

# THE LANDING KITCHEN

Tuesday -Sunday  
8am - 6pm

Closed Monday

## DRAFT 16 OZ

Pilsner .....	\$7
IPA .....	\$7
Seasonal .....	\$7

## WINE

Sparkling .....	\$10
Sparkling Rose .....	\$12
White .....	\$10
Red .....	\$10

## WALKTAILS

Golden Margarita .....	\$14
tequila blanco • Grand Marnier • agave • lime	
Moscow Mule .....	\$14
Tito's • lime • simple syrup • ginger beer	
Aperol Spritz .....	\$14
Mimosa .....	\$14
Bloody Mary .....	\$14

## SALADS

### Spring Goddess Salad \$14

mixed greens • arugula • pickled carrots  
• sugar snap peas • feta • zaatar pita  
croutons • green goddess dressing

### Grain Bowl \$15

Farro & Bulgur • pickled fennel • spicy  
gremolata fava beans • watermelon radish  
• scallion vinaigrette

*add to any salad  
chicken +\$5*

## KIDS' MENU

**Cheeseburger & Fries \$9**

**Chicken Fingers & Fries \$9**

## SNACKS & TOAST

### Pineapple Coconut Yogurt Parfait \$9

chia seed pudding • pineapple • toasted  
coconut granola

### Avocado \$14

green tomato salsa • candied pepitas • cotija  
cheese

### Smoked Salmon \$15

caper cream cheese • pickled  
onion • everything spice • dill

### French Toast \$9 single/ \$12 double

seasonal jam • maple syrup

### BBQ Fries sm \$5/ lg \$8

### Buttermilk Ranch Onion Rings \$8

with Housemad Ranch

### A Good Pickle \$4

## SANDWICHES

### Pancetta, Egg and Cheese Sandwich \$13

farm egg • tomato red pepper jam • fontina

### TLK Breakfast Sandwich \$13

maple chicken sausage • farm egg • cooper sharp  
• salsa verde

### TLK Burger \$15

calabrian aioli • dill pickle • american • sweet  
potato bun

### Fried Chicken \$15

b&b pickle • spicy mayo • american •  
sweet potato bun

### Wagyu Hot Dog \$12

sauerkraut • honey grain mustard • crispy  
shallot

### Portobella Mushroom Po'Boy \$14

Old Bay • tartar • lettuce • tomato •  
onion • b&b pickle

### Spinach & Artichoke Grilled Cheese \$13

three cheese blend (romano, american,  
cream cheese) • roasted garlic • spinach •

*add smoked ham +\$4*