

Soup and Appetizers Cream of Mushroom Soup, toasted crouton, chives 8.95 Potato Bravas, lemon aioli, smoked paprika 6.95 KD Hummus Mezze Plate, Za'atar spiced flatbread, marinated olives, pickled onion 14.95 pickled cauliflower, crudité Beef Carpaccio, lemon aioli, caper, arugula, garlic bread crumb 13.50 KD Deviled Eggs, smoked paprika, crispy pepperoni 6.95 Wood Fired Chicken Wings, teriyaki glaze, sesame seed, spicy mayo 10.75 Marin French Triple Cream Brie (Cow), sliced apple, arugula, Napa Cakes panforte, baguette 14.50 Salads Caesar Salad, chopped romaine, garlic sourdough crouton, parmesan cheese 10.75 Grilled Chicken Breast +7.25 Add: Shaved Celery & Apple Salad, gorgonzola dolce cheese, medjool dates, candied pecans 11.25 creamy white balsamic dressing Mixed Greens, sliced apple, toasted pumpkin seeds, goat cheese, mustard vinaigrette 11.75 Chef's Salad, mixed greens, avocado, radish, cucumber, deviled egg, ham, bacon, chicken 16.95 Choice of Mustard Vinaigrette or Blue Cheese Dressing Wood Burning Oven 17.95 Mushroom Pizza, parm cream, maitake, trumpet, provolone, mozzarella, rosemary, arugula Fresh Mozzarella Pizza, tomato sauce, basil 16.50 Pepperoni Pizza, tomato sauce, garlic, mozzarella, provolone, oregano 18.25 Armenian 'Lahmajun' Flatbread (Fold-and-Eat) spiced lamb, mustard vinaigrette 18.50 mixed greens, cucumber, radish, pickled onion, mint, harissa yogurt Fresh Baked Herb Flatbread, 'evo,' rosemary, thyme, oregano 6.95 Add Burrata Cheese + 6.00 Add Duck Liver Mousse +4.95 Wood Burning Grill and Rotisserie Grilled Niman Ranch Beef Burger (1/2 lb) Cooked Medium, wine stewed onions 16.95 swiss cheese, secret sauce, housemade pickle, french fries Korean Style Short Ribs, bacon, kimchi and mushroom fried rice, soya glaze 20.95 Half Roasted Chicken, roasted mirepoix vegetables, mashed potatoes, peppercorn gravy 22.95 The Kitchen Sink Banh Mi Sandwich, Choice of Duck or Chicken, pickled vegetables, spicy mayo, jalapeño 15.75 cucumber, duck liver mousse, toasted roll, sweet potato fries Add Duck Jus +1.50

Chef's Specials

Add: Poached Egg +2.00

add Grilled Pork Belly +3.50

16.95

19.95

14.95

Miso Ramen, grilled pork belly, charred red cabbage, marinated egg, scallion

Chicken 'Pho' Ga, broth, rice noodle, bean sprouts, Thai basil, cilantro, jalapeño

poached egg, togarashi, pickled ginger

Mushroom Fried Rice Donburi, ginger braised shiitake, kimchi, kombu, garnet yam

Junity, Sparkling Probiotic made from Fermented Green Tea and Honey in a 6oz bottle	6.00
Salt Springs Island Mussels, Thai Coconut Curry, Grilled Bread	14.95
KD Beef Stroganoff, Akaushi Sirloin, Cremini Mushroom Cream Sauce, Egg Pappardelle, Chive	23.95
Belly Burger, ¼ lb. Patty, Grilled Pork Belly, Sriracha Mayo, Kimchi, Onion, Sweet Fries	18.50
Whole Grilled Passmore Ranch Trout Amandine, 'Salade Lyonnaise,' Toasted Almonds	22.95
Brown Butter Vinaigrette	
Warm Apple Cobbler, Cinnamon Biscuit, Straus Family Vanilla Soft Serve Ice Cream	9.50
Sour Cream Cheesecake, Graham Crumb, Strawberry Coulis, Whipped Cream	8.50

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