

KINDRED SPIRITS

SHAREABLES

Marinated Cucumbers marinated persian cucumbers	10	Truffle Arancini three fried truffle cheese risotto balls served with marinara garnished with parmesan and basil	19
Crispy Garlic Edamame crispy garlic edamame garnished with fried shallots and nori goma	11		
Bruschetta fresh tomato tossed with shallots, garlic, basil, fromage blanc, and balsamic served on crostini	15	Roasted Tomatoes with Burrata roasted tomatoes, burrata, mozzarella, onion, and garlic, drizzled with balsamic glaze served with crostini	18
Smashed Fingerling Potatoes fingerlings tossed in garlic butter served with dijon soy and gochujang aioli	13	Ceviche shrimp mixed with onions, tomatoes, and cucumber in a cilantro, jalapeño, and lime broth garnished with jicama-radish slaw and tortilla strips	18
Brussels Sprout Royale 🥄 brussels sprout and butternut squash in a maple glaze topped with feta cheese, candied walnuts, and burrata	15		
French Onion Soup french onion soup topped with bread and gruyère	14	Scampi Skillet shrimp cooked in white wine, panko crusted, finished with parmesan, served with crostini	21
Harvest Ruby Salad 🥄 red butter lettuce with spiced apple cider vinaigrette, whipped maple feta, spaghetti squash and candied walnuts	18	Beef Sliders three beef patty sliders with caramelized onions, spring mix and thousand island dressing on a brioche bun	20
Beet and Goat Cheese Salad 🥄 spring mix with walnut vinaigrette, marinated beets, goat cheese, and candied walnuts	18	Thai Sweet Chili Turkey Sliders 🌶️ three turkey sliders infused with red curry paste, sweet chili aioli, combasti peppers, sunomono, and slaw on a brioche bun	24
Tomatillo Avocado Romaine Salad romaine with tomatillo dressing, onions, avocado, cotija, and tortilla strips	18		

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FLATBREADS

Gluten free crust +3

Classic Margherita garlic confit, roma tomatoes, mozzarella, garnished with basil	16	Prosciutto and Fig prosciutto, fig jam, mozzarella, arugula garnished with balsamic glaze	20
Pesto Chicken 🥑 pesto, chicken, caramelized onion, mozzarella, arugula, garnished with basil vinaigrette and parmesan	19	Seasonal Fruit Flatbread garlic confit, brie, gruyère, béchamel, herbs de provence, lemon zest, seasonal fruit garnished with hot honey	20

ENTREES

Chicken Sandwich 🥑 chicken breast with tomato, red onion, mixed greens, and pesto aioli on our house-made focaccia served with chips	18	Veggie Stack roasted eggplant, zucchini, vegetable medley, and tomato-onion jam	18
The Signature Burger beef patty, tomato, red onion, butter lettuce, and cheddar cheese with thousand island dressing on a brioche bun add jalapeño bacon jam +4 add avocado +3	23	Crispy Orange Glazed Tofu orange glazed tofu with white rice and stir fried vegetables	20
Chicken Saltimbocca chicken breast wrapped in prosciutto, served over spinach and mashed potatoes, finished with a marsala and butter sauce	23	Kindred Lasagne pasta, brisket bolognese, mozzarella, and béchamel, garnished with a parmesan crisp	20
		Tournedos of Beef beef medallions over garlic mashed potatoes, port wine mushroom reduction served with seasonal vegetables	30

DESSERTS

Château du Chocolat three chocolate layers of cake, mousse, and ganache	15	Seasonal Cheesecake 🥑 maple cheesecake with a graham cracker pecan crust garnished with candied pecans	15
Earl Grey Crème Brûlée earl grey infused custard, topped with meringue kisses	11	Autumn Apple Tart housemade tart shell with an apple filling, topped with bourbon caramel	16

Chef's Special Dessert
special occasion

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Sunday Brunch

10-2pm

Crab Cake Benedict house-made buttermilk biscuit, crab cake, and a poached egg in a creole sauce	23
California Benedict buttermilk biscuit, tomato, avocado, and a poached egg under a hollandaise topped with crispy bacon	21
Stuffed Lemon Ricotta French Toast challah bread stuffed with lemon ricotta mixture drizzled with lemon glaze served with bacon and fruit	18
Kindred Spirits Cinnamon Rolls house-made cinnamon rolls topped with cream cheese glaze	12
Shrimp and Grits grits mixed with onion, bell pepper, celery, cajun shrimp and andouille sausage in a creole sauce	26
Chicken and Waffles crispy buttermilk-battered fried chicken on a waffle served with maple syrup and seasonal berries	20
Sunny Side Up Flatbread spinach, mushrooms, mozzarella, two eggs topped with bacon crumbles and parmesan	23
Avocado Bliss Flatbread kindred twist on avocado toast. toasted flatbread, signature spread, avocado, red pepper flakes, pickled red onion, and hot honey drizzle	21
Shakshuka tomatoes, bell peppers, red onions, spinach and poached eggs on top	18
Bottomless Mimosas - 90 Minutes Orange, Mango, Peach, Cranberry, Pomegranate	25