

*Brunch*

served until 1pm

**Basket of Scones 6**

whipped honey butter

**Fruit Parfait 10**

granola, vanilla greek yogurt, seasonal fruit, honey, mint

**Avocado Toast <sup>v</sup> 12**

meyer lemon, everything seasoning, radish, simple greens

**French Toast 12**

cinnamon mascarpone, maple syrup, hazelnut chantilly, fresh fruit

**Biscuits & Gravy 16**

rosemary parmesan biscuits, Italian sausage gravy, fried egg

**Seasonal Frittata 14**

simple greens

**Smoked Short Rib Hash 16**

yukon potatoes, peppers, onion, parsley,  
fried egg, horseradish cream

**Add an Egg 3**

brunchify it!

(we suggest BLT, tri tip sandwich, steak, or avocado toast)

*Kickstarters*

**KC MIMOSA 8**

**BLOODY MARY 10**



**SINGLE CUP 5**

**THREE CUP THERMOS 12**

**COLD BREW 5**

*Sides*

**BASKET OF FRIES <sup>v/gf</sup> 6**

shoestring fries, KC garden herbs  
(add truffle oil & Parmiggiano-Reggiano +3)

**SIDE BACON <sup>gf</sup> 6**

**SIDE FRUIT <sup>v/gf</sup> 6**

**SIDE POTATOES <sup>v/gf</sup> 6**

*hot*

*cold*

Executive Chef | Cameron Bouldin

Items marked v and gf are vegan and gluten free options. Fried items use a communal fryer.  
Please be advised that eating raw or undercooked fish, shellfish, eggs, or meat can increase the risk of foodborne illness.  
A 2% service fee will be added for our amazing kitchen staff.

For The Table

**KC PLATTER 22**

A selection of local and international cheeses, charcuterie,  
house-pickled vegetables, seasonal fruit, crackers

**CRISPY BRUSSELS SPROUTS <sup>v/gf</sup> 8**

dijon vinaigrette, espellette

**PORK BELLY BITES <sup>gf</sup> 14**

Father's Watch braised & smoked,  
fresno pepper slaw, belly glaze

**WINEGARTEN SMOKED WINGS <sup>gf</sup> 12|20**

6 or 12 Mary's organic wings, smoked & fried, tossed with  
meyer lemon herb glaze, spicy chili crunch

**BASKET OF FRIES <sup>v/gf</sup> 6**

shoestring fries, KC garden herbs  
(add truffle oil & Parmigiano-Reggiano +3)

salads

*add chicken (+6), salmon (+8), steak (+10)*

**BEET <sup>gf</sup> 10|16**

burrata, citrus supremes, greens, pistachios  
KC Zin balsamic vinaigrette

**WEDGE 14**

classic iceberg, cherry tomatoes,  
bacon crumble, crispy shallots  
blue cheese dressing

**CAESAR 10|16**

romaine heart, anchovy vinaigrette  
Parmigiano-Reggiano, boquerones,  
garlic-butter breadcrumb

**SIMPLE GREENS <sup>v/gf</sup> 7**

mixed greens, shaved garden vegetables,  
citrus-herb vinaigrette

sandwiches

*Includes a side of your choice:*

*simple greens | herbed shoestring fries | truffle parmesan fries + \$3  
gluten free bread + \$2*

**SMOKED TRI TIP 18**

white cheddar, arugula, herb aioli,  
red onion, brioche bun

**BEET REUBEN 16**

red wine braised and smoked beets,  
swiss cheese, house-made saurkraut,  
Russian dressing, toasted wheat  
sourdough

**KC MILLIONAIRE'S BLT 16**

maple-chili millionaires' bacon,  
roma tomato, iceberg lettuce, garlic  
aioli, griddled potato bread

Entrées

**MARY'S CORNISH HEN <sup>gf</sup> 18**

brined & smoked half organic hen,  
salt-baked yams,  
house Alabama BBQ sauce

**GRILLED SKUNA BAY SALMON <sup>gf</sup> 23**

roasted rainbow carrots, fennel,  
Family Secret roe beurre blanc

**WHAT'S SMOKING <sup>gf</sup> MP**

Chef Cameron's daily inspiration

**ROASTED BUTTERNUT SQUASH <sup>v/gf</sup> 18**

cilantro-coconut crema, kale, red onion,  
chili crunch, pepitas

Doggos

*served over white rice*

Kiddos

*kids 10 and younger*

*Includes a side of your choice:*

*simple greens | shoestring fries | fresh fruit*

Desserts

**SALMON 8**

**CHICKEN 8**

**VEGGIES 8**

**CHICKEN TENDERS 8**

**GRILLED CHEESE 8**

**SEASONAL GELATO <sup>v/gf</sup> 9**

fresh fruit, mint

**PUMPKIN SPICE**

**PANNA COTTA 9**

cinnamon-graham crumble

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# BEVERAGES

## Kivelstadt Cellars

	glass	500 ml	750 ml	1L
<b>WONDERING</b> carignane pet-nat	12	—	33	—
<b>THE FAMILY SECRET</b> sauvignon blanc	8	15	—	28
<b>TWICE REMOVED</b> rosé	8	15	—	28
<b>MOTHER OF INVENTION</b> white rhône blend	10	—	27	—
<b>KC LABS PINOT BLANC</b> skin fermented	**SOLD OUT**			
<b>WAYWARD SON</b> orange wine	12	—	35	—
<b>KC LABS ZINFANDEL</b> carbonically fermented	10	18	—	35
<b>SIBLING RIVALRY</b> estate pinot noir	14	—	49	—
<b>KC LABS SYRAH</b> carbonically fermented	10	18	—	35
<b>OLDE WYVE'S TALE</b> old vine carignane	12	—	35	—
<b>KC LABS PINOT NOIR</b> carbonically fermented	10	18	—	35
<b>FATHER'S WATCH</b> red rhône blend	10	18	—	35
<b>NATIVE SON</b> old vine charbono	12	—	35	—
<b>THE INHERITANCE</b> estate syrah	14	—	49	—
Heritage Series <b>1877 CARIGNANE*</b>	14	—	49	—
<b>1950 CHARBONO*</b>	14	—	49	—

Last  
Call

*\*On premise and wine club only\**

## Other Alcohol

<b>SONOMA SPRINGS</b> rotating	8
<b>DRAKE'S</b> hefe	8
<b>FORT POINT</b> villager ipa	10
<b>NORTH COAST BREWING</b> le merle	10
<b>COOPERAGE</b> rotating hazy ipa	10
<b>MOONLIGHT</b> death + taxes	10
<b>GOWAN'S</b> gravenstein cider	10
<b>JIANT</b> hard kombucha	10

## Non-Alcoholic

<b>REVIVE</b> kombucha	5
<b>WATER</b> sparkling or still	5
<b>JUICE</b> apple, orange, or lemonade	3
<b>ARNOLD PALMER</b>	3
<b>COLD BREW</b>	5
<b>ICED TEA</b>	3