KIENTZ HALL



Happy Mother's Day

brunch additions

FRESH BAKED BLUEBERRY MUFFINS 12 (4) whipped butter, maldon salt v

SMOKED SALMON MEZZE 23 cold-smoked salmon, grilled flatbread, capers, red onion, lemon, frisee, chive cream cheese, sliced radish add 6 minute egg* 3

CHILLED ASPARAGUS SOUP 12 feta yogurt, dill v, gf

GRILLED ARTICHOKE 14 balsamic vinegar, lemon aioli v, gf

BELGIAN WAFFLES 18 fresh fruit, maple syrup, whipped cream v

CLASSIC EGGS BENEDICT 22 poached eggs, ham, english muffin, meyer lemon hollandaise *

ASPARAGUS EGGS BENEDICT 22 poached eggs, grilled asparagus, english muffin, meyer lemon hollandaise *

BREAKFAST SANDWICH 18 grilled pork belly, fried egg, avocado, pickled fresno chiles, spicy aioli, arugula * cgf

STEAK & EGGS 24 grilled tri-tip, fried eggs, harissa, crispy potatoes, gf

share

GRILLED FLATBREAD 8
spiced herb oil vgn
add burrata 8
add carrot hummus 4.5
add baba ganoush 4.5
add garlic labneh 4.5

MEZZE PLATE 19 grilled and pickled vegetables, carrot hummus, feta yogurt, grilled flatbread v add baba ganoush 4.5 add 3 falafel 5.5

FALAFEL 11 harissa-tahini sauce vgn, gf

FRIED CALAMARI & SHRIMP 19 shishito peppers, piment d'ville, basil, lemon aioli gf

FRIES 8 herbs and garlic, aioli v, gf

CRISPY SMASHED POTATOES 13 garlic labneh, oregano, preserved lemon, garlic chips, scallions gf

GRILLED CARROTS 13.5 spiced tahini yogurt, dill, black sesame v, gf

GRILLED BROCCOLINI 13 shaved garlic, lemon, spicy calabrian chiles, fried breadcrumbs vgn, cgf

FRIED BRUSSELS SPROUTS 13.5 spicy calabrian chiles, mint, capers, lemon, pickled raisins, garlic vgn, gf

MIXED BABY LETTUCES 7.5 radishes, vinaigrette vgn, gf

children

(10 years and under)
CHILDRENS PLATE 13
Chicken, Tri-Tip, Baked Pasta Bolognese
or Falafel. Served with grilled vegetables
and a choice of fries or salad

salads

add: shredded rotisserie chicken 6 | tri tip 6 fried chicken 8 | falafel 5.5 | flaked albacore 6 grilled shrimp 7 | six minute egg 3

KALE CAESAR 17.5 torn croutons, boquerones, parmesan, classic caesar dressing * cgf

ALL GREEN 18.5

little gems, cabbage, cucumber, snap peas, avocado, scallions, pea sprouts, pickled white radish, green goddess dressing, seed crunch gf

GRAIN BOWL 17.5

farro, chickpeas, pickled onions, spinach, castelvetrano olives, feta, oregano vinaigrette v

ALBACORE AND BEANS 18.5

flaked albacore, lacopi butter beans, artichokes, arugula, sundried tomato herb vinaigrette, shaved red onion and fennel, fried breadcrumbs cgf

sandwiches & mains

sub gf bun 2.5

TRI-TIP SANDWICH 17.5

spit-roasted and chilled, horseradish aioli, arugula, grilled onions, tomato cgf

FRIED CHICKEN SANDWICH 18

house-made pickles, cabbage slaw, spicy aioli cgf

FALAFEL SANDWICH 17

grilled onions & peppers, shaved fennel, pickled beets, arugula, parsley, harissa-tahini sauce, ciabatta vgn, cgf

LAMB BURGER 20

harissa, valbreso feta cheese, herbs, pickled onion, charred scallion aioli * cgf

BURGER 18

cheese, lettuce, roasted tomato, onion, house pickles, aioli * cgf

VEGGIE BURGER 18

chickpea, quinoa, walnuts, fresh herbs. lettuce, roasted tomato, grilled onion, house pickles, aioli, ala carte v, cgf

gf - gluten free | cgf - can be modified gluten free v - vegetarian | vgn - vegan

^{*} Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness