



FLYNT & KYNDLE

— MENU 1 —

STARTERS

Grilled Bread

Flynt & Kyndle whipped butter

Shrimp Cocktail

Cocktail sauce, lemons

SALADS

Flynt & Kyndle Pear Salad

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Wedge Salad

Iceberg, gruyere, bacon lardon, cherry tomatoes, pickled red onions, dill

SIDES

Accompanying all mains

Scalloped Potatoes

Yukon gold potatoes, gruyere, cheddar

Roasted Root Vegetables

Garlic, olive oil, oregano

MAINS

Grilled Pork Chops

Dijon, rosemary, garlic

Roasted Chicken Breasts

Charred lemons, capers, dill

Rosemary Crusted Prime Rib

Au jus, horseradish cream

Classic.2425



FLYNT & KYNDLE

— MENU 2 —

STARTERS

Grilled Focaccia

Flynt & Kyndle whipped butter, olive oil

Spinach Artichoke Dip

Lavash crackers

SALADS

Flynt & Kyndle Pear Salad

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Shaved Fennel & Arugula Salad

Pine nuts, shaved parmesan, citrus dressing

SIDES

Accompanying all mains

Arancini

Fried risotto, mozzarella, peas, tomatoes, mushrooms, marinara

Parmesan Roasted Zucchini

Garlic, tomatoes, fresh herbs

MAINS

Chicken Piccata

Lemon butter, capers

Italian Sausage & Peppers

Sautéed kale, hungarian wax peppers, parmesan cheese

Rosemary Crusted Prime Rib

Au jus, horseradish cream

Italian.2425



FLYNT & KYNDLE

— MENU 3 —

STARTERS

Pretzel Rolls

Flynt & Kyndle whipped butter

Baked Brie

Lavash crackers, cranberries, honey, maple, walnuts

SALADS

Flynt & Kyndle Pear Salad

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Harvest Salad

Roasted butternut squash, kale, goat cheese, pumpkin seeds, pomegranate, cider vinaigrette

SIDES

Accompanying all mains

Corn Bread Stuffing

Sage, carrots, celery, onions

Green Bean Casserole

Mushroom gravy, fried onions

MAINS

Apple & Sage Stuffed Pork Loin

Cider jus

Cider Braised Chicken Thighs

Caramelized onions, mushrooms

Rosemary Crusted Prime Rib

Au jus, horseradish cream

Harvest.2425



FLYNT & KYNDLE

— MENU 4 —

STARTERS

Sweet Rolls

Flynt & Kyndle whipped butter

Marinated Tuna Poke*

Fried wonton chips, soy, jalapenos, radishes, cilantro, limes, dashi aioli

SALADS

Flynt & Kyndle Pear Salad

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Steak House Chopped Salad

Gem lettuce, radishes, green beans, cucumbers, scallions, peanuts, pepper flakes, red pepper dressing

SIDES

Accompanying all mains

Smashed Potatoes

Sour cream, garlic, chives

Herb Roasted Mushrooms

Crimini mushroom caps, garlic, herbs, sherry vinegar

MAINS

Korean Barbecue Pork Ribs

Korean barbecue sauce, green onions

Tamari Smoked Chicken

Orange sauce

Rosemary Crusted Prime Rib

Au jus, horseradish cream

Savory.2425

*Consuming raw or undercooked animal foods can lead to an increased risk of foodborne illness



FLYNT & KYNDLE

— MENU 5 —

STARTERS

Grilled French Bread

Flynt & Kyndle whipped butter

Argentinian Steak Crostini

Chimichurri

SALADS

Flynt & Kyndle Pear Salad

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Chopped Grilled Caesar Salad

