shareables

marinated olives 6

housemade foccacia
whipped butter, aleppo pepper, radishes 8

griddled corn bread
lup cheong butter, chili crisp, honey drizzle **10**

burrata toast
garlic confit, hot honey, arugula, maldon sea salt 20

charred shishitos
yuzu kosho aioli, furikake, bonito 15

wood-fired oysters
lup cheong dynamite, unagi sauce 24

ember roasted beets
avocado jocoque, pickled onion, za'atar, cilantro 21

greens

da green
mixed greens, cucumber, baby heirloom tomatoes, shaved carrots, sunflower seeds, radishes, creamy herb dressing 15

little gem caesar
parmigiano-reggiano, toasted breadcrumbs, lemon wedge 16

crispy brussels sprouts and frisee
white balsamic, lemon brown butter, pine nuts, golden raisins 18

(add grilled chicken - 8) (add burrata - 10) (add shrimp - 10)

Executive Chef - Lyndsey Simone Sous Chef - Justin Clark

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flatbreads

classic margherita
fior di latte, san marzano tomato sauce, sweet basil 20

purple sun farms mushroom medley
garlic confit, green onion, burrata, white truffle sauce 21

'nduja & whipped ricotta
tomato passata, caciocavallo, honey 21

entrees

kindred smash burger
two 4 oz patties, cheddar, garic aioli, bacon jam, lettuce, tomato, onion, belgian-cut fries, brioche bun 24

lasagna al forno
assorted mushrooms, walnuts, besciamella, ricotta, parmigiano-reggiano 36

steak frites
prime sirloin, sake green peppercorn sauce, belgian-cut fries, garlic aioli 50

lemongrass chicken
nam prik, fish sauce, crispy rice and herb salad 38

wood-fired steelhead trout
roman artichokes, rainbow swiss chard, heirloom tomatoes, castelvetrano olives, preserved lemon vinaigrette, gazpacho 38

alaskan black cod skillet
littleneck clams, sweet corn, garlic white wine butter 62

32oz prime porterhouse
chimichurri, garlic brown butter, fish sauce caramel, mushrooms, fingerling potatoes 150

Please inform your server of any special dietary requirements or food allergies.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

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