

816-347-2355

The Meadows Commons

1800 N.W. O'Brien Road Lee's Summit, MO 64081

Lunch and Dinner

11 a.m. – 6 p.m. Monday – Thursday 3 – 6 p.m. Sunday



Meal Delivery

Full Menu Available

11 a.m. – 6 p.m. Monday to Thursday 3 p.m. – 6 p.m. Sunday \$8 minum order.

(816) 347-2Y0U (2968)

All Day Breakfast

All Breakfast Items Served with a Fruit Cup

Healthy Breakfast Sandwich \$10.00

Egg whites, shaved turkey, baby spinach, and Havarti cheese on Ciabatta bread.

Meadows Breakfast \$10.00

Two eggs your way and choice of bacon, pork sausage, or turkey sausage. Served with breakfast potatoes and toast.

Denver Omelet \$10.00

Two pasteurized eggs, ham, onion, peppers and shredded cheese. Served with breakfast potatoes and toast.

Soup & Half Sandwich \$10.00

A cup of our chef-inspired soup with choice of the following half sandwich: Stories Turkey Melt, Ham Sandwich, or Meadows Grilled Cheese



Gandwiches

Brisket Burger \$13.00

Ground brisket chuck with barbecue sauce and fried onions on a sesame seed bun

Steak Chimi Sandwich \$14.00

Sliced sirloin with a chimichurri sauce and fired roasted peppers and topped with mixed greens.

Served on ciabatta bread.

Hot Pastrami & Rye \$12.00

Shaved pastrami, Swiss cheese, red sauerkraut, pickles and whole grain mustard on rye bread.

Turkey Melt \$12.00

Shaved turkey, bacon, Gouda cheese, herb cream cheese and cranberry mayo on sourdough bread.

Ham Sandwich \$12.00

Black Forest ham, Swiss cheese and whole grain mustard. Served on a pretzel roll

Italian Chicken Panini \$12.00

Italian grilled chicken, mixed greens, tomatoes, provolone cheese and basil pesto aioli served on ciabatta bread.

Mushroom Rueben \$12.00

Grilled and sliced portabella mushrooms, house crafted red sauerkraut, Swiss cheese, and 1000 Island dressing.

Served on pressed marble rye. (v)

Meadows Grilled Cheese with Tomato Basil Jam \$8.00

Havarti, provolone and Swiss cheese with tomato jam on sourdough. (v)



Fish Sliders (The Todd) \$11.00

(2) Beer battered cod on Brioche buns with house crafted tartar sauce, coleslaw, and pickles.

Old Fashion Sliders \$11.00



(2) Old fashion cheeseburger sliders with chopped onions, Cheddar cheese, pickles and tomatoes. Served on Brioche buns.

All Sandwiches/Sliders served with choice of Chef Crafted Chips, French Fries, Vegetable or Fresh Fruit. Substitute Small Meadows, Caesar or Greek Salad for \$2.

Pub Fare

Grilled Hawaiian Chicken Tacos \$9.00

Three flour tortilla tacos with teriyaki marinated chicken, sweet and sour slaw, teriyaki glaze, pineapple relish.

Chicken Tenderloin Basket \$11.00

Three buttermilk battered chicken tenderloins with French fries. Served with barbecue sauce and honey mustard.

Fish Tacos \$11.00

Battered cod served on two flour tortillas, shredded cabbage, pico de gallo, street corn, cilantro, queso fresco and chipotle aioli.

Southwestern Chicken Quesadilla \$9.00

Smoked chicken, caramelized onions, pepper jam with bacon, and Southwestern cheese blend.
Served with sour cream and pico de gallo.

Add guacamole \$1.00

Smoked Honey Bowl \$9.00

A trio of pan-fried potatoes, black beans, cilantro, green onions, fire roasted red peppers, lime juice, and drizzled with hickory smoked honey. (v)

Try Adding Smoked Chicken!

Cntrées

Chicken Fried Chicken \$13.00

Country fried boneless chicken breast, mashed potatoes, black pepper gravy, and vegetables.

Bangers and Mash \$13.00

House made traditional British sausage served with mashed potatoes, peas, and onion gravy.

Beer Battered Fish & Chips \$14.00

Beer battered cod with Tartar sauce or malt vinegar. Served with French fries or pub chips.

Garlic Shrimp Mac and Cheese \$14.00

Cavatappi pasta with three cheese sauce, garlic shrimp and parmesan crust.

Served with garlic toast.

Salmon Croquettes \$14.00

House-made salmon croquettes served with lemon dressed greens, lemon wedge and tarter sauce.

Desserts

Cakes \$5
Pie \$4.50
Sorbet \$3.50
Ice Cream \$3.50

Ask for the chef featured dessert.



Add 4oz. Chicken \$ 4.00, 3oz. Sautéed Garlic Shrimp \$5.00 or 4oz. Salmon \$8.00

Meadows Salad \$5.00 (\$3.00 small)

Young greens, English cucumbers, and grape tomatoes. Served with Dijon maple vinaigrette.

Caesar Salad \$5.00 (\$3.00 small)

Romaine Lettuce tossed with Caesar dressing, chef crafted croutons and parmesan cheese

Greek Salad with Chicken \$11.00

Chopped romaine, red onions, tomatoes, cucumbers, kalamata olives, feta cheese, diced chicken, and tossed with a zesty Greek vinaigrette.

Served with a lemon wedge

Grilled Georgia Peach Salad \$10.00

Mixed greens, grilled peaches, candied pecans and goat cheese with a smoked honey vinaigrette.

Asian Steak Salad \$14.00

Marinated beef, mixed Asian greens, cucumbers, tomatoes, carrots, jicama, crispy strips. Tossed in a Thai vinaigrette dressing and served with a lemon wedge.



Daily Drink Specials

Idle Hour

Tuesday and Thursday 3-5 p.m.

Sunday Funday

- All Daily Specials Offered -

Monday

\$5 Manhattan

Tuesday

\$2 Seasonal Beer

Wine Wednesday

\$6 premium wine glasses, \$20 bottles

Thursday

\$5 Tonic Thursday