



THE
KITCHEN
TABLE

SOUP & SALAD

Soup Of The Day See our daily specials card for today's soup 6/10

French Onion Soup caramelized onion, rich beef broth, baguette, melted swiss cheese. 8

House Salad GF V mixed local baby greens, cherry tomato, cucumber, carrots with choice of dressing 8/14

Caesar Salad GF* romaine, croutons, parmigiano reggiano, house caesar dressing 8/16

Goddess Greens GF V* mixed greens, arugula, roast asparagus, watermelon radishes, cucumber, feta, charred snap peas, crispy chickpeas and avocado green goddess dressing **Sm 10 Lg 18**

Add to any salad Bacon +6 Chicken +6 Impossible Patty +6 Salmon +14 8oz Hanger +18

SHAREABLES

Roasted Asparagus Tart garlic herbed cheese, fresh parmesan and arugula salad with lemon vinaigrette 18

Fried Brussels Sprouts GF bacon, dijon, maple, lemon aioli 18

Croquettes GF House made crispy potato and parmesan croquettes, served with a creamy garlic horseradish sauce 15

Poutine hand-cut fries, beef demi gravy, cheddar curds 20

Add Bacon +6 Short Rib +14 Chicken +6 8oz Hanger +18

Korean Chicken Meatballs GF served with a ginger gochujang sauce, awesome sauce and sesame seeds 16

MAIN PLATES

Pork Chop GF dry aged bone-in pork chop, roasted red pepper chimichurri, garlic mashed potato, roasted seasonal vegetable 34

Bass and Croquettes pan seared Sea Bass, crispy croquettes, English pea and leek puree, pea tendrils 34

Beer Braised Short Ribs roasted garlic and ale demi, garlic mash, fried brussels sprouts 36

Pappardelle Bolognese house-made pasta, house beef bolognese, basil ricotta, 24 month aged parmesan 28

Maple Dijon Salmon GF 6oz Atlantic salmon, grilled seasonal veggies, mixed wild rice 32

Banh Mi Bowl GF V* warm rice noodles, charred snap peas, red pepper, jalapeno, radishes, cucumber, pickled carrots, firecracker sauce, micro greens and awesome sauce 20

Add Bacon +6 Chicken +6 Salmon +14 8oz Hanger +18 Short Rib +14

Fried Chicken half a chicken, garlic mash, beef gravy, grilled seasonal vegetable 36

Mac & Cheese creamy cheddar and American sauce topped with more melted cheddar 20

Add Bacon +6 Chicken +6 Salmon +14 8oz Hanger +18 Short Rib +14

Hanger Steak** GF 8oz steak, steak sauce butter, hand-cut fries or garlic mash, grilled seasonal vegetable 38

Add Bayley Hazen Blue Cheese +6 Caramelized Onions +5 Sautéed Mushrooms +5

KT Burger** GF* V* american or cheddar, lettuce, pickled onion, KT sauce, house-made sesame bun, hand-cut fries 20

Add Caramelized Onions +5 or Sautéed Mushrooms +5

Sub GF & V Bun +2 Impossible Patty +3 Bayley Hazen Blue Cheese +3

KIDS MEALS

Includes a side of fries or greens and a scoop of ice cream! 12

Mac & Cheese **Chicken Charlie's Chicken Tenders** **Grilled Cheese** GF* **Kids Burger** GF*

Due to credit card fees, you may only split your table's check once. After that, a \$3 fee will be added for each additional split.

A 3% service fee will be added to your bill to help support our kitchen crew. This fee is optional, please let your server know.

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

V = vegan, V* = vegan with modifications, GF = gluten free, GF* = gluten free with modifications

DESSERT

Matilda Cake 14

Rich chocolate cake layered with chocolate Italian buttercream
and frosted with dark chocolate ganache

KT Carrot Cake 14

A slice of moist carrot cake with a generous topping of decadent cream cheese frosting and candied
sunflower seeds

Espresso Crème Brûlée GF* 14

Crispy burnt caramel atop espresso custard, served with a chocolate-dipped mixed nut biscotti

Dark Chocolate Coconut Tart GF V 12

Chocolate-coconut filling, toasted mixed seed crust, house fruit preserves

House-Made Ice Cream 10

Ask your server about today's flavors!

From our Kitchen Table to Yours!

**We also offer Private Event Catering,
Personalized Chef's Tables, Custom Cakes, and Desserts!**

