT | WHITE QUESO | PICO BLACK OLIVES | WHITE CHEDDAR | GROUND BEEF | *ADD AVOCADO \$3*

ONION PETALS 12.5

FRY SAUCE

SPINACH & ARTICHOKE DIP \$13 | 3.5 V

WARM TORTILLA CHIPS

GOUDA SMOKED ARANCINI \$14

FRESH HERBS | SPICED STRAWBERRY JAM | MUSTARD

SEARED BRIE WITH HOUSEMADE JAM \$15

SEARED BRIE | HOUSEMADE JAM | THYME INFUSED HONEY | CANDIED PECANS | CRISPY BAGUETTE |

RED PEPPER HUMMUS \$13.5 V DF

CUCUMBER | CELERY | CARROTS | LEMON OIL | PITA BREAD

CRISPY POT STICKERS \$14.5 DF

POTSTICKERS | GREEN ONION | SOY GLAZE

FRIED CHEESE CURDS \$13 V

WHITE CHEDDAR CHEESE CURDS | MARINARA

CREAM CHEESE POPPERS \$12.5 V

BREADED JALAPENO | CREAM CHEESE | RANCH

SWEENEY WINGS \$16 CG DF

FIVE JUMBO WINGS | HONEY SIRACHA SAUCE OR BUFFALO | RANCH | ADD FRIES \$4

CHICHEN QUESADILLA \$16.5

CHICKEN BREAST | PICO | CHEDDAR CHEESE BLEND | SOUR CREAM | SALSA ADD A SIDE OF CHIPS & QUESO \$4 OR CHIPS & SALSA \$3

JALAPENO CHEESE BITES \$13 GF

JALAPENO BITES | MAPLE BACON BUTTER |

STOPOVER TENDERS \$15.5 DF

FOUR LARGE CHICKEN TENDERS | RANCH MAKE IT A MEAL ADD FRIES \$18.5

WHEELS UP TACOS DF

3 STREET TACOS | TORTILLA | DICED WHITE ONION | CILANTRO | SALSA

CHICKEN \$15

STEAK \$18

ADD AVOCADO \$3 | ADD A SIDE OF CHIPS & QUESO \$4 OR CHIPS & SALSA \$3

TOMATO & MOZZARELLA SALAD \$ 13 GF V

MARINATED TOMATOES | FRESH MOZZARELLA | SPICED PEPITTAS | FRESH BASIL | HOUSE MADE LEMON OIL | BALSALMIC GLAZE **ADD ON CHICKEN \$8 ADD CAP STEAK \$12 ADD SALMON \$14**

FRIED CHICKEN COBB \$18

HAM | TOMATOES | GREEN ONIONS | HARD BOILED EGG | SEASONAL GREENS | CHEDDAR CHEESE | DICED CRISPY CHICKEN | CROUTONS | RANCH DRESSING

CRISP SEARED CHICKEN SALAD \$18 V DF

SEASONAL GREENS | FRESH STRAWBERRIES | RED CABBAGE | CARROTS | CUCUMBER | JICAMA| SPICED PEPITTAS | SEARED CHICKEN | SPICED VINAIGRETTE

AT DOTT BOSS WE BELIEVE IN SUPPORTING OUR LOCAL FARMERS AND FOOD PRODUCERS FROM KANSAS & MISSOURI. A SPECIAL THANK YOU TO OUR LOCAL PARTENERS PACKAGING FEE FOR TOGO ORDERS \$3

NO SUBSTITUTIONS PLEASE TO ENSURE THE INTEGRITY OF THE DISHES ROOM SERVICE ORDER FEE \$3 PLUS 20% SERVICE CHARGE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNEILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

G=GLUTEN FREE | CG=CAN BE GLUTEN FREE | V=VEGETARIAN







GREEN GODDESS B.C.A. \$17 CG

FARM TO MARKET MULTI GRAIN BREAD | BARHAM FARM BACON | CUCUMBER | AVOCADO | LEMON SALT | GREEN **GODDESS AIOLI | FRIES**

WHITE CHEDDAR POLENTA WITH MUSHROOM CHILI \$22 V GF

FARM TO MARKET TOASTED BAGUETTE | WHITE CHEDDAR POLENTA | LOCAL CRIMINI AND OYSTER MUSHROOMS | PLUM TOMATOES | BLACK LENTILS | ONION | ROASTED GARLIC

