

To Share is to Love...

# Dinner



## The Chef's Menu

LET THE KITCHEN DECIDE

**MONDAY'S 35. pp**

\*excludes new year's eve

three course prix fixe,

no corkage fee

beverage pairing 15. pp

**TUESDAY-SUNDAY 55.**

**5PM-8PM**

whole table participation

five courses, chef's choice

beverage pairing 25. pp

## Ploughman

A TRIBUTE TO THE PLOUGHMAN'S LUNCH

**CHEESE PLATE\*** CULTURED AND AGED 15

- x tumino cheese co, captain ogden, cow, ny
- x old chatham shepherding co, camembert, ny
- x lively run, cayuga blue, goat, ny

**MEATS\*** CRAFTED, CURED AND SMOKED IN HOUSE 16

- x spicy lamb merguez sausage
- x duck confit rillettes, balsamic glaze
- x pork & mushroom country pate

**CHOOSE ONE MEAT OR CHEESE** WITH CRACKERS 8

**THE FEAST\*** CHEESE & MEAT COMBO 28

SERVED WITH MOSTARDA, MUSTARD, BREAD & CRACKERS

## Fisherman

SUSTAINABLY SOURCED FISH AND SEAFOOD DISHES

**CRISPY CALAMARI & CHICKPEA APPETIZER\*** 13

pickled peppers & red onions, scallions, aioli

**CREOLE STYLE PEI MUSSELS\*** 14

spicy tomato, celery & onion broth, bread

**SHRIMP PASTA** 24

almond parsley pesto, shallots, shaved fennel, house made noodles

**FISH DU JOUR\*** MKT

## Butcher

NYS PASTURE RAISED & GRASS-FED MEAT DISHES

**HOUSE GROUND BEEF BURGER & FRIES\*** 17

caramelized onions, shtayburne cheddar, cucumber pickles, whole grain mustard, house made flax & sesame seed brioche

**LAMB PASTA** 22

morning star lamb, cocoa powder festivo pasta, root vegetables, red wine sauce, pecorino

**PAN ROASTED DUCK BREAST\*** 26

brussels sprouts, carrots, rosemary apple sauce

**GRILLED GRASSLAND FARMS MARKET STEAK\*** 29|45

8oz or 16oz, herb butter, steak sauce, house cut fries, garlic aioli

**CRISPY BUTTERMILK FRIED CHICKEN\*** 12|18

chef's choice two piece or four piece chicken, cornmeal crust, house pickles, honey hot sauce

## Baker

DAILY BREADS MADE IN HOUSE USING NYS FLOURS

**PEAR & GOAT CHEESE FLATBREAD** 14

roasted shallots, sliced pears, first light creamy chèvre, thyme, balsamic

**MEATBALL FLATBREAD** 15

lamb meatballs, tomato ragu, herb ricotta

**KINDRED FARE BREAD PLATE** 5

whole wheat pecan sourdough, daily bread, & gluten free buckwheat raisin crackers, butter

ADD

**ROASTED GARLIC HUMMUS\*** 4

**ROASTED RED PEPPER & ONION RELISH** 4

## Farmer and Forager

VEGETABLE FOCUSED APPETIZERS, SALADS & SIDES

**CREAMY SQUASH BISQUE\*** 6

candied pumpkin seeds, maple syrup gastrique

**KALE SALAD\*** 8|14

pickled red onions, croutons, house bacon, feta cheese, buttermilk herb dressing

**GREEN SALAD\*** 8|14

chickpeas, crispy quinoa, mixed seeds, pickled pears, cider vinaigrette, sprouts

**BEET & DELICATA SQUASH SALAD\*** 14

field greens, squash oil vinaigrette, goat cheese, smoked paprika pumpkin seeds

**POUTINE\*** 8|12

fries, bone marrow beef gravy, cheese curds

**HAND-CUT FRIES\*** 6

rosemary, garlic aioli

**MAC & CHEESE\*** 10

baby shells or gluten free penne, pittsford, dairy cream, shtayburne cheddar cheese, panko

**BRUSSELS SPROUTS\*** 9

roasted squash, pickled cranberries

**SPAGHETTI SQUASH GRATIN\*** 9

mascarpone, cheddar, herbs

\*GLUTEN FREE OR OPTIONS AVAILABLE

DINNER

# KINDRED | FARE

A SPIRITED COOKERY

512 HAMILTON ST, GENEVA, NY 14456