

open kitchen

Bistro • Catering • Cooking Classes • Chef's Timeshare Kitchens

Brunch Menu

To Begin

Fresh Tomato with basil puree (V, GF) Cup 6 Bowl 8

Soup de Jour Cup 6 Bowl 8

Salade Caesar toast crouton, Reggiano Parmesan Small 7 Large 12

House Greens cucumber, tomato, carrot, lemon citronette (V, GF) Small 7 Large 12

Frisse with Bacon Lardons & Poached Cage Free Organic Egg toast crouton, lemon citronette Small 7 Large 12

Mixed Seasonal Fruit Selection with Honey Yoghurt & Granola (V) 9

(V) Vegetarian

(GF) Gluten Free

To Continue

Smoked Salmon with Cage Free Organic Eggs Scrambled, Red Onion, Caper, Herbed Cream Cheese & Baguette 13

Open Kitchen Benedict with House Potatoes, Traditional 12 Crab 15 Steak 14

Three Cage Free Organic Eggs any style with Bacon or Sausage and House Potatoes (GF) 13

Grilled Skirt Steak & 2 Cage Free Organic Eggs any style with House Potatoes (GF) 15

Capellini with VA Tomatoes, Basil, Roasted Garlic, Reggiano & Vegetable Broth (V) 13

Open Kitchen Frittata Romano Pecorino, Autumn Vegetables & Bacon with House Potatoes (GF) 13

Huevos Rancheros with New Mexico Green Chili and Chorizo Black Beans Stew (GF) 13

Open Kitchen is...

A Bistro ...

where food and wine lovers gather to enjoy seasonally inspired handmade food in our open kitchen. Diners will savor global and local wines, made-from-scratch baked goods, freshly roasted coffees, and hand-blended teas in an environmentally conscious establishment.

Catering Services ...

offering personalized attention and inspiring themes for private businesses and personal events.

Cooking Classes ...

where the novice and expert alike join a select team of local chefs to go "behind-the-scenes and into the heat of the kitchen." Open Kitchen students discover the techniques and joy of cooking through hands-on or demonstration-style classes, followed by a unique, fun dining experience.

A Private Event Culinary Space ...

To host your next company party, birthday celebration, team building event. Iron chef completion, retirement party.

Open Kitchen sources all foods as local and sustainable as possible. We appreciate your patience as our menu items are prepared to order and made by hand.

Executive Chef, Kenneth C. Hughes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. The asterisked items are served raw or undercooked or may contain raw or undercooked ingredients.* Our culinary community produces dishes that include peanuts, tree nuts, cow's milk, egg, wheat, soy, fish, shellfish and gluten. Please inform your server if you have any food allergies.

open kitchen

Bistro • Catering • Cooking Classes • Chef's Timeshare Kitchens

Desserts

(V) Vegetarian

(GF) Gluten Free

Open Kitchen's Cheesecake Chef's selection **8**

Chocolate Mousse (GF) Dark & light chocolate mousse with almond brittle garnish **8**

Moorenko's Ice Cream (GF) Two scoops. Choose from our Chef's selected flavors **4**

Dark Brown Sugar Vanilla Crème Brûlée (GF) Rich vanilla custard with caramelized dark brown sugar **8**

Chocolate Decadence Torte **8**

White Chocolate Sundried Cherry Bread Pudding **8**

Young Appetites

7 each (ages 12 & under only)

Served with a side of your choice and kid-sized drink. Free refills on sodas and lemonade only.

Grilled Chicken Tenders (GF)

Grilled Shrimp (GF)

Mac & Meatballs

Pancakes (V) (served during Brunch only)

Scrambled Egg & Bacon (GF) (served during Brunch only)

Hot Teas

Two Leaves & A Bud, \$3.50/pot

Black Tea: Assam Breakfast*

Green Tea: Jasmine Petal

Red Tea: African Sunset*

Pearl Fine Teas, \$4.50/pot

Classic Earl Grey Tea*,

Counting Sheep Herbal Tea

Darjeeling Black Tea*

Dragonwell Green Tea*

Rooibos Bourbon Vanilla Herbal Tea

Somali Tea, \$4.50/pot

Asal Chai: Cardamom, cinnamon

Sagal Chai: Cardamom, cinnamon, clove, ginger, nutmeg

*Organic Selections

Coffee Bar

Coffee \$2.50

Kitchen Espresso

Single **\$2.50**

Double **\$2.95**

Kitchen Latte \$3.75

Espresso, 2/3 steamed milk, 1/3 foam

Kitchen Cappuccino \$3.75

Espresso, 1/3 steamed milk, 2/3 foam

Kitchen Mocha \$3.95

Espresso, steamed milk, chocolate syrup, whipped cream

Kitchen Hot Chocolate \$3.15

Served with whipped cream

Open Kitchen sources all foods as local and sustainable as possible.
We appreciate your patience as our menu items are prepared to order and made by hand.

Executive Chef, Kenneth C. Hughes

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. The asterisked items are served raw or undercooked or may contain raw or undercooked ingredients.* Our culinary community produces dishes that include peanuts, tree nuts, cow's milk, egg, wheat, soy, fish, shellfish and gluten. Please inform your server if you have any food allergies.