

SMALL PLATES

CANDIED BACON 8

OYSTERS 11/21
half dozen or full dozen, served on the half shell, lemon, mignonette, cocktail sauce

MARGHERITA FLATBREAD 10
roasted tomatoes, pesto oil, marinara, mozzarella

HANGER STEAK FLATBREAD 12
gorgonzola, rosemary oil, chimichurri

CRISPY ARTICHOKES 8
lemon-garlic aioli

MAC & CHEESE FRIES 9
marinara dip

BEEF SLIDERS 11
american, plum tomato, pickle, ainsworth sauce

 **SHISHITO PEPPERS** 9
lemon, sea salt

AINSWORTH WINGS 12
choice of mild, hot, bbq or sweet tea

CHICKEN LETTUCE WRAPS 10
sweet & spicy, pickled cucumber slaw, peanuts

SIDES

mac & cheese 6
french fries 4
truffle fries 6
asparagus with fried egg 8
brussels sprouts with bacon 8



GOURMET BURGERS

All burgers are served with a side of fries. Substitute mixed greens with citrus vinaigrette for \$2. Add candied bacon for \$3.

MAC & CHEESE BURGER 16
panko crusted mac & cheese patty, beef patty, mac & cheese, sesame bun

THE A BURGER 14
double patty, american, caramelized onion, lettuce, tomato, ainsworth sauce, brioche bun


CLASSIC BURGER 14
hanger grind, bacon, american, green leaf, red onion, beesteak tomato, ainsworth sauce, brioche bun

FRENCH ONION BURGER 15
caramelized onions, beef jus, swiss, onion ring, english muffin

REUBEN BURGER *Build-A-Burger Winner* 16
swiss, red onion, pastrami, coleslaw, horseradish sauce, thousand island dressing

HANGER BURGER 16
pickled jalapeños, parmesan, kewpie, brioche bun

LONE ★ BURGER 15
panko pepperjack cheese, onion ring, bbq sauce, brioche bun

 **VEGGIE BURGER** 13
handmade patty, bbq sauce, mustard, lettuce, tomato, pickle, whole-grain bun

TURKEY BURGER 14
rosemary-avocado aioli, frisèe, avocado, roasted red pepper, whole-grain bun

BURRATA CAPRESE BURGER 15
burrata, heirloom tomato, basil pesto, balsamic, brioche bun



FROM THE GRILL

All steak entrées are served with a side of steak fries, horseradish aioli, chimichurri and butter.

PORTERHOUSE (32 oz) 50

FILET (10 oz) 32

NY STRIP (12 oz) 35


SKIRT STEAK 23
pineapple-chipotle marinade, chimichurri, bacon-almond brussels sprouts

BRICK-PRESSED CHICKEN 19
asparagus, port wine sauce

MARKET FISH 17
seasonal vegetables



SOUTH OF THE BORDER

 **GUACAMOLE** 8
tortilla chips
add pineapple \$2 | pomegranate \$2

FRIED CHICKEN TACO 10
chipotle aioli, pico de gallo, corn tortilla

COFFEE-RUBBED FISH TACO 12
pineapple pico de gallo, avocado purée, corn tortilla

SHORT RIB TACO 13
red cabbage, housemade pickled jalapeños, corn tortilla

 *vegan* || follow us    @theainsworth | theainsworth.com



GREENS

*All salads are chopped.
Add protein to any salad for an additional charge.
chicken \$3 | steak \$6 | market fish \$5 | avocado \$2*

COBB 15
grilled chicken, bacon, avocado, egg, blue cheese, red wine-shallot vinaigrette

MEDITERRANEAN 12
israeli couscous, arugula, roasted beets, feta, orange, citrus vinaigrette

APPLE POPPY 12
romaine, cranberries, goat cheese, granny smith apple, frisèe, roasted pecans, apple vinaigrette

HEIRLOOM PANZANELLA 12
burrata, heirloom tomatoes, micro basil, herb croutons, basil vinaigrette

CHICKEN PAILLARD 15
grilled chicken, arugula, granny smith apple, fresh herbs, citrus vinaigrette

BUTTERNUT SQUASH 12
baby kale, fennel, honey, pomegranate seeds, manchego cheese, rosemary vinaigrette



SANDWICHES

PEPPERJACK CHICKEN 13
chicken cutlet, bacon, lettuce, tomato, red onion, mayo, potato roll

SHORT RIB 16
braised short rib, pickled onions, granny apple smith slaw, brioche bun

ROASTED CHICKEN BLT 14
bacon, lettuce, tomato, red onion, chipotle aioli, ciabatta

WEEKDAY SPECIALS

HAPPY HOUR

MONDAY - FRIDAY | 4 PM TO 7 PM

\$3 WELLS | \$4 HOUSE WINES | \$5 DRAFTS | \$1 OYSTERS

\$11.99 LUNCH SPECIAL

*your choice of any burger, sandwich or salad,
along with one soft drink*

STEAK MONDAYS

1/2 PRICE SELECT STEAKS & 1/2 PRICE GLASS OF WINE

TACO TUESDAYS

1/2 PRICE TACOS | \$3 MEXICAN BEERS

BURGERS & BOURBON

EVERY WEDNESDAY

BUY ANY BOURBON AND GET ANY BURGER FOR \$9



PARK PLACE, 11563 ASH STREET | LEAWOOD, KS | 66211



* We support local, natural, sustainable and organic practices whenever possible. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.