

# KID CASHEW

*Sharing Flavors & Laughter*

## *specialty cocktails*

-10-

### **BIG FIG NEWTON**

Bourbon, Figs, Charred Rosemary

### **CORSICAN**

Lillet Blanc, Limoncello, St. Germaine, Lemon Juice

### **MEDITERRANEAN MULE**

Fig Vodka, Raspberry-Mint Puree, Ginger Beer

### **PINK LADY**

Hat Trick Gin, Limoncello, Campari, Lemon Juice

### **CUCUMBER MINT MULE**

Ketel One Cucumber Mint Vodka, Lime Juice,  
Ginger Beer

### **SPARKLING DOG**

St Germaine, Grapefruit Juice, Sparkling Wine,  
Citrus-Salt Rim

### **CUCUMBER GIMLET**

Hendricks Gin, Lime Juice, Mint, Cucumber

### **BOURBON BLENDER**

Bourbon, Strawberry Shrub, Lime Juice, Ginger Beer

### **DEVEREAUX**

Bourbon, St. Germaine, Lemon Juice, Mint,  
Sparkling Wine

## *white wines*

**BRUT ROSE VILLA SANDI**

**ITALY**

9/34

**BRUT CHANDON**

**CALIFORNIA**

42

**PROSECCO STELLINA DI NOTTE**

**ITALY**

8/30

**CHARDONNAY BELCREME DE LYS**

**CENTRAL COAST**

7/26

**CHARDONNAY BERNIER**

**FRANCE**

9/34

**CHARDONNAY SCHUG**

**SONOMA COAST**

12/46

**CHARDONNAY THOMAS FOGARTY**

**SANTA CRUZ**

69

**SAUVIGNON BLANC PROPHECY**

**MARLBOROUGH**

8/30

**SAUVIGNON BLANC MONMOUSSA**

**TOURAINNE**

10/38

**SAUVIGNON BLANC DMNE SANTEREAU**

**SANCERRE**

13/50

**PINOT GRIGIO BENVOLIO**

**ITALY**

7/26

**PINOT GRIGIO MASO CANALI**

**TRENTINO**

42

**PINOT GRIS BIG FIRE**

**OREGON**

40

**PINOT BLANC DOPFF & IRION**

**ALSACE**

11/42

**ROSE SOKOL BLOSSER**

**WILLAMETTE**

11/42

**ROSE CHATAEU GASSIER**

**PROVENCE**

50

## *red wines*

**PINOT NOIR LYRIC BY ETUDE**

**SANTA BARBARA**

7/26

**PINOT NOIR KEN WRIGHT**

**WILLAMETTE**

14/54

**PINOT NOIR SIDURI**

**SANTA RITA HILLS**

69

**MALBEC TERRAZAS ALTOS DEL PLATA**

**ARGENTINA**

8/30

**ZINFANDEL STEELE CATFISH**

**LAKE COUNTY**

11/42

**COTES DU RHONE PERRIN RESERVE**

**RHONE**

9/34

**MERLOT/CAB CHATUEAU LASSAGUE**

**BORDEAUX**

58

**TEMPRANILLO/GRENACHE LA MONTESSA**

**RIOJA**

10/38

**CABERNET HYATT**

**YAKIMA**

8/30

**CABERNET LOIUS MARTINI**

**CAIFORNIA**

9/34

**CABERNET SCHUG**

**SONOMA**

56

**CABERNET HESS ALLOMI**

**NAPA**

59

**ZINFANDEL/SYRAH  
TRUCHARD THE SHEPHERD**

**CARNEROS**

45

## *non-alcoholic*

**AQUA PANNA**

6

**SAN PELLEGRINO**

6

**BARRETT'S GINGER BEER**

3

## HOMEMADE SPREADS

5.95 each, all three 15.95 with pita - or - carrots & celery get both + 2

HUMMUS TZATZIKI SPICY FETA

## SMALL PLATES *to share*

*our small plates are meant to be shared - order a few, enjoy a lot*

### MEATBALL AU POIVRE

beef, onion and fresh herbs w/cognac peppercorn gravy 8.95

### WOOD FIRE GRILLED SPANISH OCTOPUS •

lemon vinaigrette & oregano leaves served on a bed of kale & quinoa 11.95

### WOOD FIRE GRILLED SAUSAGE & WHITE BEANS

mild-italian sausage served with creamy white beans 6.95

### QUINOA STUFFED AVOCADO •

tri-color quinoa, cucumber salsa, shredded lettuce w/chipotle sauce half 3.95 whole 7.75

### OVEN-BAKED GREEK STYLE CHICKEN WINGS

greek yogurt, lemon-pepper, italian seasoning, garlic 7.95

### WOOD FIRE GRILLED ASPARAGUS •

lemon-dijon vinaigrette, minced garlic, olive oil 6.95

### CAST IRON MAC & 5-CHEESE

homemade mornay sauce, creamy leeks, shallots w/ 5 cheeses served gratin 6.95

### SAUTEED SHRIMP & POLENTA •

roasted cherry tomato and garlic sauce served on polenta 11.95

### BAKED SPINACH & FETA DIP ••

sauteed spinach & leeks, feta & cream cheese served gratin w/pita 7.95

### WOOD FIRE ROASTED BEETS •

toasted pistachio, mandarin oranges, goat cheese, extra virgin olive oil, served chilled 6.95

