



KINDRED SPIRITS

ANYTIME CRAVINGS

Seared Chicken Sandwich 🍴

tender chicken breast, pesto aioli, red onion and arugula served our house focaccia served with kindred chips

18

Veggie Stack 🍴

arugula, avocado, tomato, portabello mushroom, cucumber, alfalfa sprouts, pesto aioli on house focaccia. served with kindred chips

18

Grape Mustardo and Prosciutto Melt

grape mustardo, prosciutto, white cheddar, gorgonzola on house sourdough, toasted. served with chips

18

The Soulmate

grass fed beef patty, arugula, tomato, red onion, avocado, cheese, on a brioche bun with chefs signature mango habanero aioli served with truffle parmesan French fries

21

Thai Sweet Chili Turkey Burger 🍴

if you love our sliders...try the burger! served with hand cut fries

24

SOUPS & SALADS

Grilled Romaine with Avocado & Cotija

kindred twist on a caesar. avocado tomatillo dressing, grilled romaine quarter, onion, avocado, cotija cheese, garnished with fresh cilantro and tortilla strips

18 add chicken 7 add shrimp 9

*** classic grilled caesar option ***

Beetroot and Goat Cheese Salad 🍴

beetroot marinated in walnut oil. served with goat cheese and mixed greens tossed in a walnut vinaigrette

20 add chicken 7 add shrimp 9

Organic Arugula 🍴

arugula, tomato, cranberry, apple, goat cheese, candied walnuts, house raspberry vinaigrette

18 add chicken 7 add shrimp 9

Mexican Sweet Corn Soup

deliciously creamy and flavorful soup infused with traditional spices

12

Watermelon Gazpacho

refreshing twist on the classic Spanish cold soup featuring ripe, juicy watermelon blended with ripe tomatoes and cucumber

15

Soup de Jour

chefs selection - ask your server

16

Soup Flight

trio of our signature soups

25

FLATBREADS

Personal size for 1-2 people

Gluten free crust available upon request + 3

Classic Margie

garlic confit, roma tomatoes, mozzarella, fresh basil

16

***tip add a protein

Pesto Chicken 🍴

pesto, chicken breast, caramelized onion, mozzarella, arugula, basil vinaigrette

19

Prosciutto and Fig

prosciutto, fig, mozzarella, arugula, balsamic glaze, olive oil

20

BBQ Chicken

house Kansas City bbq sauce, roasted chicken, red bell pepper, mozzarella

20

***tip add bacon

Focaccia

house focaccia with cherry tomatoes and olives. served with olive oil and balsamic vinegar

9

Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements



SMALL PLATES

Perfect for sharing

Scampi Skillet

succulent shrimp cooked to perfection in garlic butter, topped with a flavorful butter and panko crust. **21**

Truffle Arancini

3 creamy truffle parmesan risotto with a cheese center rolled in crispy panko breadcrumbs. served with chef's signature marinara, parmesan and garnished with fresh basil **19**

Beef Filet Slider

3 beef tenderloin filet sliders on brioche buns with arugula garnish and served with horseradish cream sauce **30**

Thai Sweet Chili Turkey Slider 🍴

3 turkey sliders infused with ginger, garlic, red curry paste, soy and tamarind. served on a toasted brioche bun topped with a spicy chili and chili crisp aioli, cabbage and carrot slaw, marinated cucumber and combasti peppers **24**

Podi Fries 🍴

chef Sabina's signature Indian gunpowder spiced hand cut fries. served with dipping sauces **13**
vegan aioli available

Brussel Sprouts Royale

brussel sprouts and butternut squash roasted in a maple glaze topped with feta cheese, walnuts and burrata. **15 add chicken 7**

Burrata di Puglia with Roasted Tomato

Creamy Burrata from Puglia paired with roasted tomatoes, onion and garlic, drizzled with extra virgin olive oil and a balsamic reduction. Finished with fresh basil and a touch of sea salt. Served with crostini. **18**

Peruvian Scallop ceviche 🍴 GF

fresh scallops, red onion, jalapeño, sweet potato, sliced avocado and garnished with cilantro. served with house made tortilla chips **16**

LARGE PLATES

Chicken Saltimbocca

tender chicken breast topped with prosciutto and fresh sage, lightly seared and finished in a delicate marsala and butter sauce. served over escarole with a side of mashed potatoes **23**

Kindred Lasagne

modern approach to a classic. deconstructed open face stacks of tender brisket bolognese, spinach, pasta, decadent béchamel, mozzarella all topped with a parmesan crisp **20**

Tournedos of Beef with Port Wine Mushroom Sauce

beef tournedos over garlic mashed potatoes drizzled with a rich port wine mushroom sauce and served with seasonal vegetables **30**

Chef's Table Pairing

select glass of featured red or white wine perfectly paired with a dish expertly crafted by our chef and her team **45**

DESSERT

Sweet Endings

Tiramisu Brownie

rich triple chocolate brownie topped with a rich creamy coffee and chocolate port infused tiramisu **12**

Chocolate Salted Caramel Pots de creme

Topped with house whip cream **13**

Strawberry Cheesecake

traditional New York cheesecake infused with strawberries and topped with a strawberry coulis **13**

Villa Dolce Gelato

choice of chocolate, vanilla or pistachio and raspberry sorbet. **9**

Creme Brulee

topped with seasonal fruit **9**

Meyer Lemon Tart

graham cracker shell filled with sweet and tangy lemon curd with fresh raspberries, candied lemon slices and drizzled with a Prosecco reduction **16**

Special Occasion? Let your server know
(Chef's Special Dessert)