

THE LANDING KITCHEN

Sunday -Thursday
8am - 6pm

Friday & Saturday
8am - 10pm

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 Housemade 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

Falafel Sandwich \$14

Harissa & yogurt • purple cabbage
coleslaw •

Spinach & Artichoke Grilled Cheese \$13

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

add smoked ham +\$4

THE LANDING KITCHEN

Tuesday - Sunday
8am - 6pm
Closed Monday

COFFEE

by Rival Brothers

- CoffeeSM \$3/ LG \$4
- Decaf SM \$3/ LG \$4
- Americano \$4
- Espresso\$3.50
- Cappuccino 12 oz \$5.50
- Latte 12 oz \$5.50
- Macchiato\$4
- Mocha\$5.50
- Iced Coffee\$4
- Hot Chocolate\$3.50

TEA + JUICE

- Mrs. Robinson's Tea\$4
irish breakfast • earl grey • green •
mint • grapefruit + orange herbal tea
- Pressed Juices 12 oz\$8
- Berry Smoothie\$6.50
berries • honey • greek yogurt •
banana

PASTRIES

Freshly Baked Pastries by:

Au Fournil

- Bagels \$3.50
option of butter • cream cheese • jam

SALADS

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mixed greens • arugula • pickled carrots
• sugar snap peas • feta • zaatar pita
croutons • green goddess dressing
- Grain Bowl \$15**
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gremolata fava beans • watermelon radish
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