



SPECIALS

TACO TUESDAY

Breakfast Taco, Specialty street taco, Wagyu hard shells, & 1/2 Price Margaritas every Tuesday.

PITMASTER SPECIAL

Monthly Tuesday special featuring smoked BBQ from Terrance Jefferson of “Topeka BBQ Shop”.

FIRST THURSDAY STEAK NIGHTS

Wagyu steak dinners prepared by Hillcreek’s Head Chef Mercedes Fowler and Chef Luke Young Paired with Boot Hill Distillery Original Cocktails on the first Thursday of every month.

WEEKEND SPECIAL

Hillcreek’s special entree every weekend Friday-Sunday.

SEASONAL SOUP

Ask your server about this months special.
A monthly soup special served September thru March

HOT CAKE PLATE

Three pancakes, two eggs, sausage or bacon.
Every Saturday & Sunday.



LIL’ BUCKAROO

Available for ages 12 or under

Li’ AMERICAN BREAKFAST *until 11am* 8.50
Two eggs your way, two strips of bacon, toast, & juice pouch.

HOT CAKE PLATE *SAT- SUN ONLY until 11am* 8.50
Three kids pancakes with blueberries or chocolate chips, eggs, & bacon.

LUNCH 10.50
*All kid lunch entrees come with juice pouch
& choice of regular fries, chips, or fruit cup.*

RONNY DOG

MAC & CHEESE *6oz*

QUESADILLA

GRILLED CHEESE

DONUTS

Option of powdered, cinnamon sugar, & mixed.

6 PACK 4.50

12 PACK 8.50

24 PACK SUITCASE 16.50

ICE CREAM

BUILD YOUR OWN

See Flavors at Ice Cream Cooler.
House made cone, kids cone or sundae with your choice of flavors & toppings.

SHAKES & CLASSIC MALTS

Blend up the flavor of your choice.

VENDORS

BOOTH CREEK WAGYU

HILLCREEK FARM

KANSAS DAIRY FARM

M & M BAKERY

YOLI TORTILLERIA

SUNFLOWER STATE SOUR DOUGH

LONE PINE

VESECKY FARM

SWEET LOVE

JUNIPER FARM

IRON MILL V FARM

STONE HOUSE PRAIRIE FARM & MORE

BOOZE HOUR

AT HILLCREEK MARKET
THURSDAY-SATURDAY
3PM-6PM



**HAVE A SPECIAL EVENT?
GIVE US A CALL!**
EVENTS. CATERING. CHARGUTERIE.

505 Eisenhower Memorial Drive
Lecompton, KS
Mon 7am-7pm
Tues-Fri 7am-8pm Saturday 8am-8pm
Sun 8am-2pm
785.318.5025





GRUB

Exclusively serving Booth Creek Wagyu beef & Hillcreek Farms pork



 *Lecompton Favorites*

BREAKFAST 7-11am

THE ALL AMERICAN* 8.50
Choice of egg, Hillcreek Farms sausage or bacon or Wagyu steak, potatoes or hash browns or toast.

 **THE BIGGEST BISCUIT*** 10.50
+Egg 1.50
Freshly baked biscuit topped with house made Hillcreek Farms sausage gravy.

 **CHEF’S OMELETTE*** 14.00
Owner’s favorite; an omelette filled with peppers, onions, mushroom, cheese, spinach, bacon, & Hillcreek Farms sausage, topped with our pesto cream sauce.

BREAKFAST BURRITO* 11.00
Loaded with Hillcreek Farms sausage, bacon, peppers, onions, & scrambled farm fresh eggs wrapped in a Yoli tortilla.

 **STEAK & POTATO BREAKFAST BURRITO*** *MV* 14.50
A wagyu steak breakfast burrito wrapped up with hashbrowns, cheese, & eggs in a Yoli tortilla.

 **MORNIN’ TOAST*** 5.00 / 9.75
+Egg 1.50
Two pieces of local toasted Sunflower State Sourdough with Kansas Dairy Farm chevre & feta, avocado, & everything bagel seasoning.

COUNTRY HAM SANDWICH* 8.50
+Seasonal Jam .50
Egg, smoked gouda, & country ham on ciabatta.

 **BREAKFAST SANDWICH*** 8.00
Egg, cheese, & your choice of Hillcreek Farm’s sausage or bacon served on an english muffin.

HOUSE MADE BISCUIT SANDWICH 11.50
+Gravy Side 1.50
House made biscuit, Hillcreek Farm’s sausage, bacon, egg, & american cheese.

