

DAILY DEALS | 5-7 daily

Monday | \$6 specialty martini
Tuesday | 2 for 1 bites + sides
Wednesday | 50% off \$40+ wine all night
Thursday | no corkage all night
Friday | \$5 margarita + \$5 taco
Saturday | \$5 infusions
Sunday | \$14 bun + local draft beer

SOUP + SALAD

new england clam chowder

peppered bacon + micro celery 8.5

wild arugula + mango + gorgonzola salad

candied hazelnut + clover honey emulsion 8.5

local farm chopped vegetables

champagne vinaigrette 9.

baby beet + peppered pineapple

endive x 2 + ricotta salata + candied hazelnut 9.5

kg calamari

cabbage + sweet pepper + bean sprout
crushed peanut + sweet chili sauce 10.

FAMILY STYLE SALAD which serves 3-4 ppl | + \$12

BOARDS

bruschetta | select: 3 for 14. | 4 for 18. | 5 for 21.

- smoked salmon + radish + lemon crème fraiche
- melted brie + mango + chili + scallion
- burrata + vine ripe tomato + basil + balsamic
- spicy baba ganoush + basil pesto + tomato jam
- prosciutto + melon + mascarpone + saba
- nutella + strawberry + hazelnut + sea salt

domestic artisan cheese x 3

seasonal fruit + market spread + baguette 15.5

BUNS

10oz natural ground chuck beef burger

ciabatta bun + lettuce + tomato + onion + fries 14.

house veggie burger

whole grain bun + spinach + tomato + avocado
aioli + green salad 12.5

wild game meatloaf burger

brioche bun + caramel onion + red pepper aioli
tots 14.5

dog of the day

chef's whim + fries 9.

TOPPERS

1.50	2.	2.5
smoked cheddar	avocado	farm egg
grilled jalapeno	mushroom	duck confit
swiss cheese	gorgonzola	brie
caramelized onion	pappadew pepper jam	bacon

BITES + SIDES

truffle tots

goat cheese + charred tomato paprika ketchup 8.

artichoke + blue cheese fondue jar

caramelized shallot + grilled pita 7.5

'old school' grilled polenta

foraged mushroom + point Reyes blue 9.5

grilled avocado

ancho orange vinaigrette + lime + toast 7.5

charred asparagus

poached farm egg + bacon vinaigrette
spiced crouton 8.5

mac 'n shrooms

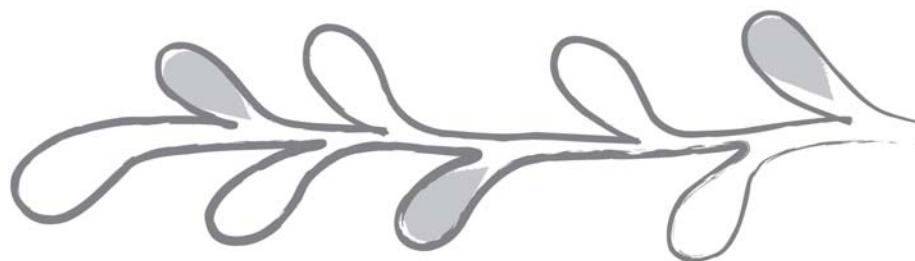
fontina + parmesan + foraged mushroom + panko 9.
add truffle oil + 1.

fennel spread parfait jar

mango feta salsa + grilled pita 6.5

edamame

smoked sea salt 3.5



BOWLS

black bean + panella ravioli

mole negro + corn salsa + avocado + fried cilantro 16.5

pork meatball black pepper fettuccini

caramelized pearl onion + tatsoi cabbage
cranberry pinot jus 15.

cioppino

shrimp + mussels + clams + seabass + tomato infused
seafood broth + slow roasted garlic crostini 18.5

p.e.i. mussels

coconut broth + kaffir lime + coriander 11.5

SMALL PLATES

stuffed spud

chef's whim 10.

sweet chili 'fall off the bone' pork baby back ribs

jalapeno cheddar cornbread + lime butter 12.5

fish taco x 2

panko crusted seasonal fish + corn salsa + black bean 11.5

shrimp waffle

jack + scallion waffle + fresno chili + shallot + creole butter 13.

duck pot pie

chard + carrot + trumpet mushroom + cipolini onion 13.

LARGE PLATES

panee'd sea bass

horseradish crust + smashed potato + crispy leek
chive oil 21.

seared blackened ahi

quinoa + salsa verde + yukon medallion + chive crème fraiche 21.

roasted free range chicken

gruyere spinach stuffing + fennel risotto
wilted arugula + charred tomato ragout 17.5

braised lamb shank

parmesan polenta + green bean carrot sauté
red wine reduction 20.5

grilled duroc pork chop

butternut squash farro + brussels sprout + bacon
apple bourbon gastrique 21.

locally raised top sirloin steak

carrot puree + marbled potato + herb shallot butter 23.

Hog Bar

enjoy a sampling of our favorite pork
served on a wood board. Select a
minimum of 3 of the following items:

pork cheek hash 4.5

spicy rinds 1.5

pork + chipotle sausage 3.5

bacon selections 2.5 ea

plain ole' oak, corn, smoke

peppered sage, pepper, pecan

candied brown sugar, applewood, chestnut

seasonal, sustainable, local +
organic whenever possible

Smashed, Hashed, Roasted + Fried | 5.5 ea

garlic smash
bacon and gorgonzola smash
oven roasted marbled
cracked black pepper garlic
fries
sweet potato + feta + lemon
+ parsley fries

executive chef | hanis cavin
gm | steve riley

Kensington Grill