

dinner

starters

WEST COAST MUSSELS* 28.0
WHITE WINE, SHALLOT, GARLIC, LEMON, BUTTER, BAGUETTE

HARISSA AND BASIL CLAMS* 28.0
WHITE WINE TOMATO BROTH, BASIL, BAGUETTE

SHRIMP CEVICHE 28.0
FRESNO CHILI, AVOCADO, CILANTRO, RED ONION, RADISH, CUCUMBER
LIME, TOBIKO CAVIAR, CRISPY WONTON CHIPS

SHRIMP COCKTAIL* 24.0
BLACK TIGER SHRIMP, LEMON, COCKTAIL SAUCE GF,DF

LOADED FRIES* 22.0
CRISPY FRENCH FRIES, MORNAY CHEESE SAUCE, BRAISED SHORT RIB,
CAMELIZED ONION, CHIVE, DIJONNAISE, KETCHUP

BALSAMIC GLAZED BRUSSELS 16.0
APRICOTS, LAURA CHENEL GOAT CHEESE GF,DF,AF

CHICKEN LIVER MOUSSE* 24.0
CHERRY JAM, GRILLED FRENCH BREAD, WALNUT CRUMBLE,
WHOLE GRAIN MUSTARD, CORNICHONS DF

TUNA TARTARE* 28.0
SPICY MAYO, PONZU, RADISH, CHIVE, CRISPY WONTON CHIPS DF

salads

4OZ STEAK* +18 | 6OZ CHICKEN* +11 | 4OZ SHRIMP* +11 | 4OZ SALMON* +14
| 2OZ ANCHOVY* +6

CAESAR SALAD* 18.0
ROMAINE, SHAVED SHALLOTS, AGED PARMESAN, CAESAR DRESSING,
PARMESAN CROUTONS

BEET SALAD 16.0
LOCAL SPRING GREENS MIX, ROASTED BEETS, CANDIED WALNUTS,
GOAT CHEESE, BASIL OIL, BUTTERMILK DRESSING GF,DF

LOCAL GEM SALAD 16.0
LOCAL GEM LETTUCE, RADISH, CUCUMBER, CARROT, CHERRY TOMATO,
SHAVED CARROT, APRICOT VINAIGRETTE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

soup



FRENCH ONION SOUP 18.0
CAMELIZED ONIONS, CRISPY FRENCH BREAD, MELTED GRUYÈRE

ROASTED RED PEPPER SOUP 16.0
CHARRED TOMATO, TOASTED BAGUETTE, BASIL OIL, HERBS, CRACKED BLACK
PEPPER

pasta

CLAM AND MUSSEL LINGUINE 42.0
WHITE WINE & GARLIC BUTTER, PARMESAN, FINE HERBS, BAGUETTE

CHICKEN VELOUTE PASTA 40.0
CREAMY WHITE SAUCE, BRAISED KALE, CHERRY TOMATO, HERBED BREAD CRUMB, CHIVE,
BAGUETTE

SHORT RIB RAGU 44.0
BASIL RAGU SAUCE, PARMESAN, ARUGULA SALAD, CHERRY TOMATO, BAGUETTE

entrées

GRILLED YELLOW SQUASH 38.0
BLISTERED CHERRY TOMATO RELISH, ROASTED CARROTS, CRISPY GARBANZO, HARISSA OIL,
VERDE SAUCE V,GF

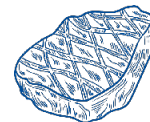
BRAISED SHORT RIB 52.0
WHIPPED MASHED POTATO, BROCCOLINI, ROASTED CARROT, FRISEE SALAD, HORSERADISH
CRÈME, TART CHERRY JUS GF

CRISPY CHICKEN PARMESAN * 42.0
HERBED MASHED POTATO, CHARRED BROCCOLINI, PESTO, TOMATO SAUCE, ARUGULA AND
TOMATO SALAD, WHITE ANCHOVY

SALMON BEURRE BLANC* 46.0
ATLANTIC SALMON FILET, CRISPY CAULIFLOWER, TURMERIC-CAULIFLOWER PURÉE- ASPARAGUS,
FRISEE, BASIL OIL, BEURRE BLANC, SALMON ROE GF

GRILLED EUROPEAN BRANZINO 52.0
CRISPY SKIN SEABASS FILET, ARUGULA AND TOMATO SALAD, GARLIC AND HERB SAUCE,
GRILLED LEMON

PEPPER CRUSTED STEAK FRITES* 52.0
PEPPER SEARED 8OZ FLAT IRON STEAK, FRENCH FRIES, BORDELAISE,
HERB BUTTER ADD CHIMICHURRI + 2.0



accompaniments

CRISPY FRIES 12.0
CHOPPED PARSLEY, KETCHUP, DIJONNAISE DF

BLACK TRUFFLE FRIES 16.0
CHOPPED PARSLEY, KETCHUP, DIJONNAISE

ROASTED MUSHROOMS 15.0
SHALLOTS, GARLIC, PARSLEY GF,V

PULL-APART BREAD BASKET 10.0
HERB BUTTER

ROASTED CARROTS 16.0
FRIED GARBANZO, CHIMICHURRI, LEMON

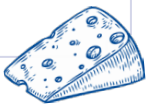
BEURRE BLANC ASPARAGUS 14.0
WHITE WINE, BUTTER GF

SEASONAL VEGETABLES 14.0
BOUQUET OF BLANCHED AND SAUTÉED VEGETABLES, BASIL OIL GF,AF,V

fromagerie

CHEESE BOARD
CHEF'S SELECTION OF THREE ARTISANAL CHEESES AND SEASONAL
ACCOMPANIMENTS
36.0

CHEESE AND CHARCUTERIE BOARD
CHEF'S SELECTION OF THREE MEATS, TWO CHEESES AND SEASONAL
ACCOMPANIMENTS
44.0



V=VEGAN GF=GLUTEN FREE DF= DAIRY FREE AF= ALLIUM FREE

kendall's

BRASSERIE