



FLYNT & KYNDLE

MENU 1

STARTERS

Grilled Focaccia V

Flynt & Kyndle whipped butter

Wild Mushroom Tartlet V

Puff pastry, herbed ricotta, chives

SALADS

Flynt & Kyndle Pear Salad AVG

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Wedge Salad AVG

Iceberg, gruyere, bacon lardon, heirloom tomatoes, red onions, dill

SIDES

Accompanying all mains

Scalloped Potatoes

Yukon gold potatoes, cheddar, cream, chives

Roasted Root Vegetables AVG, V

Garlic, olive oil, oregano

MAINS

Grilled Pork Chops AVG

Dijon, rosemary, garlic

Roasted Chicken Breasts AVG

Charred lemons, capers, dill

Smoked Sirloin AVG

Chimichurri



FLYNT & KYNDLE

MENU 2

STARTERS

Grilled Focaccia V

Flynt & Kyndle whipped butter

Spinach & Artichoke Turnovers V

Cream cheese, parmesan

SALADS

Flynt & Kyndle Pear Salad AVG

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Panzanella Pomodoro V

Ciabatta, tomatoes, mozzarella, cucumbers, red onions, basil, sea salt, olive oil

SIDES

Accompanying all mains

Arancini V

Fried risotto, mozzarella, peas, roasted mushrooms, marinara

Roasted Eggplant & Zucchini V

Garlic, olive oil, oregano

MAINS

Chicken Cacciatore

Tomatoes, bell peppers, mushrooms, capers, olives

Pork Loin Porchetta AVG

Salsa verde

Smoked Sirloin AVG

Chimichurri



FLYNT & KYNDLE

MENU 3

STARTERS

Warm Pretzels V

Flynt & Kyndle whipped butter, apple mustard

Baked Brie

Lavash crackers, raspberry jam, maple, walnuts

SALADS

Flynt & Kyndle Pear Salad AVG

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Harvest Salad AVG, V

Roasted sweet potatoes, baby kale, chevre, pumpkin seeds, pomegranate maple vinaigrette

SIDES

Accompanying all mains

Garlic Mashed Potatoes AVG, V

Garlic confit

Green Bean Casserole V

Roasted mushrooms, velouté, shallot frites

MAINS

Cider Braised Chicken Thighs

Caramelized onions, herb-roasted wild mushrooms

Pork Roulade

Cornbread stuffing, fire-roasted apple compote

Smoked Sirloin AVG

Chimichurri



FLYNT & KYNDLE

MENU 4

STARTERS

Sweet Rolls V

Flynt & Kyndle whipped butter

Walleye Cakes

Frisée, pickled fresno peppers, corn aioli

SALADS

Flynt & Kyndle Pear Salad AVG

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Hearts of Palm Salad AVG, V2

Heirloom tomatoes, artichokes, avocados, cucumbers, lemon vinaigrette

SIDES

Accompanying all mains

Herb-Roasted Wild Mushrooms AVG, V

Creminis, shitakes, portabellas, sherry vinegar, fresh herbs

Smashed Potatoes V

Yukon gold potatoes, sour cream, chives

MAINS

Parmesan Crusted Chicken

Lemon cream

Dijon Pork Loin AVG

Thyme, garlic, chili

Smoked Sirloin AVG

Chimichurri



FLYNT & KYNDLE

MENU 5

STARTERS

Grilled French Bread V

Flynt & Kyndle whipped butter

Steak Crostini

Chimichurri

SALADS

Flynt & Kyndle Pear Salad AVG

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Caesar Wedge Salad

Parmesan, grilled lemons, house-made croutons

SIDES

Accompanying all mains

Seared Asparagus AVG, V2

Lemon zest, sea salt

White Truffle Gnocchi V

Shaved parmesan, chives, butter

MAINS

Shrimp al Ajillo AVG

Garlic, crushed red pepper, sherry, olive oil, sweet paprika

Pork Medallions & Roasted Mushroom Crème

Dijon, white wine, thyme, parsley

Smoked Sirloin AVG

Chimichurri



FLYNT & KYNDLE

MENU 6

STARTERS

Grilled French Bread V

Flynt & Kyndle whipped butter

Shrimp Crostini

Lemon ricotta remoulade

SALADS

Flynt & Kyndle Pear Salad AVG

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Wild Rice Salad AVG

Feta, arugula, pecans, cranberries, green onions, pomegranates, champagne vinaigrette

