

# Kenmore Inn

Fall 2018

## APPETIZERS

Smoked Salmon Deviled Egg with Herb Crème Fraiche, Frisée, Salmon Caviar and Sherry Whole Grain Mustard Vinaigrette \$10

\*Seared Pepper Crusted Blue Fin Tuna with Cucumber and Red Onion Salad Horseradish Crème Fraiche \$14

Fried Macaroni and Cheese with Ancho Chile Sauce \$8

Crispy Calamari with Spicy Green Tomato Jam \$12

Creamy Sherry Crab Dip with Herbed Bread Crumbs and Toasted Baguette \$13

Duck Charcuterie Plate: Foie Gras de Torchon, Confit Rillette, Liver Mousse, and Spiced Prosciutto with Fig Jam and Porter Mustard \$18

Beer battered Smoked Andouille Sausage and Fontina cheese bites w/ Dijon Mustard Sauce \$8

Chef's Cheese selection: Pear Mustarda, Date Jam, Spiced Mixed Nuts and Warm Baguette \$13

## SOUP/SALADS

Acorn Squash and Apple Bisque with Pistachio Brown Butter \$4 Cup/ \$7 Bowl

Mixed Greens w/ Cucumbers, Radish, Red Onion and Creamy Herb Dressing \$7

Pear, Inn-made Bacon, Arugula Salad, Blue Cheese, Pickled Shallots and Sherry Dijon Vinaigrette \$9

Roasted Root Vegetables, Baby Spinach, Sweet Potato Croutons, and Roasted Onion Vinaigrette \$9

## SANDWICHES

*Served with Smoked Paprika spiced Yukon Gold and Sweet Potato Salad 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

Smoked Chicken Salad with Toasted Pecans, Whole Grain Mustard Dressing, Arugula on a Croissant \$14

\*Grilled Pork loin w/ Pear Mustarda, Triple Cream Brie, and Spinach on Ciabatta Roll \$14

## ENTREES

Pan Roasted Free Range Chicken Breast w/ Herbed Root Vegetables, Faro and Wild Rice, and a Lemon Roasted Garlic Sauce \$20

\*Lightly Smoked then Grilled Pork Loin w/ Tasso Cornbread Stuffing, Braised Swiss Chard, and a Bourbon Pear Glaze \$19

\*Pan Roasted Filet Mignon with Roasted Wild Mushroom Demi-Glace, Sautéed Brussel Sprouts and Sweet Potato Puree \$31

Grilled Monkfish Fillet with Butternut Squash, Creamy Lentils, and Burre Rouge \$20

Roasted Duck Breast with Sautéed Napa Cabbage, Duck Confit, Pumpkin Cavettelli pasta, and a Fig Duck Glaze \$28

Caramelized Root Vegetables, Swiss Chard, Toasted Israeli Cous Cous, and a Jalapeño Vinaigrette \$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

## White Wine

**Chardonnay, Mer Soleil 2015 (Santa Lucia Highlands)**- Golden-hued in color, the wine opens with opulent aromas of peach, apple, meyer lemon and baking spices. The vibrant acidity is well balanced by warm butterscotch and subtle coconut notes \$9

**Chardonnay, Mas La Chevaliere 2016 (Languedoc-Roussillon, France)**- structured and complex. Would pair nicely with fish to compliment the complexity \$8

**Pinot Grigio, Nals Margreid 2015 (Alto Adige, Italy)**- 80-year old vines root in nourishing clay soils, which go towards the making of wines with excellent acidity, length, strength and structure. A stimulating choice as an aperitif or with delicate, light dishes and mushrooms \$8

**Sauvignon Blanc, Wither Hills 2016 (New Zealand)** this Sauvignon Blanc exudes vibrant ripe citrus notes, crunchy greens and hints of tropical guava on the nose \$8

**Reisling, Dr. Heyden 2016 (Germany)**- effervescent with citrus notes. Dry with a sweet finish. Hints of green apple and a nice acidity \$8

**Chenin Blanc Viognier, Terra d'Oro 2016(California)**- our artful blend of 87% chenin blanc and 13% viognier unite in this brilliantly aromatic wine bursting with juicy fruit flavors and fresh floral notes. Pairs well with a variety of food \$8

## Red Wine

**Pinot Noir, Schug 2015 (Sonoma)**- Light to medium ruby red color. Nose of red fruit, violet and hints of cocoa. Fruit forward palate of strawberries, raspberries, and cherries \$9

**Saint Cosme Cotes du Rhone 2016 (France)**- Medium bodied with blackberries, and dark cherry. Hints of mocha and cocoa with spices \$8

**Cabernet Sauvignon, Heritage 2015 (Columbia Valley)**- dark aromas of Marion berry, blueberry, baker's chocolate and black licorice include mincemeat spice and jasmine \$9

**Malbec, La Flor 2016 (Mendoza, Argentina)** Royal purple, with bright red fruit aromas of cherry, strawberry, with some floral notes of violet and hints of vanilla from the oak aging. Vibrant and round, with pliable, ripe tannins \$8

**Red Blend, Renegade 2015 (Pasa Robles)**- Lots of jammy black fruit on the nose - think blueberries, plums, currants with hints of eucalyptus and vanilla \$8

## Signature Craft Cocktails

**Fredericksburg** - John J. Bowman Bourbon, Benedictine, Bitters, Gran Mariner \$10

**George Washington**- Gin, Muddled herbs, Orange, Simple Syrup, Sour \$8

**Ville de Frejus**- Rosé wine, Grapefruit Juice, Seasonal Simple \$8

**Kenmore Mule**- Tito's vodka, Ginger beer, splash pineapple juice, lime and mint leaf \$8

**Ghost of Tom**- Mary Hite's liqueur, VanGogh vodka, Chocolate liqueur, and splash of simple syrup \$10

**Audubon**- Tito's vodka, St. Germaine liqueur, honey simple, club soda and garnished with fresh herbs \$9

**The Nelson**- Sauvignon Blanc, Sparkling Wine, Peach Liqueur, and muddled berries \$8

**Passionate Rogue**- Gran Marnier, Wheat Beer and Sparkling Wine \$9

**Speakeasy**- Bacardi Rum, Gran Marnier, Ginger beer, Float of Gosling Dark Rum and garnished with and orange twist \$9

## Bottled Beer

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Amstel Light, Yuengling \$3

Hooegarden, Corona Extra, O'douls (NA), Heineken, Modelo Especial, Angry Orchard Cider, Stella, Funky Buddha Hop Gun IPA \$4

Old Busthead Graffiti House IPA, Midnight Brewing Not My Job English Brown Ale, Flying Dog Coffee Porter \$5  
Boulevard Brewing Co. Bourbon Barrel Quad Ale, Samuel Smith Taddy Porter \$7

## Draft Beer

Three rotating taps, please ask your server \$5-10

Guinness \$6