

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 9

Rosemary / chili

WOOD-FIRED MEATBALLS 15

Pomodoro / ricotta

CHINESE FIVE-SPICE CHICKEN WINGS 14

Hot mustard sauce

SAFFRON ARANCINI 13

Taleggio / pomodoro

ANTIPASTI 22

Cured meats / local cheese / house pickles / grilled sourdough

CHICKEN LIVER PATÉ 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

SQUID INK BUCATINI 28

Blue prawns / Meyer lemon / white wine

ORECCHIETTE 22

Fennel sausage / garlic / charred rapini

PAPPARDELLE BOLOGNESE 21

Piedmontese pork & beef ragu

RIGATONI ALLA VODKA 18

Tomato / cream / chili

LUMACHE 27

Maine lobster / serrano / roasted tomato

Vegetable

SUGAR SNAP PEAS 10

Yogurt / sesame / cashew chili oil

ROASTED MUSHROOMS 11

Wild rice furikake / miso chestnut butter

SMASHED FINGERLING POTATOES 9

Rosemary / chili / garlic

BROCCOLINI 9

Garlic / lemon / chili / pecorino

 Gluten-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.

Main

KOREAN FRIED CHICKEN SANDWICH 17

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 33

Bok choy / miso polenta

SAKURA PORK BELLY 28

Shishito peppers / scallion crêpe

Wood-Fired Pizza

CHEESE 15

House red sauce / mozzarella / pecorino

MARGHERITA 16

Italian red sauce / fior di latte / olive oil / basil

MARINARA 14

Italian red sauce / fresh garlic / Sicilian oregano / olive oil

HAWAIIAN 19

House red sauce / mozzarella / provolone / Nueske's bacon fresh pineapple / jalapeño

TAVERN 19

House red sauce / mozzarella / pepperoni / jalapeño / honey

SAUSAGE AND PEPPERONI 19

House red sauce / mozzarella / fennel sausage / pepperoni

SWEET ITALIAN 19

House red sauce / fennel sausage / mozzarella / provolone red onion / peppadew peppers

PROSCIUTTO DI PARMA 21

Ricotta / mozzarella / fresh garlic / arugula

MIXED MUSHROOM 19

Cremini, shiitake & portabella mushrooms / Taleggio / fontina / tarragon

BOQUERÓNS AL LIMON 19

Spanish boqueróns / lemon / goat cheese / Calabrian chili / arugula

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 MADE SOFT-SERVE IN A CUP 6

Add toppings: cacao nibs, caramel or sea salt & olive oil 1 each

CHOCOLATE BUDINO 8

Whipped cream / cacao nibs

MILK AND HONEY CAKE 8

Whipped buttermilk cream macerated strawberries



Flavor Origins Cocktails

WATERMELON UBU JAVA 14

El Dorado Aged rum / Vikre aquavit
fresh watermelon / lime / agave
rhubarb bitters

ROCK STAR MARTINI 16

Grey Goose vodka / Passoa
Passion Fruit liqueur / Monin
cinnamon / lime / Chandon brut

APPLE PEAR WHISKEY SOUR 15

Maker's Mark bourbon
Barmalade apple-pear
fresh lemon

STRAWBERRY RHUBARB

MARGARITA 14
Hornitos Black Barrel Añejo tequila
Cointreau / strawberry Reàl
lime / rhubarb bitters

GRAPEFRUIT BLOSSOM 15

Ketel One Botanical grapefruit &
rose / lime / Peychaud's bitters
grapefruit

TROPICALI 14

Cruzan Mango rum
Cruzan Black Strap rum
mango Reàl / lime / mint

SMOOTH FLIGHT 15

Aviation gin / Chambord Black
Raspberry liqueur / blackberry Reàl
lemon / egg white
Scrappy's lavender bitters

PALMER PICK 14

Deep Eddy Lemon vodka
unsweetened black tea / lemon
cane sugar

OMNI'S OPULENT MARTINI 16

Absolut Elyx vodka / Dolin Blanc
lemon peel

SPICED OLD FASHIONED 15

Woodford Reserve Kentucky
Straight rye whiskey / orange
bitters / cardamom bitters
cane sugar / orange & lemon peel

STRAWBERRY FIELDS TIL' ELEVEN 15

Crooked Water Sundog gin
lemon / strawberry-Thai basil shrub
soda water

AN UNTRADITIONAL MANHATTAN 16

High West American Prairie bourbon
Martini & Rossi Riserva / Speciale
Rubino / Bénédictine / cedar smoke

