

# RED FEATHER KITCHEN

Winter 2022

## Garde Manger

Oysters, mignonette **MKT**

Charcuterie Board, accoutrements, crostinis **19**

Cheese Board, accoutrements, crostinis **22**

Whipped Ricotta, grilled baguette,  
truffle, honey, chives **10**

## Snacks

Roasted Olives, grilled lemon, herbs de provence **7**

Sweet Potato Beignets, chili mayo, sorghum **10**

Crispy Chicken Skins, honey mustard, chives **13**

Fried Cauliflower, hot honey, ranch, scallions **11**

## Soup & Salad

French Onion Soup, garlic crouton,  
provolone, marrow bone **16**

Bistro Salad, bibb, shallot, pine nuts, radish,  
Cabernet vinaigrette **8**

Roasted Beets, hoyo, hazelnuts, arugula,  
white balsamic vinaigrette **9**



## Plates

Crispy Skin Salmon\*, spinach, oyster mushrooms,  
sun-dried tomato pistou, beurre blanc **39**

Potato Gnocchi, truffle Marsala cream,  
Hen of the woods mushroom, Pecorino, chives **24**

Short Rib, Watercress potatoes, sunchokes  
trumpet mushrooms, jus lie **51**

Chicken, Roman rub, parsnip puree,  
fig glazed root vegetables **37**

Pork Chop\*, ash onions, cremin mushroomi,  
marble potato hash, red wine caramel, chive **53**

Burger\*, brioche, "boursin", candied bacon,  
red onion marm, french fries **21**

Dutch's Cut\*, revolving primal cut from the larder,  
onion straws, smashed potato casserole **MKT**

## Desserts

Bourbon Pecan Pie, whipped cream **8**

Creme Brulee, fresh berries **9**

Chocolate Torte, smoked graham cracker,  
bourbon marshmallows **7**

Rum Raisin Bread Pudding, rum butter **6**

*"If this was an ordinary restaurant, this would be an ordinary menu."*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**513.407.3631 | 3200 Madison Rd | redfeatherkitchen.com**