



Kindred {fare}

S H A R E S

Three Cheese Board	roasting cheeses, bacon jam, pickled veggies, deviled egg, seasonal moustarda, GA Sourdough crackers	22
Seared Scallop & Pork Belly	corn puree, corn relish	25
Ellijay Trumpet Mushrooms	seared, garlic-sesame salad, fried parsnips	13
Beet Terrine	red & golden beets, whipped goat cheese, spiced pecans, mixed greens	13
Burrata	poached fennel, citrus, local honey, grilled bread	11
Grilled Octopus	olive tapenade, patatas bravas, caramelized peaches	19
Sticky Spare Ribs	braised and glazed, garlic, ginger, tamarind, cilantro	13
Lamb Lollipops	roasted tomatoes, parsley gremolata	24
Tacos Vampiros	seasonal veggies, double queso corn tortillas, ranchero	15
Braised Lamb Salad	mixed lettuces, sourdough croutons, deviled eggs, chimi ranch	18
Caesar Wedge	grilled romaine, croutons, blue cheese, roasted tomatoes, pickled red onion	14
Kindred Salad	spring mix, pickled veggies, manchego, white balsamic, croutons	14
Add: chicken breast (7), scallops (16), shrimp (9), steak (10)		

S T E A K S

Choose Your Cut

Prime NY Strip (54) - Filet (46) - Hanger (36)

Choose Your Styles

Purist	sea salt & black pepper	Tartufaio	black truffle butter +7
Classic	house-made steak sauce	Diver	seared scallops +16
Gaucha	chimichurri & pickled onion	El Capitan	sautéed shrimp +6
Woodsman	smoked mushrooms +3	Senora Picante	poblano butter +4
Bistro	blue cheese & bacon jam +3	Kraken	scallops, shrimp, octopus +33

Choose Your Side

Mashed Potatoes • Gouda Grits • Fries • Sautéed Spinach • Lil Kin Salad • Broccolini +2

M A I N S

Seared Scallops	41
engilsh pea risotto, pork belly, manchego stock, mint-scallion salad	
Seared Halibut	46
succotash, lemon preserves, crispy quinoa	
Braised Bone-In Lamb Shank	39
smoked gouda grits, fried chick peas, parsley gremolata	
Grilled Pork Tenderloin	36
GA peach barley salad, peach moustarda, almonds	
Crispy Braised Chicken Thighs	23
Springer Mountain chicken, chimichurri, sautéed spinach, mashed potatoes	
Harvest Plate	20
locally sourced seasonal vegetables	
Three Pigs Burger	18
house ground bacon brisket, pork belly, smoked gouda, lettuce, bacon onion jam, pickled pepper, roasted garlic aioli, Alon's Bakery Pain de Mie bun, fries	

EXEC. CHEF **MARQUISE ALLEN** | KINDREDECATUR.COM

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.