



BREAKFAST
SERVED UNTIL 3PM

BENEDICTS

Served With House Potatoes & 2 Farm Fresh Poached Eggs

Traditional* 13

Carving Board Ham / Hollandaise Sauce

Crabby* 15

Pan Seared Crab Cakes / Old Bay Hollandaise

Farm Fresh* 14

Garlic Spinach / Roma Tomatoes / Grilled Asparagus / Smoked Tomato Hollandaise

Smokey* 15

House Smoked Salmon / Dill & Chive Hollandaise

FARM FRESH THREE EGG OMLETS

Served With House Potatoes, Choice of Toast & Jam - Any Omelet Egg White Only Additional \$2

Molly Mac* 13

Vine Ripe Tomatoes / Garlic Baby Spinach / Grilled Portobello / Feta

O Bo* 13

Applewood Smoked Ham / Cheddar Jack Cheese

Dill Fry* 15

House Smoked Salmon / Mascarpone Cheese

The Josie* 15

Blackened Shrimp / Roma Tomatoes / Pepper Jack Cheese / Grilled Corn Salsa / Avocado

YUMMY STUFF

Biscuits & Gravy* 13

Smoked Cheddar & Scallion Biscuits / Mom's Sausage Gravy / Two Eggs Any Style / House Potatoes

Kitchen Tacos* 13 **

Scrambled Eggs / Pepper Jack Cheese / Chorizo / Avocado / Pico de Gallo / Sour Cream

** Corn tortillas are available for Gluten-Free option

Salmon Hash* 14

House Smoked Salmon / Roasted Fingerling Potatoes / Fresh Herbs / Two Eggs Any Style / Toast & Jam

Breakfast Bowl* 13

Maple Sausage / Carving Board Ham / Applewood Smoked Bacon / Roasted Fingerling Potatoes / Cheddar Jack Cheese / Two Eggs Any Style / Toast & Jam

Power Bowl* 13

Quinoa / Sautéed Kale / Grilled Portobello & Asparagus / Avocado / Roasted Red Pepper / Roma Tomatoes / Two Eggs Any Style / Toast & Jam

Breakfast Pizza* 13

Sharp White Cheddar Cheese Sauce / Applewood Smoked Bacon / Scallion / Two Farm Fresh Eggs Any Style

Breakfast Sandwich* 13

Smoked Cheddar & Scallion Biscuit / Applewood Smoked Ham, Bacon, & Sharp White Cheddar Cheese / Fried Eggs / Baby Arugula / Roasted Garlic Aioli / House Potatoes

Farm Fresh Eggs Any Style

Served With Home Fries / Toast & Jam

Two Eggs* 9

Three Eggs* 10

SWEET TREATS

Buttermilk Pancakes 11

Buttermilk Pancakes Topped With Fresh Fruit & Vanilla Whipped Cream 13

Chocolate Chip Buttermilk Pancakes With Cocoa Whipped Cream 13

Buttermilk Pancakes Topped With Pecans, Banana Fosters Sauce, Cinnamon Whipped Cream 14

Banana Bread French Toast 15

Housemade Banana Bread, Banana Fosters Sauce, Pecans, Cinnamon Whipped Cream

SIDES

Toast / English Muffin / Smoked Cheddar & Scallion Biscuit 3

House Potatoes 4

Applewood Smoked Bacon* 4 GF

House Made Spicy Patty Sausage, Maple Sausage, or Breakfast Link Sausage* 5 GF

Carving Board Ham* 4 GF

One Pancake 5 | With Toppings 7

Fresh Fruit Bowl 5 GF

BEVERAGES

Fresh Brewed Nicholas Coffee 3 *free refills*

Fresh Brewed Iced Tea 3 *free refills*

Fresh Brewed Black Current Iced Tea 3 *free refills*

Hot Tea Selections 3

Pepsi Products 3 *free refills*

Fresh Squeezed Orange Juice 3/5

Tomato Juice 3/5

Apple Juice 3/5

Virgin Bloody Mary 5

Kitchen Policies: \$4 Cork Fee per person, Substitutions May Require Upcharge, Groups of 8 or More - One Check & 20% Gratuity Included.

