

KINDLE

LAMB CHEEKS // chocolate balsamic braise . marscapone polenta fries fresno chile and strawberry jam . pine cone syrup	10
SALMON // miso glaze . lemon tapioca . seaweed salad . maitake confit black wasabi . smoked soy	11
BOAR TENDERLOIN // peanut baked beans . bacon kalettes . caramel apple bbq sauce	10
BEEF SHORT RIB TAQUITOS // hoisin . sambal rice grits . pear salad blood orange-wasabi drizzle	12
CONCH COBBLER // chicken sausage . cilantro crumble . coconut-habenero ice cream	9.5
AREPA // queso chipotle . avocado mash . pickled cranberry onions . salsa achioté	9
TACO SALAD // baby kale . stuffed jalapeno . cotija cheese . radish queso fundido vinaigrette	9.5
COUS COUS SALAD // field greens . vindaloo kettle corn . cashew . coconut bucheron goat cheese . apricot & fenugreek sorbet	9.5
SIMPLE SALAD // grape tomato . pecorino cheese . balsamic vinaigrette	8
SOUP DU JOUR // chef's whim	9

BLAZE

PUMPKIN LASAGNA // golden raisin chutney . foraged mushroom compote mango marinara	21
QUAIL // sage brine . foie gras stuffing . spaghetti squash . truffle oil . port-cherry coulis	23
BARAMUNDI BASS // green tea noodles . bok choy . edamame guacamole carrot yuzu broth	26
BUFFALO TENDERLOIN // corn bread pudding . swiss chard smoked tomato & brie emulsion	32
SCALLOPS // sumac crust . honey risotto . spaghetti squash . pistachio vinaigrette	27
NEW YORK // sweet potato & quinoa salad . bacon brussel sprouts aji-amarillo hollandaise	33
VEAL ROULADE // crab and iberico mousse . artichoke and olive oil mashers broccolini . romesco	26

Consuming raw or undercooked proteins may increase your risk to foodborne illness

Please turn off cellphones in consideration of other guests

\$5 split plate charge applies to entrees. 20% gratuity may be added to parties of 6 or more.

Executive Chef/Owner: Scott Boshaw