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, pepitas 18

greens

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

kale caesar
parmigiano-reggiano, toasted breadcrumbs, lemon wedge 16

baby iceberg wedge salad
honeycrisp apples, celery, candied nuts, bacon, buttermilk bleu cheese dressing 18

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 - Tim Neal

9/29

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, 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, olives, shallots, preserved lemon white wine sauce 38

cast iron skillet cioppino
catch of the day, black tiger shrimp, pei mussels, littleneck clams, fennel salad, garlic toast 45

16oz applewood smoked duroc pork porterhouse
sausage stuffing, horseradish candied bacon, pineapple-apple sauce, veggies of the day, natural jus 40

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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