KENDALL'S

Available Saturday & Sunday's from 10-2pm

CLASSIC

two egg choice, bacon or sausage, creamy hashbrowns, toast & jam \$14

CHOPHOUSE

three egg choice, pancake, bacon, sausage, creamy hashbrowns, toast & jam

MEAT LOVERS OMELETTE

three egg, cheddar, bacon, sausage, creamy hashbrowns, toast & jam \$17

CAPRESE OMELETTE

three egg, spinach, tomato, mozzarella, onion, creamy hashbrowns, toast & jam \$16

AVOCADO TOAST

two egg choice, bacon & creamy hashbrowns

BISCUITS AND GRAVY

three egg choice, two biscuits, sausage gravy & creamy hashbrowns \$17

BUTTERMILK PANCAKES OR FRENCH TOAST

whipped butter & maple syrup \$12

add mixed berries & cinnamon whipped cream \$3 each

SIDES

SOURDOUGH OR **BISCUIT WITH JAM**

\$4 **GF TOAST WITH JAM**

BISCUIT WITH GRAVY

\$6

CREAMY HASHBROWNS \$5

ONE EGG \$2

FRESH FRUIT

\$5

TWO BACON STRIPS OR SAUSAGE LINKS \$5

ONE PANCAKE OR FRENCH TOAST \$6

KENDALLSTC.COM

FRENCH FRIES OR TATER TOTS fancy sauce & seasoned sour cream

COLOSSAL ONION RINGS

buttermilk ranch

CHEESE CURDS

tomato jam & buttermilk ranch \$10

GIANT PRETZEL

with beer cheese sauce & carolina mustard

NACHOS

cheddar & jack cheese, lettuce, pico de gallo, sour cream & salsa \$13 add smoked pork or bbg chicken \$3

BRUSSELS SPROUTS

bacon, goat cheese & honey \$15

BLACKENED SHRIMP

jumbo shrimp in sweet & tangy hot sauce

LOADED TOTS

cheddar, bacon, cajun ranch sauce & green onions

WINGS

choice of: dry rub, buffalo or whiskey glazed ranch or bleu cheese \$16

CAJUN STEAK BITES

whiskey glaze & horseradish cream

MUSHROOM ALFREDO FLATBREAD

garlic cream sauce, mushrooms & sherry aioli

PESTO CHICKEN FLATBREAD

mozzarella, aioli, balsamic glaze & red onion

CUBANO FLATBREAD

muenster cheese, smoked pork, ham, pickles, red onion & carolina mustard

CHICKEN NOODLE SOUP

cup - \$6 | bowl - \$9

SOUP DU JOUR

cup - \$6 | bowl - \$9

CAESAR* hearts of romaine, croutons & parmesan side - \$6 | full - \$13 add grilled chicken \$3 add salmon, shrimp or steak \$5

MIXED GREENS

carrot, cucumber, onion, tomato & choice of dressing

STRAWBERRY CHAMPAGNE SALAD

strawberries, mandarin oranges, goat cheese, red onion, toasted almonds & strawberry champagne vinaigrette \$7

WEDGE

iceberg, tomato, bacon, bleu cheese & choice of dressing

FARMER'S **MARKET**

rotisserie chicken, butternut squash, apples, dried cranberries, bleu cheese, candied walnut & aged sherry vinaigrette \$16

GRILLED PEACH SALAD

mixed greens with romaine, fire roasted peaches, grilled chicken, raspberries, goat cheese, candied walnuts, avocado & raspberry vinaigrette \$17

FAVORITES -

POT PIE

rotisserie chicken \$16

CHICKEN TENDERS

hand breaded, honey mustard, fries & coleslaw \$18

FISH AND CHIPS

hand breaded, tartar sauce. fries & coleslaw \$18

MAC 'N' CHEESE

housemade cheddar & smoked gouda \$14

HANDHELDS -

choice of french fries, tots, fruit, kettle chips or coleslaw

TAVERN BURGER*

lettuce, tomato & raw onion \$13

add sharp cheddar, swiss, american, pepper jack, muenster, smoked gouda, bleu cheese, sauteed mushrooms, caramelized onions, fried egg, or bacon \$2 each

Substitue with impossible burger patty \$2

SMOKEHOUSE BURGER*

bacon, smoked gouda, caramelized onion & tomato jam \$16

WHISKEY GLAZED BURGER*

bacon, cheddar, lettuce, tomato, onion & aioli \$17

RACHEL TURKEY BURGER

turkey burger on toasted kraut bread with swiss cheese, sauerkraut & 1000 island dressing \$15

WALLEYE

lettuce, tomato & tartar sauce on ciabatta \$18

ROTISSERIE CHICKEN MELT

bacon, smoked gouda & aioli on toasted sourdough \$16

BUFFALO CHICKEN WRAP

crispy buffalo chicken, cheddar cheese, romaine & ranch dressing in a spinach tortilla \$14

ITALIAN MELT

capicola, ham, salami, provolone, lettuce, tomato, red onion, mayo & Italian vinaigrette \$17

TURKEY CLUB

turkey, thick cut bacon, lettuce, tomato & mayo on toasted sourdough \$16

BECAUSE... BRUNCH

MIMOSA TRIO bottle of Wycliff sparkling brut,

grapefruit, orange & cranberry juice \$20

MOSCOW MULE MIMOSA

New Amsterdam vodka, ginger beer, La Marca prosecco & orange juice \$11

GOOD MORNING OLD **FASHIONED** Jim Beam rye, butterscotch

schnapps & maple syrup \$12

APEROL SPRITZ

La Marca prosecco, Aperol, club soda & orange slice \$11

KENDALL'S BLOODY house-infused pepper

New Amsterdam vodka, shrimp, beef stick, celery & olives \$12

BREAKFAST MARTINI New Amsterdam gin,

Cointreau & lemon juice \$10

PEANUT BUTTER CHOCOLATE **CARAMEL CRUNCH JAR**

peanut butter mousse, caramel, peanuts & pretzels with soft ganache

STRAWBERRY MILKSHAKE JAR

strawberry mousse, crushed waffle cone & strawberry sauce \$6

CRÈME BRULEE

classic vanilla bean \$6

molten center with vanilla bean ice cream

CHOCOLATE LAVA CAKE

\$6

BLUEBERRY LEMON CHANTILLY

HOT FUDGE SUNDAE

vanilla ice cream with hot fudge,

whipped cream & maraschino cherry

\$7

HOUSEMADE CHEESECAKE

changes monthly

lemon cake, blueberry compote & whipped cream \$8

brunch 03.19.24