** Consumption of Raw or Undercooked Meat, Poultry, Eggs, or Seafood May Increase the Risk of Illness. Please Alert Server of Allergies.*

GF Indicates Gluten Free Options

VIEW OUR MENU ONLINE

TheKitchenOnMain.com



LUNCH

SOUPS & SALADS

Soup Du Jour

Market Price

Tomato Bisque Soup 6

Crispy Ricotta / Fresh Basil / Asiago

Kitchen Salad 12 GF

Baby Field Greens / Strawberries / Blueberries / Candied Almonds /
Granny Smith Apple / Fresh Mozzarella / Sweet & Sour Vinaigrette

Wedge Salad* 13

Brown Sugar & Black Pepper Crusted Pork Belly / Beef Steak Tomatoes /
Applewood Smoked Blue Cheese Dressing

Greek Salad 13 GF

Baby Arugula / English Cucumber / Charred Grape Tomatoes /
Shaved Sweet Red Onion / Kalamata Olives / Fire-Roasted Red Pepper /
Feta / Lemon Oregano Vinaigrette

Enhance Your Salad

Add Hickory Smoked Pulled Chicken* 6 GF

Add Crab Cakes* 11

Add Wild Isle Salmon Fillet* 15 (8oz)* / 9 (4oz) GF

Add Grilled Mahi-Mahi* 10 GF

STARTERS

Spinach & Artichoke Dip 14

Crispy Parmesan Dusted Baby Naan Bread / Fried Onion

Tomato Basil Flatbread 15

Fresh Mozzarella / Basil Pesto / Charred Grape Tomato / Grilled Artichoke /
Red Onion / Balsamic Glaze

Cast-Iron Spanish Octopus* 15 GF

Salt-Roasted Yellow Beet Puree / Charred Tomato Jam / Caper Berries /
Breakfast Radish / Micro Basil / Spicy Basil Vinaigrette

Grilled Artichoke Hummus 13

English Cucumber / Greek Olives / Roasted Red Pepper / Grape Tomatoes /
Extra Virgin Olive Oil / Fig Balsamic Reduction / Feta / Parsley /
Baby Naan

Oven-Baked Brie 15

Honey / Pistachio / Sun-Dried Cranberries & Apricot / Baby Naan

SANDWICHES & MORE

Tacos*

3 Grilled Flour Tortillas / Jicama Slaw / House-Pickled Jalapeño /
Smoked Tomato Aioli

Hickory Smoked Pulled Chicken* 13 **

Grilled Mahi-Mahi* 15 **

ADD Sour Cream and Pico de Gallo 2

** Corn tortillas are available for Gluten-Free option

Pepper Crusted Burger* 15

Natural Black Angus Blend / Caramelized Onion /
House Smoked Cheddar / Applewood Smoked Bacon /
Roasted Garlic Aioli / Arugula / Brioche Bun / Beer-Battered Fries

Caprese Bison Burger* 18

Fresh Mozzarella / Charred Tomato Jam / Basil Pesto / Baby Arugula /
Brioche / Beer-Battered Fries

Shaved Ham & Brie Sandwich* 13

Baby Arugula / Shaved Granny Smith Apple / Grilled Wheat Berry Bread /
Apple Cider Reduction / Sweet Potato Waffle Fries

Roasted Chicken Sandwich* 13

House Smoked White Cheddar / Crispy Pickled Onions /
Roasted Shallot & Truffle Aioli / Baby Arugula / Ciabatta Roll /
Sweet Potato Waffle Fries

Orange Chive Salmon Burger* 14

Dill Caper Aioli / Baby Arugula / Roma Tomatoes / Brioche Bun /
Sweet Potato Waffle Fries

Pan-Seared Wild Isle Salmon Fillet* 20

8oz Salmon / Grilled Asparagus / Choice of Half Kitchen Salad,
Half Greek Salad or Cup of Soup du Jour

KIDS 10 & UNDER

Include Soft Drink or Chocolate Milk - Substitute Fresh Fruit Cup or Fresh Fruit Juice add \$2

Grilled Cheese & Fries 7

Cheeseburger & Fries 7

Chicken Fingers & Fries 7

French Toast Sticks & Fruit 7

Fresh Salmon Filet & Fruit 10

Silver Dollar Pancakes & Fruit 7

1 Egg Any Style With House Potatoes & Toast 7

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