

Kenmore Inn

SOUP & SALAD

Seasonal Salad (gf) 7/12

Spring Mix Tossed in a Basil Pesto with Mozzarella Pearls, Red Onion, Heirloom Tomatoes and a Crouton Plank

Caesar Salad 8/14

Tomato & Anchovy Paste, Fresh Romaine Lettuce, Grilled Crouton Plank tossed in Garlic Oil and Grana Padano Shavings

House Salad (gf) 6/10

Spring Mix Tossed in Champagne Vinaigrette and Topped with Tomatoes, Carrot Ribbons, Red Onion and Cucumbers

Soup of the Day 6

LIGHTER FARE

Kenmore Snack Board 13

With Charcuterie, Artisanal Cheeses, Inn Made Bread & Butter Pickles, Mixed Nuts, Fresh Fruit, Whole Grain Mustard, and Served with New York Flatbread Crackers

Beef Kebabs* (gf) 9

Marinated and Grilled and Served with an Inn Made Bourbon Glaze

Slow Roasted Tomato Hummus 8

Inn made Slow Roasted Tomato Hummus Served with Carrot Ribbons, Cucumbers, Inn Made Flatbread and Crackers

Kenmore Hog Wings (gf) 9

Tossed in a Margarita Sauce

Crab Dip Half 7 Full 14

Creamy Lump Crab Dip with Old Bay Spices, Caramelized Onions and Served with Baguette

Crispy Brussel Sprouts (gf) 8

Tossed in a Chili Agave Sauce with Pine Nuts and Pancetta

Beef Enchiladas 14

Two Enchiladas Filled with Beef Short Ribs & Cheese and Topped with a Poblano Sauce and Served with a House Salad

Chef's Guacamole (gf) 7

Fresh Avocados, Heirloom Tomatoes, Cilantro and Spices served with Crispy Tortilla Chips

ENTREES

Kenmore Burger* 14

Grilled and Served on a Brioche Bun, Melted Cheddar, Green Leaf Lettuce and French Fries

Flatbread & Salad 14

Heirloom Tomatoes, Mozzarella, Basil, & a Balsamic Reduction

Zesty Grilled Ham 20

Rubbed in a Brown Sugar and Horseradish Sauce & Served with Seasoned and Grilled Corn on the Cob and Sautéed Kale

Grilled Filet Mignon* 27

Fingerling Potato Hash, Baby Carrots with Demi-Glace

Grilled Chicken & Panzanella 18

Two Chicken Breasts with a Fresh Panzanella Salad, Croutons, Mozzarella, Heirloom Tomatoes, Garlic, Basil, Parmesan and Balsamic Reduction

Marinated Portobello's 14

Served with a Combination of Sautéed House Vegetables with Marinated & Grilled Portobello

Orecchiette 15

Sautéed in Pesto Sauce, Heirloom Tomatoes, Spinach with Orecchiette Pasta

DESSERT & ESPRESSO

See Server

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 Willowllyn Farm and use their produce whenever possible

Pub & Restaurant Hours

Tues & Wed 4:30-9pm

Thurs-Sat 4:30-10pm

Bar Hours

4:30-11pm or later

Sunday Bunch 11a-2p

CLOSED MONDAY