



FLYNT & KYNDLE

MENU 1

STARTERS

Japanese Milk Buns **V**

Wild onion butter, crunchy salt

Tuna Poke

Avocados, scallions, cucumbers, radishes, sesame, micro cilantro, wonton crisps

SALADS

Flynt & Kyndle Pear Salad **AVG**

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

Chopped Chicken Salad

Crisp greens, char siu chicken, wonton crisps, soy ginger vinaigrette

SIDES *Accompanying all mains*

Roasted Gochujang Cauliflower **AVG V2**

Sesame, cilantro, scallions

Fried Rice **AVG V2**

Peas, onions, carrots, tamari

MAINS

Soy Glazed Salmon

Ginger, green onions

Char Siu Pork Shoulder

Seasme, 5-spice, shaoxing wine, soy, garlic

Herb Crusted New York Strip **AVG**

Horseradish crème fraîche, roasted shallot jus



FLYNT & KYNDLE

MENU 2

STARTERS

Grilled Focaccia **V**

Wild onion butter, crunchy salt

Spinach Artichoke Dip

Lavash crackers

SALADS

Flynt & Kyndle Pear Salad **AVG**

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

Caprese Salad

Heirloom tomatoes, fresh mozzarella, torn basil, balsamic reduction

SIDES *Accompanying all mains*

Charred Broccolini **AVG V**

Sundried tomatoes, lemon, pecorino

Roasted Mushroom Polenta **V2**

Parmesan, rosemary

MAINS

Chicken Saltimbocca

Prosciutto, spinach, parmesan

Salmon Puttanesca

Tomatoes, garlic, olives, capers

Herb Crusted New York Strip **AVG**

Horseradish crème fraîche, roasted shallot jus



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MENU 3

STARTERS

French Baguette **V**

Old bay butter

Pimento Cheese Dip **V**

Ritz crackers

SALADS

Flynt & Kyndle Pear Salad **AVG**

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

Charred Cajun Corn Salad **AVG V**

Roasted peppers, red onions, scallions, lime vinaigrette

SIDES *Accompanying all mains*

Grilled Corn on the Cob **AVG V**

Butter, salt, pepper

Cajun Boiled Potatoes **V2**

Herbs, spices, butter

MAINS

Jumbo Shrimp **AVG**

Spicy garlic butter

Grilled Andouille Sausage

Charred sweet peppers

Herb Crusted New York Strip **AVG**

Horseradish crème fraîche, roasted shallot jus



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MENU 4

STARTERS

Sweet Garlic Rolls **V**

Wild onion butter, crunchy salt

Shrimp Cakes

Roasted corn salsa

SALADS

Flynt & Kyndle Pear Salad **AVG**

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

Kale Caesar Salad

Shaved parmesan, garlic croutons

SIDES *Accompanying all mains*

Honey Glazed Carrots **AVG V**

Hot honey, lemon zest

Parmesan Mashed Potatoes **V**

Chives

MAINS

Pork Medallions **AVG**

Wild mushroom cream sauce

Asiago Crusted Chicken

Grilled lemon garlic sauce

Herb Crusted New York Strip **AVG**

Horseradish crème fraîche, roasted shallot jus



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MENU 5

STARTERS

Olive Sourdough **V**

Wild onion butter, crunchy salt

Chorizo Queso Dip

Cumin salted tortilla chips

SALADS

Flynt & Kyndle Pear Salad **AVG**

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

Roasted Corn & Farro Salad **AVG V**

Red peppers, onions, cotija, toasted pepitas, lemon vinaigrette

SIDES *Accompanying all mains*

Charred Broccolini **AVG V2**

Lemons, garlic confit, toasted almonds

Papas Bravas **V**

Roasted garlic aioli, green onions, paprika

MAINS

Grilled Kielbasa **AVG**

Roasted sweet peppers, onions

Shrimp Al Ajillo **AVG**

Garlic, paprika, crushed red peppers, sherry

Herb Crusted New York Strip **AVG**

Horseradish crème fraîche, roasted shallot jus



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MENU 6

STARTERS

Warm Frech Bread **V**

Wild onion butter, crunchy salt

Smoked Whitefish Dip

Rainbow carrots, watermelon radish, lavash

SALADS

Flynt & Kyndle Pear Salad **AVG**

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

Midwest Harvest Salad **AVG V**

Arugula, honeycrisp apples, toasted pecans, aged cheddar, apple cider vinaigrette

SIDES *Accompanying all mains*

Wild Rice Pilaf **AVG V**

Roasted wild mushrooms, dried cranberries, almonds

Grilled Garden Vegetables **AVG V2**

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

MAINS

Cider Roasted Pork Loin

Roasted apple chutney

Herb Crusted Chicken **AVG**

Citrus gremolata

Herb Crusted New York Strip **AVG**

Horseradish crème fraîche, roasted shallot jus



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MENU 7

STARTERS

Rustic Miche **V**

Wild onion butter, crunchy salt

Caramelized Onion Dip

Housemade kettle chips

SALADS

Flynt & Kyndle Pear Salad **AVG**

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

Waldorf Salad **AVG V**

Spring mix, apples, candied pecans, grapes, celery

SIDES *Accompanying all mains*

Fried Brussels Sprouts **AVG**

Herbed goat cheese, toasted almonds, honey

Loaded Mashed Potatoes **AVG**

Sour cream, crispy bacon, chives

MAINS

Braised Pork Shank

Cinnamon applesauce

Thyme Roasted Chicken

Lemon garlic jus

Herb Crusted New York Strip **AVG**

Horseradish crème fraîche, roasted shallot jus



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MENU 8

STARTERS

Cornbread Muffins **V**

Molasses butter

Brisket Arancini

Smoked brisket, cheddar cheese, barbecue aioli

SALADS

Flynt & Kyndle Pear Salad **AVG**

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

Crispy Potato Salad **AVG V**

Fried capers, hard-boiled eggs, fresh herbs, white balsamic vinaigrette

SIDES *Accompanying all mains*

Roasted Broccoli **AVG V**

Garlic butter, toasted almonds

Slow Smoked Baked Beans **AVG**

Bacon, onions, brown sugar

MAINS

Chopped Pork Shoulder

Carolina gold, pickled red onions, cilantro

Barbecue Glazed Salmon **AVG**

Cherry barbecue sauce

Herb Crusted New York Strip **AVG**

Horseradish crème fraîche, roasted shallot jus



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MENU BRUNCH 1

STARTERS

Grilled Focaccia **V**

Maple butter

Deviled Eggs **AVG**

Bacon, 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, cantaloupe, honeydew, grapes, strawberries, honey, mint

SIDES *Accompanying all mains*

Hashbrown Bake **AVG**

Gouda, sour cream, rosemary

Roasted Vegetables **AVG V**

Zucchini, bell peppers

MAINS

Bacon Wrapped Pork Loin **AVG**

Fire-roasted apples

Grilled Sausage **AVG**

Charred sweet peppers

Herb Crusted New York Strip **AVG**

Horseradish crème fraîche, roasted shallot jus



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MENU BRUNCH 2

STARTERS

Sticky Buns **V**

Caramel, pecans

Yogurt Parfaits

Greek yogurt, mixed berries, granola, honey

SALADS

Flynt & Kyndle Pear Salad **AVG**

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

Lemon Herb Couscous

Cucumbers, tomatoes, parsley, mint, feta

SIDES *Accompanying all mains*

Charred Broccolini **AVG**

Lemon, hollandaise

Cheddar Grits **V**

Aged cheddar

MAINS

Biscuits & Gravy

Italian sausage gravy

Smoked Ham Hash

Red potatoes, spinach, gruyere, dijon cream

Herb Crusted New York Strip **AVG**

Horseradish crème fraîche, roasted shallot jus