

kindle

FIRST COURSE



~ BEET & BRIE SALAD ~

SWEET RED BEETS, BRIE CROUTON, BABY GREENS
IN SHERRY VINAIGRETTE
\$8

~ GOAT CHEESE AND BABY GREENS ~

PANKO CRUSTED GOAT CHEESE,
GRAPE TOMATOES AND TOASTED PINE NUTS IN
CHAMPAGNE VINAIGRETTE
\$8

~ SPINACH & ARUGULA SALAD ~

MARINATED ARTICHOKE, ROASTED TOMATOES,
GARLIC CHIPS, CANDIED LEMON ZEST,
MARTINI OLIVE VINAIGRETTE
\$7

~ CRAB NORFOLK ~

FRESH CHESAPEAKE LUMP CRABMEAT,
RED BELL PEPPER & VERMONT CHEDDAR
CORNBREAD
\$17

~ CRISP LEG OF DUCK CONFIT ~

WITH BLACKBERRY-SHIRAZ COMPOTE
\$9

~ HOUSE-CURED SALMON BRUSCHETTA ~

WILD ALASKAN SALMON LOX TOSSED WITH HERBS,
SHALLOTS & CAPERS, ON TOASTED CIABATTA BREAD
WITH WHIPPED GARLIC CHEESE
\$9

~ MMMM...MUSSELS ~

BROTH OF CHARDONNAY, SHALLOTS, LEEKS,
ITALIAN PARSLEY
\$11

~ HOUSE SMOKED TROUT SPREAD ~

TOASTED CIABATTA BREAD, CORNICHONS, CAPERS,
COUNTRY MUSTARD
\$9

~ STEAK TARTARE ~

BEEF TENDERLOIN HAND CHOPPED AT THE ORDER,
TANGY CAPER-ONION DRESSING, CIABATTA TOAST
\$12

~ KINDLE FIRE FRIES ~

CRISPY, WITH ESSENCE OF ROASTED CHILES,
PARMESAN & ROMANO
WITH ROASTED GARLIC MAYONNAISE
\$6

~ BLACK & WHITE PIZZA ~

ROASTED GARLIC SAUCE, BLACK TRUFFLE RICOTTA,
ASIAGO, FRESH MOZZARELLA, WHITE TRUFFLE OIL
\$12

~ ROASTED TOMATO TARRAGON SOUP ~

WITH HOMEMADE CRÈME FRAÎCHE
\$7

~ SOUP OF THE DAY ~

MARKET

SECOND COURSE



~ PAN ROASTED FILET MIGNON ~

PINOT NOIR DEMI-GLACE, CRISPY POTATO CAKE, BABY ARUGULA, SAUTÉED EXOTIC MUSHROOMS
\$29

~ PRINCESS CUT ~

\$19

~ BRAISED LAMB SHANK ~

SAGE-TEMPRANILLO GLAZE, ROASTED VEGETABLE RISOTTO
\$27

~ SEA BASS ~

OVER SWEET CORN, EDAMAME, RED PEPPER AND ASPARAGUS SAUTÉ, BEURRE BLANC
\$29

~ STEAK "SANDWICH" ~

GRILLED 10 oz N.Y. STRIP STEAK, THICK CUT SOURDOUGH TOAST, CARAMELIZED ONIONS,
POINT REYES BLUE CHEESE, ROASTED TOMATOES, FRENCH FRIES
\$23

~ GRILLED WILD SALMON ~

GOAT CHEESE & TOASTED PEARL PASTA, ROASTED ARTICHOKE HEARTS, RED PEPPER COULIS
\$25

~ SPICED ROAST CHICKEN ~

HERBED HONEY GLAZE, SMOKED PAPRIKA, GRUYERE MAC & CHEESE, BABY GREENS
\$21

~ DIJON CRUSTED DAY BOAT BOSTON COD ~

OVER SAUTÉED MUSHROOMS, SPINACH & CHARD, SHALLOTS, TRUFFLE OIL
\$24

~ CAMPANELLE PASTA ~

TRUMPET-SHAPED PASTA TOSSED WITH EXOTIC MUSHROOMS, CHARD, CARAMELIZED FENNEL,
ROASTED BUTTERNUT SQUASH CRÈME FRAICHE, WITH PECORINO-ROMANO TUILLE
\$18

~ THE FILET BURGER ~

IN-HOUSE GROUND TENDERLOIN OF BEEF, VERMONT CHEDDAR, SMOKED BACON, BRIOCHE BUN, FRENCH FRIES
\$14

SIDES

MASHED YUKON GOLD POTATOES ~ \$4

SWEET CORN SAUTÉ ~ \$4

GRUYERE MAC & CHEESE ~ \$5

ROASTED VEGETABLE RISOTTO ~ \$5

SAUTÉED MUSHROOMS ~ \$4

FRENCH FRIES ~ \$4

eat • drink • glow

CHEF/OWNER IAN CRANDALL

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE ~ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS