



FLYNT & KYNDLE

MENU ONE



FLYNT & KYNDLE

MENU TWO



FLYNT & KYNDLE

MENU THREE



FLYNT & KYNDLE

MENU FOUR

STARTERS

Grilled Bread

Flynt & Kyndle herb butter

Salsa & Guacamole Sampler

Salsa verde, salsa roja, guacamole, tortilla chips

SALADS

Flynt & Kyndle Pear Salad

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

Southwestern Chopped Salad

Romaine, roasted corn, tomatoes, red onions, black beans, cheddar cheese, cotija cheese, cilantro, cilantro lime dressing

SIDES

Accompanying all mains

Elote Street Corn

Fire-roasted corn, street corn aioli, pico de gallo, cotija cheese

Fajita Vegetables

Charred peppers, onions

MAINS

Carne Asada Smoked Short Ribs

Green chile salsa

Camarones a la Diabla

Shrimp, tomatoes, garlic, guajillo chiles

Chicken Mole

Whole roasted braised chicken, mole sauce

STARTERS

Grilled Bread

Flynt & Kyndle herb butter

Shrimp Cocktail

Cocktail sauce, lemons, horseradish

SALADS

Flynt & Kyndle Pear Salad

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

Wedge Salad

Bacon lardons, blue cheese, red onions, cherry tomatoes

SIDES

Accompanying all mains

Roasted Cremini Mushrooms

Thyme, garlic, sherry

Roasted Garlic & Parmesan Potatoes

Herbs, salt, pepper

MAINS

Braised Beef Short Ribs

Red wine demi-glaze

Whole Roasted Chicken

Garlic, herbs

Grilled Pork Loin

Cherry gastrique

STARTERS

Grilled Bread

Flynt & Kyndle herb butter

Bruschetta

Olive oil, balsamic glaze

SALADS

Flynt & Kyndle Pear Salad

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

Panzanella Salad

Garlic croutons, roma tomatoes, mozzarella, basil, red onions, red wine vinaigrette

SIDES

Accompanying all mains

Roasted Broccoli Rabe

Parmesan, garlic, red pepper flakes

Roasted Red Potatoes

Fennel, onions

MAINS

Beef Short Ribs

Balsamic glaze

Porchetta

Pesto, garlic, parsley gremolata

Stuffed Shells

Marinara, ricotta, mozzarella, parmesan, basil

STARTERS

Grilled Bread

Flynt & Kyndle herb butter

Smoked Trout Rillettes

Lemon aioli, dill

SALADS

Flynt & Kyndle Pear Salad

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

Southwest Pasta Salad

Black beans, tomatoes, peppers, onions, cilantro, corn, lime aioli

SIDES

Accompanying all mains

Loaded Baked Potatoes

Sour cream, cheddar, bacon, green onions

Foil Pouch Onions & Carrots

Butter, herbs

MAINS

Grilled Beef Short Ribs

Worcestershire glaze

Masa Crusted Walleye

Lemon dill aioli

Fire Roasted Chicken & Peppers

Salt, pepper, onions, herbs



FLYNT & KYNDLE

MENU FIVE



FLYNT & KYNDLE

MENU SIX



FLYNT & KYNDLE

MENU SEVEN



FLYNT & KYNDLE

MENU EIGHT

STARTERS

Grilled Bread

Flynt & Kyndle herb butter

Roasted Eggplant Dip & Hummus Dip

Warm pita chips

SALADS

Flynt & Kyndle Pear Salad

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

Greek Chopped Salad

Romaine, feta, piquillo peppers, cucumbers, red onions, chickpea olives, herb vinaigrette

SIDES *Accompanying all mains*

Fire Roasted Vegetables

Zucchini, squash, eggplant, tomatoes, parmesan, oregano

Turmeric Roasted Cauliflower

Toasted almonds, golden raisins

MAINS

Roasted Chicken Breasts

Fennel, rosemary, herb vinaigrette

Braised Lamb Shanks

Lamb jus

Mediterranean Spiced Pork Loin

Lemon aioli

STARTERS

Grilled Bread

Flynt & Kyndle herb butter

Spinach Artichoke Dip

Lavash crackers

SALADS

Flynt & Kyndle Pear Salad

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

Chopped Chef Salad

Tomatoes, onions, cucumbers, hard-boiled eggs, corn, ham, turkey, cheddar, bacon, ranch dressing

SIDES *Accompanying all mains*

Roasted Vegetables

Sweet potatoes, parsnip, rutabaga

Roasted Baby Red Potatoes

Herbs, garlic, parmesan

MAINS

Beef Pot Roast

Beef jus

Smoked Pork Loin

Black pepper, herbs, barbecue sauce

Herb Roasted Chicken

Lemon dill vinaigrette

STARTERS

Grilled Bread

Flynt & Kyndle herb butter

Buffalo Chicken Cheese Dip

Fresh tortilla chips

SALADS

Flynt & Kyndle Pear Salad

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

Apple Cider Coleslaw

Carrots, green onions

SIDES *Accompanying all mains*

Garlic Mashed Potatoes

Gravy

Baked Mac & Cheese

Three cheese momay sauce, bread crumbs

MAINS

Burnt End Brisket Tips

Texas-style barbecue sauce

Smoked Whole Chicken

Barbecue spice, barbecue sauce

Barbecue Pork Ribs

Black barbecue sauce

STARTERS

Grilled Bread

Flynt & Kyndle herb butter

Cheese Ball & Crackers

Bacon, chives, paprika

SALADS

Flynt & Kyndle Pear Salad

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

Fire Roasted Sweet Potato Salad

Spinach, craisins, feta, onions, walnuts, maple, stone ground honey mustard vinaigrette

SIDES *Accompanying all mains*

Roasted Brussels Sprouts

Bacon, balsamic glaze

Cheesy Whipped Potatoes

Smoked gouda, chives

MAINS

Beef Short Ribs

Peppercorn demi-glace

Roasted Turkey Breast

Sage, pan gravy

Smoked Ham

Rum pineapple glaze



FLYNT & KYNDLE

BRUNCH ONE

STARTERS

Conchas

Horchata glaze

Fried Sweet Plantains

Cinnamon, peanut butter dip

SALADS

Flynt & Kyndle Pear Salad

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

Southwest Grilled Watermelon Salad

Pickled red onions, feta, mint, blueberries

SIDES *Accompanying all mains*

Chilaquiles

Fresh tortilla chips, red salsa, pickled red onions, cotija cheese, cilantro

Chorizo Sweet Potato Hash

Black beans, corn, peppers

MAINS

Arepas

Corn pancakes, maple syrup

Huevos Rancheros

Black beans, salsa roja, cotija cheese, cilantro

Carne Asada

Chile verde



FLYNT & KYNDLE

BRUNCH TWO

STARTERS

Corn Muffins

Honey butter

Granola Parfaits

Strawberry yogurt, fresh berries

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 Breakfast Potatoes

Peppers, onions

Sausage Links

Seared, seasoned

MAINS

Buttermilk Fried Chicken

Tennessee hot sauce

Scrambled Eggs

Cheddar cheese

Waffles

Maple syrup



FLYNT & KYNDLE

BRUNCH THREE

STARTERS

Croissants

Assorted jellies, jams

Smoked Salmon Flat Breads

Dill cream, pickled red onions

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*

Broccolini

Hollandaise sauce

Cheesy Breakfast Potatoes

Smoked paprika, cheddar cheese

MAINS

Egg Bake Florentine

Spinach, mozzarella, tomatoes

French Toast Sticks

Maple syrup, powdered sugar

Applewood Smoked Bacon

Sweet, smoky