NEW FOOL IN TOWN 15

St. George Spiced Pear liqueur
Hennessy / Amaro Montenegro
Grand Marnier

**APPLE SPICED
SOUR** (non-alcoholic) 11
Seedlip Spice 94 / Barmalade
apple pear / Monin cinnamon
lemon juice / Angostura bitters

**PASSION BERRY
PUNCH** (non-alcoholic) 8
Seedlip Grove 42 / passion fruit
strawberry & blackberry purée
pineapple / lime / ginger beer

**DRY CRANBERRY
SPRITZER** (non-alcoholic) 9
Seedlip Grove 42 / cranberry
lime / orange bitters / q grapefruit

Upper Tier

CHAMPAGNE | Moët & Chandon, Impérial
187mL 28

ROSÉ | Miraval
3 oz. 8 6 oz. 15 9 oz. 20 btl 58

PINOT GRIS | Loveblock
3 oz. 8 6 oz. 15 9 oz. 20 btl 58

SAUVIGNON BLANC | Merryvale
3 oz. 9 6 oz. 17 9 oz. 23 btl 66

CHARDONNAY | Rombauer
3 oz. 11 6 oz. 18 9 oz. 26 btl 70

PINOT NOIR | Clark & Telephone by Belle Glos
3 oz. 10 6 oz. 19 9 oz. 24 btl 74

TUSCAN BLEND | Altesino Rosso
3 oz. 10 6 oz. 19 9 oz. 24 btl 74

MERLOT | Decoy by Duckhorn
3 oz. 7 6 oz. 12 9 oz. 16 btl 46

CABERNET SAUVIGNON |
Robert Mondavi, Napa Valley
3 oz. 11 6 oz. 18 9 oz. 26 btl 70

CABERNET SAUVIGNON |
DAOU Vineyards
3 oz. 9 6 oz. 17 9 oz. 23 btl 66

RED BLEND | Abstract by Orin Swift
3 oz. 12 6 oz. 21 9 oz. 28 btl 80

By the Glass & Bottle

PROSECCO | Lunetta
187mL 14

SPARKLING CAVA | Freixenet
187mL 11

SPARKLING ROSÉ | Chandon
187mL 18

RIESLING | Saint M
6 oz. 9 9 oz. 13 btl 33

WHITE BLEND | Conundrum
6 oz. 11 9 oz. 15 btl 42

ROSÉ | Whispering Angel
6 oz. 14 9 oz. 18 btl 54

PINOT GRIGIO | Artist Cuvée by Kris
6 oz. 9 9 oz. 13 btl 54

SAUVIGNON BLANC | Whitehaven
6 oz. 12 9 oz. 16 btl 46

CHARDONNAY | Vintner's Reserve by
Kendall-Jackson
6 oz. 11 9 oz. 15 btl 42

CHARDONNAY | Wente Vineyards
6 oz. 11 9 oz. 15 btl 42

PINOT NOIR | Meiomi
6 oz. 14 9 oz. 18 btl 54

PINOT NOIR | Elouan
6 oz. 12 9 oz. 16 btl 48

MERLOT | Honoro Vera
6 oz. 9 9 oz. 13 btl 34

SYRAH | Boom Boom! by Charles Smith
6 oz. 13 9 oz. 17 btl 50

MALBEC | Terrazas, Altos del Plata
6 oz. 10 9 oz. 14 btl 38

RED BLEND | Joel Gott
6 oz. 12 9 oz. 16 btl 46

CABERNET SAUVIGNON | Uppercut
6 oz. 11 9 oz. 15 btl 42

CABERNET SAUVIGNON |
Louis M. Martini
6 oz. 15 9 oz. 19 btl 58

Beer

Bottles & Cans

CIDER / SELTZER 🍷 7
Duluth Cider
Truly Wild Berry or Lime Hard Seltzer

IPA
Bent Paddle Golden 8
Summit Saga IPA 16oz Can 11
Fair State Mirror Universe Hazy 16oz Can 11
Toppling Goliath Pompeii 16oz Can 12

NON-ALCOHOLIC 7
Heineken 0.0

LAGER / PILSNER
Bud Light / Budweiser 7
Coors Light 7
Miller Lite 7
Samuel Adams Boston Lager 7
Michelob Ultra 7
Peroni 8
Heineken 8
Corona Extra 8
Bauhaus Wonderstuff Pilsner 8
Summit Dakota Soul Craft Lager 8

Draft

ask server about our rotating taps

IPA 9
Surly Furious / Summit EPA

ALE
Kona Big Wave 7
Fulton Lonely Blonde 8

LAGER / PILSNER
Miller Lite 7
Stella Artois 9