

## BRUNCH COCKTAILS

### SEASONAL SPARKLER

*Whatever's Fresh* with (Brand Name) Bubbles  
10.00

### GENUINE HOPE

Lillet Blanc, Punt e Mes,  
Scappy's Cardamon Bitters, Rhubarb Bitters  
8.00

### HUMBOLDT CURRENT

Encanto Pisco, Noilly Prat Dry Vermouth,  
Fever Tree Bitter Limon Soda, Squid Ink Salt Rim  
11.00

### PIMMS CUP

Pimms, Lemon, Mint Syrup, Cucumber Soda Water  
10.00

### KINMONT BLOODY MARY

42 Below Vodka, House Bloody Mix, Oyster  
11.00

### YOU CALL IT BLOODY

Pick Your Spirit, Bloody Mix, Lime, Olive  
11.00

### MIMOSA

Fresh OJ, Bubbles  
11.00

*ITALICS DENOTE SYRUPS, BITTERS AND CORDIALS PROUDLY PRODUCED ON SITE*

## JUICE, COFFEE & TEA

FRESH SQUEEZED ORANGE JUICE . . . . .	4.00
LA COLOMBE COFFEE . . . . .	4.00
LA COLOMBE ESPRESSO . . . . .	4.00
LA COLOMBE SPECIALTY . . . . .	5.00
<i>Your Choice of: Cappuccino, Latte or Macchiato</i>	
RTC ROYAL ENGLISH BREAKFAST . . . . .	4.00
RTC REGAL EARL GREY . . . . .	4.00
RTC EMPEROR'S DRAGONWELL . . . . .	4.00
RTC EMPEROR'S CHAMOMILE MINT. . . . .	4.00

*ALL TEA FURNISHED BY RARE TEA CELLARS, A CHICAGO  
BASED COMPANY SPECIALIZING IN THE FINEST, RAREST  
TEAS & INGREDIENTS AVAILABLE*

## OYSTERS

### DEALER'S CHOICE

Chef's Selection of East & West Coast Oysters  
with Cocktail Sauce, Champagne Mignonette,  
Saltines, Housemade Hot Sauce & Lemon

1/2 1  
doz. doz.

AQ

*"It's our patriotic duty to eat oysters!"*

BARTON SEAVER Author, National Geographic Fellow, Sustainable Seafood Expert

## TRADITIONAL BRUNCH

EGGS BENEDICT . . . . .	12.00
Country Ham, Toasted English Muffin, Poached Eggs, Red Eye Hollandaise	
PIGS IN A BLANKET . . . . .	12.00
B&L Sausage Links, Potato Croissants, Smoked Cheddar, Maple, Mustard	
STEAK & EGGS . . . . .	25.00
Grilled Sirloin, 2 Sunnyside Up Eggs, Grilled Ramps, Your Choice of: Crispy Fingerling Potatoes or Side Salad	
HANGTOWN FRY . . . . .	14.00
Baked Eggs, Fried Oysters, Crispy Pork Jowl	
BIRD IN A BASKET . . . . .	12.00
Brioche, Soft Egg, Cheddar, Horseradish, Dill, Watercress	
AMERICAN BREAKFAST . . . . .	9.00
2 Eggs Your Way, Toast, Housemade Preserves, Cultured Butter, Your Choice of: Crispy Fingerling Potatoes or Side Salad	
KINMONT GRANOLA . . . . .	10.00
Heirloom Seeds and Grains, Buttermilk Yogurt	
BREAD PUDDING FRENCH TOAST . . . . .	11.00
Parker House Rolls, Sweet Custard, Cherry Compote	
EGG WHITE FRITTATA . . . . .	12.00
Local asparagus, Leeks, Ramps, Pecornio, Your Choice of: Crispy Fingerling Potatoes or Side Salad	
SOURDOUGH PANCAKES . . . . .	7.00
Maple Syrup, Cultured Butter	

### SHELLFISH PLATTER

1 doz. Raw Oysters  
1/3 doz. Chilled Shrimp,  
Alaskan King Crab,  
Marinated Mussels, Salmon Tartare

95

HIGHEST  
QUALITY

## SEAFOOD PLATTERS

MADE TO  
ORDER

### KINMONT TOWER

2 doz. Raw Oysters,  
1 doz. Chilled Shrimp, Whole  
Maine Lobster, Alaskan King Crab,  
Marinated Mussels, Salmon Tartare

195

## SEAFOOD

WHITEFISH BRANDADE SCOTCH EGG . . . . .	12.00
City Farm Arugula, Pickled Peppers	
FRIED SOFT SHELL CRAB SANDWICH . . . . .	12.00
Grilled Ramp Aioli, Watercress, Hot Sauce, Parker House Bun	
KINMONT BAGEL & LOX . . . . .	12.00
Cold Smoked Arctic Char, Toasted Bagel, Cream Cheese, Cucumber, Red Onion, Capers, Dill	
WHOLE ROASTED SARDINE . . . . .	13.00
On Toast, Gribiche, Soft Herbs	
FRIED OYSTER OMELET . . . . .	12.00
Remoulade, Hot Sauce, Lemon, Your Choice of: Crispy Fingerling Potatoes or Side Salad	
SOFT SCRAMBLED EGGS . . . . .	11.00
Smoked Whitefish, Creme Fraiche, Salmon Roe	
FRIED OYSTERS . . . . .	10.00 / 20.00
Shellfish Mayo, Choice of: 1/2 doz. or 1 doz.	
CHICORY & SMOKED SHRIMP SALAD . . . . .	11.00
Smoked Shrimp, Hard Egg, Tarragon Dressing	