SIDES

Accompanying all mains

Grilled Garden Vegetables AVG, V2

Bell peppers, onions, squash, zucchini, carrots, fresh herbs

Bacon Mac & Cheese

Three-cheese béchamel, garlic, breadcrumb crust

MAINS

Grilled Barbecue Chicken AVG

Black barbecue sauce

Smoked Pork Shoulder AVG

Carolina gold barbecue sauce, pickled onions

Smoked Sirloin AVG

Chimichurri



FLYNT & KYNDLE

MENU 7

STARTERS

Grilled French Bread V

Flynt & Kyndle whipped butter

Caramelized Onion & Balsamic Dip AVG, V

House-made kettle chips

SALADS

Flynt & Kyndle Pear Salad AVG

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Waldorf Salad AVG, V

Mesclun, apples, candied pecans, grapes, celery

SIDES

Accompanying all mains

Fried Brussels Sprouts

Herbed goat cheese, toasted almonds, honey

Loaded Mashed Potatoes AVG

Cheddar, bacon, sour cream, green onions

MAINS

Ham & Spinach Stuffed Chicken Breasts

Mornay sauce

Braised Pork Shank

Applesauce

Smoked Sirloin AVG

Chimichurri



FLYNT & KYNDLE

MENU 8

STARTERS

Tea Rolls V

Flynt & Kyndle whipped butter

Crostini V

Goat cheese, apricot marmalade, prosciutto

SALADS

Flynt & Kyndle Pear Salad AVG

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Spinach Salad AVG

Red onions, candied pecans, apples, almonds, warm bacon vinaigrette

SIDES

Accompanying all mains

Cauliflower Gratin

Cheddar béchamel, chives, breadcrumbs, fresh herbs

Charred Brocolini AVG, V2

Chili flakes, preserved lemons

MAINS

Crispy Roasted Chicken AVG

Lemons, thyme, garlic

Brown Sugar & Bourbon Glazed Pork Belly AVG

Whole grain mustard

Smoked Sirloin AVG

Chimichurri



FLYNT & KYNDLE

BRUNCH MENU 1

STARTERS

Grilled Focaccia **V**

Flynt & Kyndle whipped butter

Deviled Eggs **AVG**

Candied bacon jam, arugula, garlic aioli

SALADS

Flynt & Kyndle Pear Salad **AVG**

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Fruit Salad **AVG, V2**

Pineapples, cantaloupes, honeydews, grapes, strawberries

SIDES *Accompanying all mains*

Cheesy Hashbrown Bake **AVG**

Gouda, cream, paprika

Roasted Vegetables **AVG, V2**

Zucchini, bell peppers, red onions, cherry tomatoes, squash

MAINS

Grilled Sausages **AVG**

Charred sweet peppers

Bacon Wrapped Pork Loin **AVG**

Fire-roasted apples

Smoked Sirloin **AVG**

Chimichurri



FLYNT & KYNDLE

BRUNCH MENU 2

STARTERS

Grilled Focaccia **V**

Flynt & Kyndle whipped butter

Sticky Buns **V**

Cinnamon, sugar

SALADS

Flynt & Kyndle Pear Salad **AVG**

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Winter Salad **AVG, V2**

Baby kale, shredded beets, pepitas, carrots, cranberries, roasted chickpeas, carrot ginger vinaigrette

SIDES *Accompanying all mains*

Asparagus **AVG**

Lemon, hollandaise

Cheddar Grits **AVG**

Aged cheddar

MAINS

Biscuits & Gravy

Italian sausage, buttermilk biscuits

Smoked Pork Belly **AVG**

Maple, molasses, ginger, red chilies

Smoked Sirloin **AVG**

Chimichurri