SEARED ORANGE CHICKEN SANDWICH \$18 CG

FARM TO MARKET SESAME SEED BUN | SEARED MARINATED CHICKEN | HONEY SRIRACHA MAYO | GRILLED GREEN ONION | FRIES

*FAIRFAX BURGER \$18 CG

BARHAM FARM GROUND BEEF | EGG BUN | LETTUCE | TOMATO | ONIONS | LOCAL WHITE CHEDDAR | FRIES *ADD A BARHAM FARM EGG FOR \$3 *ADD BACON \$3

STREETCAR SMASH BURGER \$19

FARM TO MARKET SEASME BUN | BARHAM FARM BEEF PATTIES | MARINATED TOMATOES | SWISS CHEESE | BARHAM FARM BACON | CREAMY HORSERADISH SAUCE | FRIES

FISH TACOS \$24

PAN SEARED TILAPIA | CORN TORTILLIA | BACON | PICO | JALAPENO AIOLI | CILANTRO LEAVES | SEARED LIME WEDGE

PARMESAN PAPERDELLA WITH BUTTERED MUSHROOMS \$24 V

PAN SEARED MUSHROOMS | HERB GARLIC BUTTER | ROASTED GARLIC | DICED ONION | PARMESAN ASIAGO | GARLIC | PARSLEY RED PEPPER FLAKES * ADD CHICKEN \$8 ADD STEAK \$12 ADD SALMON \$14

SEARED CHICKEN AND CREAM CORN \$28

CREAM CORN | CHICKEN BREAST | HERB BUTTER BABY POTATOES | CILANTRO | LIME WEDGES | GOAT CHEESE

PORK CUTLETS W TANGY MUSTARD CREAM \$27

SEARED HERITAGE PORK CUTLETS | FONDANT POTATOES | SEASONAL VEGTABLES | TANGY MUSTARD CREAM | FRESH **HERBS**

SEARED SALMON \$29

SEARED SALMON TOPPED WITH HERB BUTTER POTATO CROQUETTE | SATUEED BROCCOLI AND ROASTED GARLIC | JALPENO CORN JAM

SEARED STEAK \$38

SEARED 120Z BARHAM FARM STRIP LOIN | GOAT CHEESE AND DUXELLE COMPOUND BUTTER | FONDANT POTATOES | SEASONAL VEGTABLES | *ADD A SIDE OF MUSHROOMS \$6

*STEAK TIPS \$29

SEARED RANCH STEAK TIPS | SAUTÉED MUSHROOMS | CARAMELIZED ONIONS | POTATO CROQUETTE | HERB BUTTER

BLACK LENTIL CAKES AND FRIED OYSTER MUSHROOM \$26 V GF

BLACK LENTIL CAKE | FRIED OYSTER MUSHROOMS WITH HORSRADISH CREAM | ARUGULA MICRO GREENS | CONFIT **TOMATOES**

COLD PIZZA \$17

TOASTED PITA BREAD | RED PEPPER HUMMUS | CUCUMBER | KALAMATA OLIVES | CONFIT TOMATOES | CABBAGE SLAW |GOAT CHEESE | LEMON VINAIGRETTE | LIME WEDGE

AL A CARTE

CUP OF FRUIT \$8 GF | V

*TWO BARHAM FARM EGGS \$7 GF COOKED ANY WAY

BREAKFAST POTATOES \$7 GF | V GARLIC OIL | HERBS

BREAKFAST MEAT (YOUR CHOICE) \$8 GF SHAVED BLACK FOREST HAM | PIG MAPLE COFFEE PORK SAUSAGE

OR I BARHAM FARM BACON **BABY POTATOES TOSSED** IN HERB BUTTER \$8 GF

JUICE \$5 BELFONTE GRAPEFRUIT | ORANGE TOMATO | APPLE | CRANBERRY

COKE I SPRITE I DIET COKE **ROASTERIE COFFEE \$5**

MILK \$5

HOT TEA \$5.

HERBAL I BLACK I GREEN

ONE PANCAKE \$6.5 V

SATUEED SEASONAL VEGTABLES \$7 GF | V

FARM TO MARKET TOAST \$5 V MARBLE RYE | WHEAT | SOURDOUGH

HOUSEMADE YOGURT \$8 V LOCAL SEASONAL JAM | PEPITAS

BOWL OF FRIES \$8 GF I V CREAMED CORN \$8 GF

2% MILK