



# KINDRED

CURIOUS CREATIONS FROM  
THE MODERN MIDWEST



## VEGETABLES

**\$13 champagne & strawberry salad**  
spring lettuces, champagne agave  
dressing, strawberries and herbs

**\$14 fire-roasted beets**  
orange supreme, candied walnut,  
triple crème, evoo

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**\$24 slow-roasted carrots**  
pickled fennel, arugula,  
deconstructed sweet potato pie

**\$24 ratatouille cassoulet**  
slow-roasted vegetables with white  
bean mouse and lavash

## SEAFOOD

**\$26 fire-grilled octopus**  
celery chimichurri, house-cured  
olives & roasted romesco sauce

**\$26 smoked yellowtail**  
lightly-smoked hamachi with pickled pear  
and peppers, black sesame tahini, shiso

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**\$32 lake michigan steelhead salmon**  
crispy fingerlings, young asparagus

**\$37 whole trout**  
butterflied, topped with frisee,  
pickled endive and pancetta

**\$37 savory prawns**  
israeli couscous with romesco sauce,  
fried capers, lemon and smoke

## MEAT

**\$17 northwoods steak tartare**  
with wild mushrooms, pickled shallot,  
garlic chips & chive, with grilled rye

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**\$42 summer hangar steak and melons**  
mushroom soy marinade, enoki, pickled  
watermelon, cantelope, cucumber

**\$42 lamb lolli-chops**  
mediteranean marinade, goat cheese-  
studded polenta, eggplant remoulade

**\$42 fire-kissed duck**  
summer fruit, fennel, coriander, pistachio,  
sherry vinegar reduction

**\$55 slagel farms strip steak**  
ny strip, crispy fingerlings, lightly-charred  
rapini, gorgonzola sauce.