

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

Salad

BIBB 12
Cucumber ribbons / chives / garlic croutons / blue cheese ranch

CAESAR 14
Romaine / garlic croutons / Parmigiano-Reggiano / soy egg

SNOW PEA SALAD 14
Radish / beetroot / citrus balsamic

CHOPPED 14
Provolone / salami / shishito peppers / red wine vinaigrette

ADD TO ANY SALAD
Chicken breast 8 / steak* 10

Pasta

GOCHUJANG LASAGNA 24
Gochujang bolognese / béchamel / parmesan

ORECCHIETTE 22
Fennel sausage / garlic / charred rapini

PORK BELLY PAPPARDELLE 24
Braised pork belly / snap peas / soy dashi

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 18
Fresno pepper slaw / fresh herbs / gochugaru aioli / house fries

SKOL BURGER* 18
American cheese / caramelized onion / special sauce / house-cut fries

HANGER STEAK* 34
Chimichurri / ssamjang / herbs / lettuce

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

MARKET FISH MP
Baby squash / fregola / salsa verde

KOREAN BRAISED SHORT RIB 32
Bok choy / miso polenta

SAKURA PORK BELLY 28
Shishito peppers / scallion crêpe

SEARED SCALLOPS 34
Cauliflower purée / black garlic / jalapeño

BINCHOTAN GRILLED CHICKEN 28
Ricotta gnocchi / roasted carrots / dill

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 AND PEPPERONI 20
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 chile / 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

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

CHOCOLATE BUDINO 9
Whipped cream / cacao nibs

MILK AND HONEY CAKE 8
Whipped buttermilk cream / macerated strawberries