



At Kyndred Hearth we encourage sharing; all our menu items are meant to be passed and enjoyed together. Most importantly, Kyndred Hearth is a true-fire kitchen; we deliver each item to your table as it is ready to ensure freshness and proper temperature.

First

WARM CASTELVETRANO OLIVES   10
rosemary / chili

WOOD-FIRED MEATBALLS 15
pomodoro / ricotta

CHINESE FIVE-SPICE CHICKEN WINGS 15
hot mustard sauce


SAFFRON ARANCINI  14
taleggio / pomodoro


ANTIPASTI 24
cured meats / local cheese / house pickles / grilled sourdough

CHICKEN LIVER PÂTÉ 12
flatbread / soy & balsamic gastrique

SMOKED LAMB SAUSAGE 19
spiced yogurt / flatbread

Salad

BIBB  14
cucumber ribbons / chives / garlic croutons / blue cheese ranch

CAESAR  15
romaine / garlic croutons / parmigiano-reggiano / soy egg

CHOPPED 16
provolone / salami / shishito peppers / red wine vinaigrette

LITTLE GEM SALAD 14
pistachio / pickled red onions / goddess dressing

ADD TO ANY SALAD
chicken breast 8 / steak* 10

Pasta

GOCHUJANG LASAGNA 24
gochujang bolognese / béchamel / parmesan

ORECCHIETTE 22
fennel sausage / garlic / charred rapini

BRAISED BEEF RAVIOLI 25
roasted carrots / cipollini onions / parmesan

RIGATONI ALLA VODKA  19
tomato / cream / chili


LUMACHE 27
maine lobster / serrano / roasted tomato

Vegetable





WOOD OVEN-ROASTED BEETS  10
apple butter / goat cheese / cashews

ROASTED MUSHROOMS  11
wild rice furikake / miso chestnut butter

SMASHED FINGERLING POTATOES 9
rosemary / chili / garlic

BROCCOLINI  10
garlic / lemon / chili / pecorino

Gluten-friendly bread available upon request

 Gluten-Friendly  Vegan  Vegetarian  Dairy-Free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

18% gratuity will automatically be added to checks for groups of 8 or more. Maximum of four split checks per table.

Main

KOREAN FRIED CHICKEN SANDWICH 19
fresno pepper slaw / fresh herbs / gochugaru aioli / house fries

SKOL BURGER* 19
american cheese / caramelized onion / special sauce / house fries

HANGER STEAK* 34
chimichurri / ssamjang / herbs / lettuce

BUTCHER'S CUT* MP
chef's selection / gochujang butter

KING SALMON* 32
baby squash / fregola / salsa verde

KOREAN BRAISED SHORT RIB 33
bok choy / miso polenta


SAKURA PORK BELLY 28
shishito peppers / scallion crêpe

SEARED SCALLOPS* 34
cauliflower purée / black garlic / jalapeño

BINCHOTAN-GRILLED CHICKEN 29
ricotta gnocchi / roasted carrots / dill

GRILLED WHOLE BRANZINO 49
ponzu / daikon / lemon

Wood-Fired Pizza

CHEESE  16
house red sauce / mozzarella / pecorino

MARGHERITA  17
italian red sauce / fior di latte / olive oil / basil

MARINARA   15
italian red sauce / fresh garlic / sicilian oregano / olive oil

HAWAIIAN 19
house red sauce / mozzarella / provolone / nueske's bacon
fresh pineapple / jalapeño

TAVERN 20
house red sauce / mozzarella / pepperoni / jalapeño / honey

SAUSAGE & PEPPERONI 21
house red sauce / mozzarella / fennel sausage / pepperoni

SWEET ITALIAN 19
house red sauce / fennel sausage / mozzarella / provolone
red onion / peppadew peppers

PROSCIUTTO DI PARMA 22
ricotta / mozzarella / fresh garlic / arugula

MIXED MUSHROOM  20
cremini, shiitake & portabella mushrooms / taleggio / fontina / tarragon

SPICY MEATBALL PIZZA 19
fiore di latte / calabrian chili / broccolini

TOPPINGS 3
fennel sausage / nueske's bacon / prosciutto / pepperoni
anchovy / mixed mushrooms

TOPPINGS 2
calabrian chili / red onion / arugula / basil / garlic / kalamata olives

Dessert

SOFT-SERVE IN A CUP 7
add toppings: cacao nibs, caramel, sea salt & olive oil 1 each

CHOCOLATE BUDINO 9
whipped cream / cacao nibs

MILK & HONEY CAKE 8
whipped buttermilk cream / macerated strawberries

BAKED ALASKA 10
chocolate sponge cake / salted caramel ice cream

Cocktails

From The Journal Of Drink

OLD FASHIONED 15
high west bourbon, liber & co.
demerara syrup / el guapo bitters
contains nuts

level up with garrison brothers small batch bourbon 27
make it a twist featuring cincoro reposado tequila 32

