

Kenmore Inn

SOUP & SALADS

Harvest Salad (gf) 7/14 Spring
Mix Tossed in Cinnamon Vinaigrette with Fresh Green Apples, Red Onion, Goat Cheese and Candied Pecans
**Available with Grilled Chicken, Shrimp or Fish of the Day.*

Caesar Salad 8/16
Tomato & Anchovy Spread, Fresh Romaine Lettuce, Crouton Plank tossed in Garlic Oil and Grana Padano Shavings
**Available with Grilled Chicken, Shrimp or Fish of the Day.*

Focaccia Panzanella 7/14
Focaccia Croutons Tossed with Marinated Tomatoes and Corn, Mozzarella Pearls, Basil, Parmesan and Balsamic Drizzle

Soup of the Day 6

LIGHTER FARE

Kenmore Snack Board 13
With Sliced Charcuterie, Artisanal Cheese, & Inn Made Bread & Butter Pickles, Pickled Farmer Green Beans, Nuts, Fresh Fruit, Whole Grain Mustard, and Served with New York Flatbread Crackers

Crab Dip* Full 14 Half 8
Kenmore Classic, Jumbo Lump Crab Dip, Served with Toasted Baguette

Flatbread & Salad 13
Butternut Squash Puree, Green Apple, Kale, Bleu Cheese & Walnuts and Served with a House Salad

Buffalo Chicken Dip Full 11 Half 6
Spicy Buffalo Chicken Dip served with Crispy Wontons

Coconut Shrimp Tempura* 8
Served with Ginger Chili Agave Sauce

Steamed P. E. I. Mussels* 12
Served with White Wine, Garlic, Parsley, Red Pepper Flakes and Topped with Focaccia

ENTREES & SANDWICHES

Kenmore Chicken Sandwich 10
Grilled Chicken Breast topped with Crisp Lettuce, Slow-Roasted Tomatoes and Avocado Spread & Garlic-Sriracha Aioli and French Fries

Short Rib Sliders 12
Braised Pulled Beef Short Rib with Bacon Jam, Caramelized Onions and Smoked Gouda Cheese & Served with and French Fries

Brown Sugar & Mustard Glazed Ham 18
Corn "Off the Cob", Herbed Muddled Red Bliss Potatoes

Spicy Shrimp & Grits* (gf) 18
Grilled Shrimp & Andouille Sausage, Green Bell Peppers, Corn, Jalapenos and Pimentos Sautéed in Garlic Butter with Creamy Grits

Duck Magret* (gf) 22
Sweet Potato Hash with Kale and Green Apples, Fall Toffee & Finished with Balsamic Drizzle

Braised Beef Short Ribs* 24
Garlic Yukon Puree, Asparagus and Demi-Glace

Seasonal Fish* MKT
See Server

Pasta Special MKT
See Server

DESSERT

Specials Change Daily, Please Consult Your Server about Daily Offerings

**Consuming raw or undercooked meats, fish, & shellfish increases your risk of food borne illness*

**Split entrees incur a \$3 plating charge*

**20% gratuity will automatically be added to parties of 7 or more*

**Gluten Free is abbreviated GF under the price of dish (some dishes may be altered as well)*

We are proud supporters of Williwyn & Sneads Farms and use their produce whenever possible

Pub & Restaurant Hours

Tues & Wed 5:30-9pm

Thurs-Sat 5:30-10pm

Bar Hours

5:30-11pm or later

Sunday Brunch 11-2:30

CLOSED MONDAY