



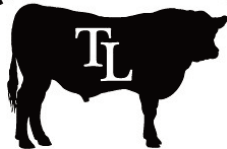
METROPOLITAN

LOCAL PARTNERSHIPS

Meadows Dining at the Village has fostered meaningful partnerships with numerous local small and medium-sized farmers and growers, who embody a dedication to sustainable agriculture. These partnerships reflect our commitment to supporting the local community while also prioritizing environmental responsibility.

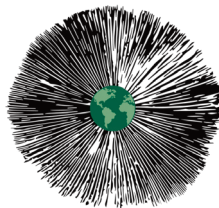
By sourcing ingredients locally whenever feasible, we not only ensure the freshness and quality of our offerings but also significantly reduce our culinary carbon footprint. Additionally, our active recycling and composting programs throughout the Village play a pivotal role in diverting a substantial portion of our waste away from landfills, further reinforcing our dedication to environmental stewardship. Together, these initiatives underscore our holistic approach to sustainability, benefiting both our community and the planet we share.

TURNBOW LIVESTOCK



**BLACK ANGUS
LOCAL. CORN-FED. BEEF.**

WARRENSBURG, MO
660-624-0428



MyCo
PLANET
LLC

TURNBOW LIVESTOCK



LOCALLY RAISED PORK

WARRENSBURG, MO
660-624-0428



SALADS AND SOUPS

Meadows Salad

Local Young Greens | English Cucumbers | Grape Tomatoes | Sundried Tomato Vinaigrette

\$3.00

Caesar Salad

Romaine Lettuce | Caesar Dressing | Garlic Croutons | Parmesan Cheese

\$3.00

Wedge Salad

Iceberg Wedge | Blue Cheese Dressing | Tomatoes | Bacon

\$5.00

French Onion Soup

Caramelized Onions | Garlic | Beef Broth | Chicken Broth | Sherry | Crostini | Swiss Cheese

\$4.00





METROPOLITAN

ENTREES

Turnbow Livestock Cut of the Week



Pasture Raised | Grass Fed

Ask your server for details



Filet Mignon \$30.00

6 oz. Filet Mignon | Whipped Boursin Potatoes | Buttered Asparagus | Red Wine Demi

Kansas City Strip Steak \$25.00

10 oz. Kansas City Strip | Whipped Boursin Potatoes | Buttered Asparagus

Cherry Wood Smoked Baby Back Ribs \$16.00

Half Slab of Ribs | Cheesy Corn | Truffle Fries

French Cut Pork Chop \$17.00

10 oz. Smoked & Grilled Bone-in Pork | Whipped Boursin Potatoes | Buttered Asparagus

Herb Marinated Salmon \$18.00

6 oz. Pan Roasted Salmon | Whipped Boursin Potatoes | Buttered Asparagus

Pepper Crusted Tuna \$18.00

Medium Rare Tuna | Pepper Crust | Sweet Thai Glaze | Jasmine Rice | Green Beans



ENTREES

Southern Fried Shrimp & Grits \$18.00

Battered Shrimp | Pancetta | Creamy Grits | Three Cheese Blend | Creole Butter

Shrimp Diane \$16.00

Five Shrimp | Dijon Herb Butter | Local Mushrooms | Fettuccine

Sous Vide Maple Glazed Chicken \$16.00

Airline Chicken Breast | Apple Cornbread Stuffing | Buttered Asparagus | Sage Gravy

Gourmet Burger with Truffle Fries \$12.00

Gourmet Burger | Brioche | Candied Bacon | Lettuce | Tomatoes | Onion | Swiss

Smoked and Grilled Meatloaf \$15.00

Thick Cut Meatloaf | BBQ Glaze | Whipped Boursin Potatoes | Green Beans

The Simple Plate \$12.00

JKV Salt-Free Seasoned Marinated Grilled Chicken Breast
Whipped Boursin Potatoes | Steamed Asparagus

VG Three Bean Cassoulet \$10.00

Cannellini Beans | Kidney Beans | Black Beans | Mirepoix | Tomatoes | Vegetable Broth

V Grilled Herb Marinated Mushrooms \$13.00

Local Mushrooms | Roasted Yukon Potatoes | Buttered Asparagus | Balsamic Glaze

V *Vegetarian*

VG *Vegan*