BROWN DERBY 15
woodford reserve bourbon / fresh grapefruit
barrel-aged maple syrup / orange bitters
spice it up with ancho reyes chile liqueur 17

JUNGLE BIRD 15
appleton estate signature blend rum
campari / liber & co. pineapple gum syrup
fresh lime / pineapple juice

MARGARITA 15
patrón silver tequila
italicus rosolio di bergamotto
fresh lime / monin agave nectar
contains egg
level up with herradura reposado 21
spice it up with ancho reyes chile liqueur 17
make it smoky with dos hombres mezcal 19

THE LAST WORD
MARTINI 15
hendrick's gin / green chartreuse
luxardo maraschino liqueur / fresh lime
make it smoky with dos hombres mezcal 18

SEAMLESS (N/A) 8
monin vanilla / passion fruit reall
fresh lemon / q club soda

SILHOUETTE (N/A) 10
seedlip grove 42 / monin lemongrass
apple cider vinegar / orange zest

Kyndred Hearth Specialty

MIDNIGHT MANHATTAN 18
george dickel barrel select
antica formula vermouth
amaro montenegro
black walnut / cardamom bitters

WILDEST DREAMS 15
grey goose
italicus rosolio di bergamotto
strawberry / banana / lemon
peychaud's bitters

CESS'S LADDER 16
high west double rye
yellow chartreuse
kronan swedish punch
cynar / drambuie / walnut bitters

PASSION BERRY PUNCH (N/A) 12
seedlip grove 42
passion berry purée
lime / lemon / pineapple
ginger beer

Wine

WHITES & ROSÉS

	6oz	9oz	BTL
● ○ ● LUNETTA • Prosecco Brut • Veneto, ITA (187ml)	-	-	15
● ○ ● CHANDON • Sparkling Rosé • CA (187ml)	-	-	28
○ ○ ● MOËT & CHANDON IMPÉRIAL • Brut Rosé • Champagne, FRA (187ml)	-	-	45
● ○ ● CHATEAU STE. MICHELLE • Riesling • Columbia Valley, WA	11	15	42
○ ○ ● SANTA MARGHERITA • Pinot Grigio • Valdadige, Veneto, ITA	14	20	55
● ○ ● ROSE GOLD • Rosé • Côtes de Provence, FRA	13	18	50
● ○ ● DECOY BY DUCKHORN • Sauvignon Blanc • CA	16	22	60
● ○ ● PINE RIDGE • Chenin Blanc/Viognier • CA	11	15	42
● ○ ● KENDALL-JACKSON VINTNER'S RESERVE • Chardonnay • CA	12	18	48

REDS

● ○ ● ELOUAN • Pinot Noir • OR	14	20	50
○ ● ● BANFI • Chianti Classico • Tuscany, ITA	14	20	50
● ● ○ BENZIGER • Merlot • Sonoma County, CA	14	20	50
○ ○ ● CATENA VISTA FLORES • Malbec • Mendoza, ARG	12	16	45
● ● ● TRIBUTE • Cabernet Sauvignon • CA	12	16	45
● ● ● FRANCISCAN ESTATE CORNERSTONE • Cabernet Sauvignon • CA	15	20	50
● ● ● JOEL GOTT • Red Blend • Columbia Valley, WA	12	16	45
● ● ● DAOU • Cabernet Sauvignon • Paso Robles, CA	20	30	70

Beer

DOMESTIC 7

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite

CRAFT 8

Blue Moon Belgian White Ale
New Belgium Fat Tire Ale
New Belgium Voodoo Ranger Juicy Haze IPA
Samuel Adams Boston Lager
Samuel Adams Seasonal

HARD SELTZER & CIDERS 7

Angry Orchard Hard Cider
Duluth Cider
High Noon Watermelon Vodka Seltzer
Truly Wild Berry Hard Seltzer
White Claw Black Cherry Hard Seltzer
White Claw Mango Hard Seltzer

IMPORTED 8

Stella Artois
Peroni
Modelo Especial
Heineken
Guinness
Dos Equis Lager
Corona Extra

DRAFT

Kona Big Wave Golden Ale 7
Fulton Lonely Blonde Ale 8
Miller Lite 7
Stella Artois 9
Summit IPA 9
Surly Furious IPA 9

NON-ALCOHOLIC 7

Athletic Brewing Co. Run Wild IPA
Heineken 0.0 Lager

All prices are subject to 8.125 sales tax, plus 2.5% alcohol tax.