Toasted bread crumbs, shaved parmesan, grilled lemons, caesar dressing

SIDES

Accompanying all mains

Parmesan Roasted Potatoes

Garlic, fresh herbs

Roasted Fennel

Carrots, onions, garlic, thyme

MAINS

Jumbo Shrimp

Lemon tarragon butter

Pork Medallions & Mushroom Cream Sauce

White wine, thyme, parsley, dijon

Rosemary Crusted Prime Rib

Au jus, horseradish cream



FLYNT & KYNDLE

— MENU 6 —

STARTERS

Grilled Herb Flat Breads

Flynt & Kyndle whipped butter

Cowboy Caviar

Roasted corn, black beans, peppers, cilantro, bell peppers, house-made tortilla chips

SALADS

Flynt & Kyndle Pear Salad

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Carolina Slaw

Cabbage, broccoli, carrots, toasted sunflower seeds

SIDES

Accompanying all mains

Fried Brussels Sprouts

Bacon lardon

Creamy Mac & Cheese

Cavatappi, cheddar cheese

MAINS

Grilled Barbecue Chicken

Black barbecue sauce

Roasted Pork Loin

Carolina gold barbecue sauce

Rosemary Crusted Prime Rib

Au jus, horseradish cream



FLYNT & KYNDLE

— MENU 7 —

STARTERS

Tea Rolls

Flynt & Kyndle whipped butter

Duck Rillettes

Duck confit, thyme, rosemary, lavash crackers

SALADS

Flynt & Kyndle Pear Salad

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Heritage Salad

Spring greens, roasted tomatoes, cucumbers, radish, crispy chickpeas, feta, olives, pickled red onions, lemon oregano vinaigrette

SIDES

Accompanying all mains

Green Bean Almondine

Toasted almonds, pickled shallots

Loaded Baked Potatoes

Sour cream, bacon, green onions, chives

MAINS

Stuffed Chicken Breasts

Spinach, mushrooms, gruyere

Braised Lamb Shanks

Lamb demi

Rosemary Crusted Prime Rib

Au jus, horseradish cream



FLYNT & KYNDLE

— MENU 8 —

STARTERS

Grilled Bread

Flynt & Kyndle whipped butter

Crab Dip

Crab, cream cheese, cocktail sauce, ritz crackers

SALADS

Flynt & Kyndle Pear Salad

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Waldorf Salad

Spring greens, apples, candied pecans, grapes, celery

SIDES

Accompanying all mains

Wild Rice Pilaf

Sweet potatoes, mushrooms, cranberries

Rainbow Carrots

Garlic sauce, honey, pistachios

MAINS

Fried Walleye

Masa crusted, garlic, parsley

Smoked Pork Belly

Maple, bourbon

Rosemary Crusted Prime Rib

Au jus, horseradish cream



FLYNT & KYNDLE

— BRUNCH 1 —

STARTERS

Corn Muffins

Honey butter

Prosciutto Flatbread

Cream cheese, arugula, hard-boiled eggs, pickled red onions, asparagus, chives

SALADS

Flynt & Kyndle Pear Salad

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Fresh Fruit

Melons, berries, pineapple

SIDES *Accompanying all mains*

Cheesy Buttery Grits

Pepper, cheddar cheese

Hush Puppies

Spicy seasoned sour cream, honey

MAINS

Grilled Kielbasa

Charred peppers

Chicken Legs & Mini Waffles

Tennessee hot, maple syrup

Rosemary Crusted Prime Rib

Au jus, horseradish cream



FLYNT & KYNDLE

— BRUNCH 2 —

STARTERS

Cinnamon Sticky Buns

Caramel, nuts

Mini Frittata

Spinach, bacon, bell peppers, jack cheese

SALADS

Flynt & Kyndle Pear Salad

Baby greens, poached pears, local buttermilk blue cheese, toasted walnuts, champagne vinaigrette

Berry Parfait

Strawberry yogurt, blueberries, raspberries, granola

SIDES *Accompanying all mains*

Broccolini

Hollandaise

Biscuits & Gravy

Buttermilk biscuits, sausage gravy

MAINS

Turkey Sausages

Maple glaze

Bacon Wrapped Pork Loin

Honey glaze

Prime Rib Breakfast Hash

Peppers, onions, tomatoes, cheddar cheese