



Soup and Appetizers

Cream of Mushroom Soup, toasted crouton, scallions	8.75
Pan Roasted Brussels Sprouts, chasu pork, aji amarillo, ginger, lime	9.95
KD Deviled Eggs, smoked paprika, pickled red onion, crispy pepperoni	6.95
Wood Fired Chicken Wings, teriyaki glaze, sesame seed, spicy mayo	10.25
Double Cream Brie (Cow's Milk), apple & quince butter, arugula, Napa Cakes panforte baguette	14.00
Beef Carpaccio, Vietnamese herb salad, chilled peanut, tamarind, wasabi peas pickled fresnos, lime aioli	12.95

Salads

Caesar Salad, romaine, garlic sourdough crouton, parmesan cheese	9.50
<i>Add: Roasted Chicken +5.25</i>	
Arugula Salad, persimmon, candied walnuts, Pt. Reyes blue cheese, mustard vinaigrette	10.25
Chef's Salad, romaine, radish, cucumber, avocado, deviled egg, ham, bacon, chicken <i>Choice of Herb Vinaigrette or Blue Cheese Dressing</i>	16.50

Wood Burning Oven

Mushroom Pizza, parm cream, maitake, trumpet, provolone, mozzarella, rosemary, arugula	17.50
Alsatian Pizza, parmesan cream, ham, onion, swiss, mozzarella, provolone	17.50
Fresh Mozzarella Pizza, tomato sauce, basil	15.95
Pepperoni Pizza, tomato sauce, garlic, mozzarella, provolone, oregano	17.50
Armenian 'Lahmajun' Flatbread (Fold-and-Eat) spiced lamb, mustard vinaigrette, romaine cucumber, radish, pickled red onion, mint, harissa yogurt	18.50
Fresh Baked Herb Flatbread, 'evo', rosemary, thyme, oregano	5.95
<i>Add Burrata Cheese + 6.00 Add Duck Liver Mousse +4.95</i>	

Wood Burning Grill and Rotisserie

Grilled KD Beef Burger (1/2 lb) <i>Cooked Medium</i> , wine stewed onions swiss cheese, secret sauce, housemade pickle, french fries	16.50
Banh Mi Sandwich, Choice of Duck or Chicken, pickled vegetables, spicy mayo, jalapeño cucumber, duck liver mousse, toasted roll, sweet potato fries <i>Add Duck Jus +1.50</i>	14.95
Korean Style Short Ribs, soya glaze, mushroom, vegetable & bacon fried rice	19.95
Half Roasted Chicken, roasted root vegetables, mashed potatoes, peppercorn gravy	22.50

The Kitchen Sink

Chicken 'Pho' Ga, broth, rice noodle, bean sprout, Thai basil, cilantro, jalapeño	14.75
Steamed Manila Clams, coconut curry, grilled garlic bread	15.95
Shoyu Ramen, chasu pork, egg, Kicking Bull Farm greens, bean sprouts, scallion	16.95
Mushroom Pasta, gemelli, parmesan cream, sage	17.95
<i>Add: Roasted Chicken +5.25 Shredded Duck Confit +6.00 Poached Egg +1.25</i>	

Chef's Specials

Tannery Bend Beer Dinner is Thursday, December 7th

Smoked Salmon Rillettes, Crostini	8.50
Butternut Squash Soup, Pumpkin Seeds, Korean Chili Flake, Sage	8.50
Posole Rojo, Crispy Carnitas, Rancho Gordo Hominy, Avocado, Cabbage, Radish, Onion Oregano, Lime Crema Tostada	16.95
Cauliflower Pizza, Parm Cream, Brussels Sprouts, Bacon, Apple, Smoked Cheddar, Sage	17.50
Grilled Loch Duart Salmon, Curried Cauliflower, Roasted Mushrooms Ponzu Butter Sauce, Frilly Mustard Greens	23.95
Niman Ranch Pork Loin 'Al Pastor,' Seared Masa Cake, Brussels Sprouts Ancho Glazed Squash	21.95
Cranberry Milkshake, Straus Family Organic Soft Serve, Housemade Cranberry Compote	6.00

Kitchen Door will accept up to Four (4) credit cards per table.

An 18% Service Charge will be added to tables of 6 or more

NO OUTSIDE FOOD & DRINK PLEASE