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THE  
**KITCHEN  
TABLE**

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**SOUP & SALAD****Soup Of The Day** Ask your server about today's soup 6/10**Caesar Salad** GF\* romaine, croutons, parmigiano reggiano, house caesar dressing 8/16**Goddess Greens** GF V\* mixed greens, roasted broccolini, watermelon radishes, cucumber, feta, charred snap peas, crispy chickpeas and avocado green goddess dressing 10/18

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

**SHAREABLES****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 Berkshire bone-in pork chop, roasted red pepper chimichurri, garlic mash, grilled seasonal vegetable 34**Catch of the Week** ask your server about our weekly seafood specials **Market Priced****Beer Braised Short Ribs** roasted garlic and ale demi, garlic mash, fried brussels sprouts 36**Pea and Ramp Agnolotti** house-made agnolotti, with lemon parmesan ricotta filling, local ramp butter, english peas, 16 month aged prosciutto, bread crumbs, and 24 month aged parmesan 32**Maple Dijon Salmon** GF 6oz Atlantic salmon pan roasted, grilled seasonal veggies, mixed wild rice 33**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 22

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 9oz steak, steak sauce butter, hand-cut fries or garlic mash, grilled seasonal vegetable 40

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 &amp; 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 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

## **Banana Pudding 14**

Layers of banana custard & vanilla wafer cookies topped with whipped cream and caramel sauce

## **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!

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***From our Kitchen Table to Yours!***

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

