



Dinner Menu

Marinated olives	6
French fries with sambal aioli	7
Butternut squash soup with chai spice crumble, crème fraiche, and pumpkinseed oil	8/12
Roasted delicata squash and brussels sprouts with whipped ricotta and guanciale	15
Mixed greens salad with beets, blackberries, radish and yuzu vinaigrette	12
*Add chicken, steak or salmon	22
Pulled pork sandwich with sweet onion, slaw and dijonnaise	13
Beef burger with tomato aioli and brioche bun (add cheddar, bleu or gruyere 2)	13
The Kenwood burger with pork belly, gruyere and fried egg	16
Smoked turkey panini with caramelized onion mostarda, arugula and gruyere	15
*Sandwiches and burgers come with choice of french fries or mixed greens	
Rigatoni with pork bolognese bianco, melted leek, parsnip and parmesan reggiano	26
Bucatini Amatriciana with guanciale, red onion, tomato and pecorino	24
Vegetarian flatbread with fall vegetables, wild mushrooms, ricotta and rosemary	22
Wild Acres pheasant with wild rice, bacon, braised endive, leeks and cider gastrique	32
Salmon with white bean “puttanesca”, kale and preserved lemon salsa verde	28
Braised pork shank with polenta, wild mushrooms and truffled celery	28
Grilled market fish with fall vegetable slaw, fish sauce caramel and peanuts	Mkt.
Mac and cheese	7
Mini burger	7
Grilled cheese	7
Grilled steak	13
*Kid’s meals served with carrots and fruit	
Chocolate miso brownie with ice cream	8
Chevre cheesecake with granola crust and blackberry	9
Pumpkin pot de crème with maple whipped cream	9
TK granola by the pint or quart (granola only...no yogurt/fruit)	8/12
Ice cream by the pint	9