

THE LANDING KITCHEN

DRAFT 16 OZ

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

CANS + BOTTLES

Downeast Blend Cider	\$7
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WINE

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

WALKTAILS

Tangerine Margarita	\$14
tangerine tequila • Triple sec • bubbles	
Blackberry Honey Smash	\$14
vodka • honey • blackberry shrub • bubbles	
Mint Julep	\$14
boubon • mint • bitters • bubbles	
Cucumber Gin & Tonic	\$14
london dry gin • cucumber • tonic cordial • bubbles	

BREAKFAST

Bacon, Egg and Cheese \$14
thick cut bacon • fried egg • cooper sharp • chimichurri

Landing Breakfast Sandwich \$13
farm egg • maple chicken sausage • cooper sharp • salsa verde

French Toast \$9 single/ \$12 double
seasonal jam • whipped cream

Maple Yogurt \$9
house made granola • fresh fruit

Bagels \$3.50
[KISMET BAGELS]
option of butter • cream cheese • jam

ON TOAST

Avocado \$14
yuzu kosho • radish • ricotta salata

Smoked Salmon \$15
dill-caper cream cheese • pickled red onion • everything spice

VEGGIES & BOWLS

Late Summer Salad \$12
arugula • corn • patty pan squash • cherry tomatoes • pepitas • cotija cheese • green goddess vinaigrette

Assorted House Made Pickles \$5

Smoked Trout Dip \$9
kismet bagel chips

BBQ Fries sm \$5/ lg \$7

Onion Rings \$8
ranch buttermilk seasoning

Sesame Udon Noodle Bowl \$11
sugar snap peas • cucumbers • red bell pepper • chili • peanut

add salmon +\$6

add chicken +\$5

SANDWICHES

TLK Burger \$15
two 3 ounce patties • lettuce • pickles • spicy mayo • american

Fried Chicken \$15
dill pickles • spicy mayo • american

Curried Chicken Pita \$14
curried yogurt • pickled tomato • spiced almonds

Wagyu Hot Dog \$12
brioche bun • bacon jam • cheddar cheese • pickled mustard seed

Fried Green Tomato \$13
breaded green tomato • pepper apple slaw • tumeric mayo • sweet potato bun

Grilled Cheese \$12
fontina • american • brioche

add smoked ham +\$4

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COFFEE

Coffee*	SM \$3/ LG \$4
Decaf La Colombe ..	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 • chamomile	
Pressed Juices 12 oz	\$8
Berry Smoothie.....	\$6.50
berries • honey • greek yogurt • banana	
Green Smoothie.....	\$6.50
apple • spinach • pineapple • honey	

PASTRIES

Assorted au Fournil Pastries
[FLOUR CITY BAKERY]
Rotating/Assorted
Vegan Baked Goods
[CRUST VEGAN BAKERY]

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