

# Kenmore Inn

August 2018

## APPETIZERS/BAR

- Smoked Salmon Deviled Egg w/ Herb Crème Fraiche, Frisée, Salmon Caviar and Sherry Whole grain mustard Vinaigrette \$10
- Searched Pepper Crusted Blue Fin Tuna w/ Heirloom Tomato and Cucumber Salad Horseradish Aioli \$14
- Crispy Calamari w/ Spicy Green Tomato Jam \$12
- Beer battered Smoked Andouille Sausage and Fontina cheese bites w/ Dijon Mustard Sauce \$8
- Blue Crab Salad w/ Watermelon, Jalapenos, Arugula, and Avocado Lime puree \$14
- Beef Tartare w/ a Cured Egg Yolk, Roasted Corn, Fried Capers, Herbs, and Toasted Brioche\* \$14
- Chef's Cheese selections w/ Peach Mustarda, Mixed Berry Jam, Spiced Mixed Nuts and Toast points \$13

## SOUP/SALADS

- Shrimp, Tasso, and Corn Chowder \$4 Cup/ \$7 Bowl
- Mixed Greens w/ Cherry Tomatoes, Cucumber, Roasted Red Pepper, and Creamy Lemon Herb Dressing \$7
- Peach, Nueske's Bacon, and Arugula Salad w/ Blue Cheese, Pickled Shallots, Sherry Dijon Vinaigrette \$9
- Marinated Mushrooms, Asparagus, Baby Spinach, and Sweet Potato Croutons, w/ a Vidalia Onion Vinaigrette \$9

## SANDWICHES

*Served with Smoked Paprika spiced Yukon Gold and Sweet Potato Chips and Pickled Seasonal Vegetables*

- Herb Roasted Leg of Lamb French dip; shaved lamb caramelized onions and shallots, Fontina, Horseradish and Herb Crème Fraiche, Porter Lamb Jus on a Toasted Baguette\* \$16
- Confit Free Range Chicken leg and thigh w/ Green tomato jam, Bacon Aioli, Arugula, on a Brioche Roll \$14
- Grilled Pork loin w/ Peach Mustarda, Triple Cream Brie, and Spinach on Ciabatta Roll\* \$14

## ENTREES

- Pan Roasted Free Range Chicken Breast w/ Charred Cherry tomatoes, Faro and Wild Rice, and a Lemon Roasted Garlic Sauce \$20
- Lightly Smoked then Grilled Pork Loin w/ Tasso Cornbread Stuffing, Braised Mustard Greens, and a Bourbon Peach Glaze \$19
- Filet topped w/ Gorgonzola Butter, Roasted Wild Mushrooms, and Cauliflower Puree\* \$29
- Bouillabaisse; Striped Bass, Clams, Lobster, Shrimp and Calamari in a Saffron Tomato Seafood Broth w/ Fennel, Leeks, Yukon Gold Potatoes, and Tarragon Aioli \$28
- House made Potato Gnocchi in Roasted Red Pepper Sauce, Asparagus, Squash, Cherry Tomatoes, Garlic Chips, and Goat Cheese \$17

The Kenmore Inn supports local producers of seasonal and sustainable agriculture.  
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR RESTRICTIONS

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EXECUTIVE CHEF CHRISTOPHER JUSTICE

\*consuming raw or uncooked meats increases your risk of food borne illness.

We add 20% gratuity to parties 7 or more