BREAKFAST BOOZE

NORTH COUNTRY BLOODY MARY
House made bloody mix, Tito’s, lemon, pickle, cheese & beef stick with celery salt rim.

MIMOSA
Classic mimosa with house mimosa cube.

MAHOMES MIMOSA
Orange, pineapple, sparkling red, & house mimosa cube.

BEER-MOSA
Boulevard Wheat & orange juice.

TEQUILA SUNRISE
Tequila, orange juice, & grenadine.

LUNCH & DINNER

 **SOUTHPAW B.L.T.*** 12.50
+Egg 1.50
The B.L.T that hits different with Juniper Hill Farms tomatoes, bacon, greens, garlic aioli & pesto on sourdough.

 **REUBEN*** 12.50
Shaved pastrami paired with house made sauerkraut, thousand island, & pickles on local rye.

STUBBVILLE CLUB 13.00
+Toasted
Turkey club with lettuce, tomato, onions, pickles, honey mustard, provolone cheese, & bacon on sourdough.

CHEDDAR JACK MAC 9.50
+ Bacon 1.50 / Steak 5.50
Cavatappi pasta smothered in an aged white cheddar, pepper jack cheese sauce.

GRILLED CHEESE 8.50
+ Hot Honey & Bacon 1.50
American cheese & smoked gouda on sourdough.

WRAPS & SALADS

BUFFALO WRAP 14.00
Yoli tortilla wrapped with local shredded chicken, bacon, tomato, onion, greens, cheese, & buffalo ranch.

 **GODDESS WRAP** *MV* 14.50
Wagyu steak wrapped in a Yoli tortilla with heirloom tomatoes, Kansas Dairy Farm feta, greens, & honey balsamic glaze.

CAESAR WRAP 14.50
Local chicken, romaine, house green caesar, avocado bacon cream cheese, shaved parmesan, sour dough bread crumbs, & fresh cracked peppercorn.

 **CHICKEN SALAD SANDWICH** 12.50
+Bacon 1.50
A family recipe with local chicken, grapes,celery, craisins, & almonds on local croissant.

 **WA(GYRO)** 14.00
Shaved wagyu & local lamb, tomatoes, onions, cucumbers, greens, feta, on pita with choice of regular or spicy tzatziki.

WAGYU STEAK SALAD *MV* 13.50
Wagyu steak, romaine, kale, sugar snap peas, carrots, sunflowler seeds, blue cheese, dried cranberries, with house-made poppyseed dressing.

COBB SALAD 8.50
+Chicken 4.00 or Steak 5.50
Spring mix, cheddar jack cheese, bacon, egg, carrots, diced tomato, cheese & onions.

WAGYU & PORK

 **WAGYU BURGER*** 13.00
Choice of Smashed or Steakhouse Style
+Bacon 1.50
Booth Creek Wagyu Beef with fresh iceberg, onions, house made pickles, & American cheese on local bun.

 **BIG EATS PORK BURGER*** 13.00
Hillcreek Farms pork patty with cheese, creamy local blueberry jalapeno compote, shredded lettuce, garlic aioli, & bacon on a locally made bun.

CHAD BURGER* *Seasonal* 14.00
Booth Creek Wagyu smash patties, honey pistachio butter, candied jalapenos pepper jack, bacon, & onion rings.

PATTY MELT* 14.50
Wagyu smash patty, fried onions, Kansas Dairy Farm chevre & feta, blue cheese, smoked gouda, & Kentucky bar fight jelly on rye.

PORK BRAT* 8.50
+Market Style: Greens & Hot Honey 2.00
Lone Pine Farms’ local brat on brioche.

 **FOWLER’S CHILI** *Seasonal* 9.50
+ House Made Cornbread 4.00
Wagyu beef campfire chili made with black beans, kidney beans, & topped with cheddar jack.

SIDES

FRIES *Side / Basket*

MARKET FRIES 5.00 / 9.50

DILL SEASONED FRIES 5.00 / 9.50

SWEET POTATO FRIES 7.00 / 11.50

See our list of house made sauces

MORE...

SIDE SALAD, CHILI OR MAC 4.00
(Only available with meal)

CHIPS *10% off chips with meal purchase* 2.00

SPECIALTY SAUCES *House made*
Campfire Sauce, Honey Mustard, Ranch, or Buffalo Ranch.

HOT SAUCE *House made*
Hillcreek Heat Hot Sauce



“WE DON’T RENT PIGS”

MV - Market Value

Items with an asterisk may contain undercooked or raw meat & eggs*

