



KINDRED SPIRITS

ANYTIME CRAVINGS

Shakshuka

two eggs gently poached in a traditional tomato and bell pepper sauce topped with feta cheese and served with warm crostini

\$15

Thai Sweet Chili Turkey Burger 🍴

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

24

Seared Chicken Breast Sando 🍴

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

18

SOUPS & SALADS

Freshly made in-house

Grilled Romaine with Avocado & Cotija

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

18 add chicken 7

Beetroot and Goat Cheese Salad 🍴

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

20 add chicken 7

Organic Arugula 🍴

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

18 add chicken 7

French Onion Soup Gratinee

classic French onion soup with savory broth, caramelized onions topped with a layer of crusty/toasted bread and gruyere cheese. Melted and baked until golden and bubbly

15

Loaded Baked Potato Soup

velvety mashed potatoes blended with a rich broth, topped with crispy bacon, cheese, a dollop of creme fraiche, garnished with chives

18

FLATBREADS

Personal size for 1-2 people

Gluten free crust available upon request + 3

Classic Margie

garlic confit, roma tomatoes, mozzarella, fresh basil

16

Pesto Chicken 🍴

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

19

Prosciutto and Fig

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

20

Chorizo Rustico

chorizo, roasted red pepper, mozzarella, pickled red onion, goat cheese, marinara, cilantro

20

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

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**

Scallop Crudo 🍴

sea scallops, orange peel, mint, salt, drizzled with an orange infused olive oil **21**

KS Brussels Sprouts 🌱

caramelized brussels sprouts with pomegranate molasses and crème fraîche garnished with fresh pomegranate **15**

Beef Filet Slider

3 beef tenderloin filet sliders on brioche buns with watercress garnish and served with horseradish cream sauce **28**

Peruvian Scallop ceviche 🍴 GF

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

Podi Fries 🌱

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

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**

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**

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 **29**

DESSERT

Sweet Endings

Bread Pudding with Amaretto Cream

Decadent warm bread pudding drizzled with an Amaretto Cream. Add a scoop of Gelato for an extra treat! **10**

Chocolate Salted Caramel Pots de creme

Topped with house whip cream **13**

Espresso Cheesecake

creamy cheesecake topped with house whip **13**

Villa Dolce Gelato

choice of chocolate, vanilla or pistachio **9**

Creme Brulee

topped with seasonal fruit **9**

Chocolate Meltdown

Decadent chocolate mousse cake with a surprise filling elegantly encased in a glossy chocolate shell. Opened with a drizzle of warm sauce. **16**

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