### BRUSSELLS SPROUTS •

caramelized w/ lemon vinaigrette, toasted almonds 7.95

## SALADS

*add portobello +5, scottish salmon\* +7, shrimp +6, pulled chicken +5, leg of lamb\* +6*

SUPER GRAINS & AVOCADO • greens, tri-color quinoa, fennel, pistachios, cilantro yogurt, oranges, lemon vinaigrette 10.95

SCOTTISH SALMON KALE SALAD • wood-fired salmon, kale & quinoa salad, sunflower seeds topped w/ cucumber salsa 13.95

THE GREEK • king's street farmer's market tomatoes, english cucumbers, roasted red peppers, red onion, kalamata olives, crumbled feta, extra virgin olive oil 11.95 add garden greens +1

BEETS & ARUGULA • gold and red beets, roasted pistachios, whipped goat cheese, extra virgin olive oil & vinegar 10.95

## from the WOOD FIRE GRILL

### USDA PRIME RIB-EYE & ITALIAN SAUSAGE •

6 oz. usda prime rib-eye w/ au-poivre sauce & italian sausage w/ chipotle sauce 17.95

### ALL-NATURAL SMOKED CHICKEN •

48-hour brine half 11.95 / whole 18.50

### NORTH CAROLINA MOUNTAIN TROUT •

tri-color quinoa, cucumber salsa 16.95

### DOMESTIC LEG OF LAMB •

cumin-spearment rub 16.95

### SCOTTISH SALMON •

tri-color quinoa, cucumber salsa 16.95

### GRILLED WHOLE FISH • MKT

## BURGERS & SANDWICHES

*served w/ house-seasoned kettle baked chips*

*substitute chips for a side +2.95*

gluten free bun +1

### BIG MAC DADDY ••

two wood-fired all beef patties, special sauce, shredded lettuce, white cheddar cheese, pickles all on a local toasted sesame seed bun 10.95

### FLAME-GRILLED DOMESTIC LAMB BURGER ••

red onion marmalade, arugula, kasseri cheese, tzatziki on a local brioche bun 12.95

### ROASTED LAMB GYRO ••

sliced leg of lamb, tzatziki, lettuce, tomato, onion on a toasted pita 10.95

### ALL-NATURAL SMOKED CHICKEN AVOCADO ••

garden greens, tomato, gouda cheese, cilantro yogurt on a toasted local multi-grain bread 10.95

### GRILLED PORTOBELLO ••

garden greens, tomato, basil, chipotle & hummus on a toasted local brioche bun 9.95

## SIDES \$2.95

CREAMY WHITE BEANS •

CREAMY POLENTA •

KALE AND QUINOA SALAD •

QUINOA STUFFED HALF AVOCADO •

## VEGAN

*please notify server when ordering from the vegan menu*

### HOMEMADE HUMMUS

chickpeas, imported greek olive oil 5.95

### QUINOA STUFFED AVOCADO

tri-color quinoa, cucumber salsa, shredded lettuce w/chipotle sauce half 3.95 whole avocado 7.75

### BEET & ARUGULA SALAD

gold & red beets, roasted pistachios, olive oil & vinegar 7.95

### THE NAKED GREEK SALAD

king's st farmer's market tomatoes, english cucumber, roasted red peppers, red onion, kalamata olives, extra virgin olive oil 7.95 add garden greens +1

### GREENS, GRAINS, & AVOCADO SALAD

garden greens, tri-color quinoa, pistachios, fennel, chipotle sauce, oranges, lemon vinaigrette 9.95

### WOOD FIRED PORTOBELLO GYRO

hummus, garden greens, tomato, basil, chipotle sauce on a toasted pita 9.95

### BUTTERLESS BRUSSELL SPROUTS

caramelized w/ lemon vinaigrette & almonds 7.95

### WOOD FIRE GRILLED BEETS

pistachios, oranges, olive oil, served chilled 5.95

### WOOD FIRE GRILLED ASPARAGUS

lemon-dijon vinaigrette, minced garlic, olive oil 5.95

## LUNCH PICK 2 \$9.95

*monday thru friday 11 - 3p*

Cast Iron Mac & 5 Cheese Kale & Quinoa Bowl •

1/4 Pound Mac Daddy Beef Burger\* ••

Wood Fire Grilled Asparagus •

Wood Fire Grilled Sausage & Beans •

Meatball Trio w/ Au Poivre •

1/2 Chicken Avocado Sandwich ••

All-Natural 1/4 Smoked Chicken (white +1.5) •

Wood Fire Grilled Beets •

1/2 Quinoa Stuffed Avocado •

• *gluten-free*

•• *gluten free optional*

\*items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.