



# KANU

## STARTERS

**BRUSSELS SPROUTS** Roasted Brussels Sprouts, Roasted Onions, Malt Vinegar, Grated Parmesan (V) (GF) \$9

**SHISHITO PEPPERS** Charred Shishitos, Poppy Seed Black Dust, Fennel Aioli, Lime (V) (GF) \$8

**CHEESE BOARD** Local and Imported Cheeses, Local Honeycomb, Fresh Berries, Candied Pecans, French Baguette (V) (GF Crackers Upon Request) \$25

## S O U P

**SOUP DU JOUR** Cup or Bowl \$8/\$12

## S A L A D S

**BEEF CHEVRE** Confit Beets, Local Chevre, Arugula, Bacon Lardons, Pepitas, House Champagne Vinaigrette (GF) \$14

**KALE CAESAR SALAD** Shaved Parmesan, House Croutons, House Dressing (White Anchovy Upon Request) \$9

**QUINOA BOWL** Quinoa, Arugula, Red Onion, Asparagus, Cherry Tomato, Basil, Shaved Parmesan, House Champagne Vinaigrette (V) (GF) \$14

**ENHANCE YOUR SALAD** Herbed Chicken, Shrimp, Salmon, NY Strip Steak \$7/\$10/\$10/\$14

## THE MAIN EVENT

**SEARED SCALLOP RISOTTO** Fennel, Asparagus, Spinach (GF) \$38

**CRISPY SALMON** Quinoa, Asparagus, Blistered Tomato, Lemon Olive Oil Drizzle (GF) \$34

**GRILLED NY STRIP STEAK** Mashed Potato, Caulilini, Shallots, Honey Butter Demi Glace (GF) \$37

**WOOD FIRED CHICKEN LINGUINI** House Alfredo Sauce, Broccolini, Asparagus \$28

