

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 <i>df</i> 10 rosemary / chili WOOD-FIRED MEATBALLS 18 pomodoro / ricotta CHINESE FIVE-SPICE CHICKEN WINGS 18 hot mustard sauce SAFFRON ARANCINI 15 taleggio / pomodoro ANTIPASTI 24 cured meats / local cheese / house pickles / grilled sourdough CHICKEN LIVER PÂTÉ 14 flatbread / soy & balsamic gastrique YELLOWTAIL CRUDO* 26 watermelon radish / spicy soy / wasabi oil SMOKED LAMB SAUSAGE 19 spiced yogurt / flatbread	Main KOREAN FRIED CHICKEN SANDWICH 22 fresno pepper slaw / fresh herbs / gochugaru aioli / house fries SKOL BURGER* 20 american cheese / caramelized onion / special sauce / house fries SAKURA PORK BELLY 28 shishito peppers / scallion crêpe FLAT IRON STEAK* 36 ponzu / crispy garlic / chives KOREAN BRAISED SHORT RIB 33 scallion / sesame KING SALMON* 34 salsa verde / lemon BUTCHER'S CUT* MP chef's selection / gochujang butter BINCHOTAN-GRILLED CHICKEN 29 black garlic teriyaki / shishito GRILLED WHOLE FISH (CHEF'S CHOICE) MP sea salt / charred lemon
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 ARUGULA 17 fennel / parmesan / sherry vinaigrette ADD TO ANY SALAD chicken breast 8 / steak* 10	Vegetable HONEY-GLAZED CARROTS <i>vg df</i> 10 spiced pumpkin seeds CHARRED CABBAGE <i>vg df</i> 9 whipped tofu / chili crisp ROASTED MUSHROOMS <i>n</i> 12 wild rice furikake / miso chestnut butter SMOKED POTATO PURÉE 10 chives / sea salt BROCCOLINI 12 garlic / lemon / chili / pecorino
Wood-Fired Pizza CHEESE 17 red sauce / mozzarella / pecorino MARGHERITA 19 italian red sauce / fior di latte / olive oil / basil MARINARA <i>vg df</i> 15 italian red sauce / fresh garlic / sicilian oregano / olive oil HAWAIIAN 21 red sauce / mozzarella / provolone / nueske's bacon fresh pineapple / jalapeño TAVERN 22 red sauce / mozzarella / pepperoni / jalapeño / honey SAUSAGE & PEPPERONI 23 red sauce / mozzarella / fennel sausage / pepperoni SWEET ITALIAN 19 red sauce / fennel sausage / mozzarella / provolone red onion / peppadew peppers PROSCIUTTO DI PARMA 23 ricotta / mozzarella / fresh garlic / arugula MIXED MUSHROOM 21 cremini, shiitake & portabella mushrooms / taleggio / fontina / tarragon TOPPINGS 3 fennel sausage / nueske's bacon / prosciutto / pepperoni anchovy / mixed mushrooms TOPPINGS 2 calabrian chili / red onion / arugula / basil / garlic / kalamata olives *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.	Pasta GOCHUJANG LASAGNA 26 gochujang bolognese / béchamel / parmesan ORECCHIETTE 24 fennel sausage / garlic / charred rapini BRAISED CAMPANELLE 27 braised beef / mushrooms / cipollini onions RIGATONI ALLA VODKA 21 tomato / cream / chili LUMACHE 29 maine lobster / serrano / roasted tomato
	Dessert SOFT-SERVE IN A CUP 8 add toppings: cacao nibs, caramel, sea salt & olive oil 1 each CHOCOLATE BUDINO 11 whipped cream / cacao nibs LEMON OLIVE OIL CAKE <i>df</i> 12 coconut cream / lemon curd BAKED ALASKA 12 chocolate sponge cake / salted caramel ice cream Gluten-friendly bread available upon request <i>gf</i> Gluten-Friendly <i>vg</i> Vegan <i>df</i> Dairy-Free <i>n</i> Contains nuts/peanuts 49957

Cocktails

From The Journal Of Drink

OLD FASHIONED *n* 15
high west bourbon / liber & co. demerara syrup
chicory pecan bitters / orange bitters
level up with garrison brothers small batch bourbon 25
make it a twist featuring cincoro reposado tequila 35

BROWN DERBY 15
woodford reserve bourbon / fresh grapefruit
barrel-aged maple syrup / orange bitters
spice it up with ancho reyes chile liqueur 18

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
sea salt foam
contains egg
level up with herradura reposado 21
spice it up with ancho reyes chile liqueur 18
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

OF ALL THINGS 15
21 seeds grapefruit hibiscus tequila
aperol / barmalade grapefruit-elderflower
fresh lime / rhubarb bitters
lunetta prosecco

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

SILHOUETTE (N/A) 10
seedlip grove 42
lemongrass shrub / orange zest

Kyndred Hearth Specialty

MIDNIGHT MANHATTAN *n* 18
basil hayden bourbon
antica formula vermouth
amaro montenegro
black walnut & cardamom bitters

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

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

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

Wine

Fruit	Tannin	Acidity		6oz	9oz	BTL
			WHITES & ROSÉS			
			LUNETTA • Prosecco Brut • Veneto, ITA (187ml)	-	-	15
			CHANDON • Sparkling Rosé • CA (187ml)	-	-	28
			MOËT & CHANDON IMPÉRIAL • Brut Rosé • Champagne, FRA (187ml)	-	-	45
			CHÂTEAU 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
MIN MID MAX						

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

HARD SELTZER & CIDER 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
Peroni
Modelo Especial
Heineken
Dos Equis Lager
Corona Extra

DRAFT
Kona Big Wave Liquid Aloha 7
Fulton Lonely Blonde Ale 8
Miller Lite 7
Stella Artois 9
Summit EPA 9
Surly Furious IPA 9
NON-ALCOHOLIC 7
Athletic Brewing Co. Run Wild IPA
Samuel Adams N/A Hazy IPA
Heineken 0.0 Lager

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