## SIDES

BUTCHER & LARDER MAPLE SAUSAGE LINKS . . . . .	5.00
HOUSEMADE SMOKED BACON . . . . .	5.00
SIDE SALAD . . . . .	4.00
SEASONAL FRUIT . . . . .	4.00
ADD AN ORGANIC EGG . . . . .	2.00
CRISPY FINGERLING POTATOES . . . . .	4.00
Loaded with Cheddar, Sour Cream, Bacon and Scallions - Add 2.00	
ECLAIRS. . . . .	4.00
Choice of: Hazelnut Maple Butter or Chocolate Cream Filled	
TOAST . . . . .	2.00
Housemade Preserves, Cultured Butter	

## BEER

### CIDER

GF ★	<b>Virtue Cidre Nouveau</b> Cider	8/glass	30
GF	<b>Ace Pear Cider</b> Perry		7
GF ★	<b>Vander Mill Totally Roasted</b> Cider (16 oz. can)		8
GF ★	<b>J.K.'s Scrumpy Hard Cider</b> Cider		8

### FOREIGN

	<b>Orval Trappist Ale</b> Belgian Pale Ale		11
	<b>Chimay (Blue)</b> Belgian Strong Dark Ale		13
	<b>Heineken</b> Euro Pale Lager		6
	<b>Lindemans Framboise</b> Lambic		15
	<b>Amstel Light</b> Light Lager		6

### CRAFT

★	<b>Goose Island Sofie</b> Saison		9
★	<b>Jolly Pumpkin Bam Biere</b> Farmhouse Saison (25.4 oz.)		18
GF ★	<b>New Planet Belgian Ale</b> Belgian Pale Ale		7
★	<b>Off Color Troublesome</b> Gose		6
	<b>Trumer Pils</b> German Pilsner		6
★	<b>Metropolitan Krankshaft</b> Kolsch		6
★	<b>Great Lakes Eliot Ness</b> Vienna Lager		7
★	<b>Surly Hell</b> Munich Helles Lager (16 oz. can)		7
GF ★	<b>Two Brothers Prairie Path Ale</b> American Blonde Ale		6
★	<b>Three Floyds Gumballhead</b> American Pale Wheat Ale		6
	<b>North Coast Blue Star</b> American Pale Wheat Ale		6
	<b>Lagunitas A Little Sumpin' Sumpin'</b> Pale Wheat		6
★	<b>Founder's Centennial</b> American IPA		6
★	<b>Solemn Oath Death By Vikings</b> Imperial IPA (22 oz.)		18
★	<b>Two Brothers Domain DuPage</b> French Style Country Ale		7
	<b>Left Hand Sawtooth Ale</b> Extra Strong Bitter		6
★	<b>Arcadia Sky High Rye</b> Rye Beer		6
★	<b>Une Annee Life Beyond Death</b> Black Saison (750 mL)		18
★	<b>Greenbush Anger</b> Black Ale		7
★	<b>Revolution Eugene Porter</b> American Porter (12 oz. can)		7
★	<b>Bell's Kalamazoo Stout</b> American Stout		7

### MACRO

	<b>Bud Light</b> Light Lager		5
	<b>Budweiser</b> American Adjunct Lager		5
	<b>Miller Lite</b> Light Lager		5

★ DENOTES ITEMS PROUDLY BREWED IN THE MIDWEST  
GF DENOTES GLUTEN FREE ITEMS

## WINE BY THE GLASS

### SPARKLING

	<b>Juve e Camps Cava</b> Macabeo/Parellada/Xarel-lo		10
	<b>Lola (Prosecco)</b> Glera		9
	<b>Dopf Au Moulin</b> Pinot Blanc/Pinot Auxerrois		13

### WHITE

	<b>Bastianich</b> Friulano		11
	<b>Sicili</b> Grillo		8
	<b>Sigalas</b> Asyrthiko / Athiri		11
	<b>Domaine Salvard Cheverny</b> Sauvignon Blanc		10
	<b>Leth Reserve Steinagrund</b> Gruner Veltliner		12
	<b>Domaine Cadette</b> Chardonnay		9
	<b>Urlar</b> Sauvignon Blanc		13
	<b>Chateau Grand Traverse</b> Riesling		11
	<b>Barra of Mendocino</b> Chardonnay		13

### ROSE

	<b>Tomasi</b> Pinot Grigio		11
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### RED

	<b>Francuska Vinarija "Obecanje"</b> Gamay		10
	<b>Momo</b> Pinot Noir		12
	<b>Keller "HM No. 16"</b> Pinot Noir		14
	<b>Gran Passione</b> Corvina/Rapasso		9
	<b>Dosio Vigneti</b> Barbera d'Alba		11
	<b>Heinrich Winery "Red"</b> Zweigelt/Blaufrankish/St Laurent		10
	<b>Maysara "Jamsheed" McMinville-Willamette Piedra Negra "Reserve"</b> Malbec		12
	<b>Honoro Vera</b> Monastrel		8
	<b>Raymond "Sommelier Selection"</b> Cabernet Sauvignon		14
	<b>Dashe Cellars</b> Zinfandel		11

### DESSERT

	<b>Santo</b> Muscato de Asti		8
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LIKE OUR SPACE? Host an event with us!  
Contact [Johnathan Paszkiel](mailto:Johnathan.Paszkiel@elementcollective.com) [jpaszkiel@elementcollective.com](mailto:jpaszkiel@elementcollective.com)

SHARE THE KINMONT LOVE —  
TWEET OR INSTAGRAM US @KINMONTCHICAGO

"The Mid-West's Finest Sustainable Seafood"



# KINMONT

SUNDAY, APRIL 27

## OUR PROMISE

Kinmont proudly features sustainably fished products sourced from both coasts, and adheres to the Monterey Bay seafood watch list, the Safe Harbor list, and the Bill Fish foundation list.

**DUNCAN BIDDULPH**  
Executive Chef