

# KENDALL'S BRUNCH

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  
\$19

## 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  
\$16

## 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

ONE EGG  
\$2

GF TOAST WITH JAM  
\$4

FRESH FRUIT  
\$5

BISCUIT WITH GRAVY  
\$6

TWO BACON STRIPS  
OR SAUSAGE LINKS  
\$5

CREAMY  
HASHBROWNS  
\$5

ONE PANCAKE OR  
FRENCH TOAST  
\$6

KENDALLSTC.COM

# TAVERN MENU

available after 11am

## SHAREABLES

**FRENCH FRIES OR TATER TOTS**  
fancy sauce & seasoned sour cream  
\$6

**COLOSSAL ONION RINGS**  
buttermilk ranch  
\$8

**CHEESE CURDS**  
tomato jam & buttermilk ranch  
\$10

**GIANT PRETZEL**  
with beer cheese sauce & carolina mustard  
\$13

**CAJUN SHRIMP**  
corn cream sauce  
\$17

**LOADED TOTS**  
cheddar, bacon, cajun ranch sauce  
& green onions  
\$12

## WINGS

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

**CAJUN STEAK BITES**  
whiskey glaze & horseradish cream  
\$17

## MUSHROOM ALFREDO

**FLATBREAD**  
garlic cream sauce, mushrooms & sherry aioli  
\$13

## PESTO CHICKEN

**FLATBREAD**  
mozzarella, aioli, balsamic glaze & red onion  
\$13

## SAUSAGE & FENNEL

**FLATBREAD**  
mild link Italian sausage, marinara, oregano  
\$14

## SOUPS & SALADS

**CHICKEN NOODLE SOUP**  
cup - \$6 | bowl - \$9

**MUSHROOM WILD RICE 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

**WEDGE**  
iceberg, tomato, bacon, bleu cheese  
& choice of dressing  
\$8

## MIXED GREENS

carrot, cucumber, onion, tomato &  
choice of dressing  
\$6

## CHOPHOUSE SALAD

romaine & iceberg blend, tomatoes, bacon,  
red onions, egg, cheddar cheese, croutons,  
tossed in ranch dressing  
side - \$7 | full - \$14  
add grilled chicken \$3  
add salmon, shrimp or steak \$5

## FARMER'S MARKET

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

## 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 crumbles, sauteed mushrooms,  
caramelized onions, fried egg, or bacon  
\$2 each

substitute 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

**PORK BAHN MI**  
marinated pork loin, pickled vegetables,  
aioli, cilantro  
\$16

## 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

**GOOD MORNING OLD  
FASHIONED**  
Jim Beam rye, butterscotch  
schnapps & maple syrup  
\$12

**KENDALL'S BLOODY**  
house-infused pepper  
New Amsterdam vodka,  
shrimp, beef stick,  
celery & olives  
\$13

**MOSCOW MULE  
MIMOSA**  
New Amsterdam vodka,  
ginger beer, La Marca prosecco  
& orange juice  
\$11

**APEROL SPRITZ**  
La Marca prosecco, Aperol,  
club soda & orange slice  
\$11  
add cranberry juice for  
\$2

## DESSERTS

**SMORES JAR**  
marshmallow fluff, soft ganache,  
graham crackers  
\$6  
**ROASTED APPLE &  
BLACKBERRY MOUSSE JAR**  
roasted apple compote, yellow cake,  
blackberry mousse  
\$6

**CRÈME BRULEE**  
classic vanilla bean  
\$6

**CHOCOLATE LAVA CAKE**  
molten center with vanilla bean ice cream  
\$6

**HOT FUDGE SUNDAE**  
vanilla ice cream with hot fudge,  
whipped cream & maraschino cherry  
\$7

**HOUSEMADE CHEESECAKE**  
changes monthly  
\$7

**MIXED BERRY CRISP**  
mixed berry compote &  
crunchy granola topping  
\$8  
add a la mode \$2

