



KITCHEN

— Nº 324 —

Breakfast

BREAKFAST DISHES

KITCHEN 'GREEN' EGGS & HAM prosciutto, pesto, arugula, english muffin, crispy potatoes	\$11.00
PASTRAMI & EGGS double smoked, poached eggs, marble rye, crispy potatoes	\$11.00
FRIED GREEN TOMATO BENEDICT poached egg, fried green tomato, hollandaise, english muffin, crispy potatoes	\$12.00
OPEN FACED TOAST shaved black forest ham, poached egg, gruyere, thyme béchamel, crispy potatoes	\$10.00
SMOKED SALMON hearth baked bagel, double-whipped cream cheese, caper berries, shaved red onions, salmon roe, crispy potatoes	\$10.00
BACON & MONTEREY JACK STRATA thyme béchamel, crispy potatoes	\$9.00
SCRATCH BISCUIT WITH CHORIZO GRAVY <i>add poached egg \$2.00</i>	\$7.00
FRESH FRUIT SALAD chef selected	\$6.00
GREEK YOGURT WITH SEASONAL PRESERVES	\$6.00
HOUSE MADE GRANOLA fresh berries and milk	\$7.00
STEEL CUT OATS brown sugar, milk and raisins	\$6.00

SIDES

POACHED EGG	\$2.00
MCCABE'S SMALL BATCH BACON	\$5.00
CRISPY YUKON GOLD POTATOES <i>with parsley and maldon</i>	\$4.00
ENGLISH MUFFIN, RUSTIC TOAST, SCRATCH BISCUIT OR CLASSIC BAGEL <i>with plugrá, maldon and berry preserves</i>	\$4.00
FRESH BERRIES	\$4.00
BRÛLÉED GRAPEFRUIT	\$4.00

SOME INDIVIDUALS MAY BE AT A HIGHER RISK FOR A FOOD BORNE ILLNESS IF THE FOLLOWING FOODS ARE CONSUMED RAW OR UNDERCOOKED:

EGGS, BEEF, FISH, LAMB, AND MILK

BILL -of- FARE

SPRING | SUMMER 2017

MORNING PASTRY

MAPLE FRENCH CRULLER	\$3.00
APPLE FRITTER	\$3.00
JOENUT OF THE DAY	\$5.00
CINNAMON ROLL	\$3.00
BLUEBERRY ORANGE SCONE	\$3.00
MIXED BERRY DANISH	\$4.00
CROISSANT	\$4.00
CHOCOLATE CROISSANT	\$4.00
CHOCOLATE CHUNK COOKIE	\$2.00
PEANUT BUTTER COOKIE	\$2.00
K324 KOLACHE	\$5.00

KITCHEN

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CURATED COFFEE

ADD A HALF-SHOT OF LIQUEUR TO ANY COFFEE DRINK OR HOT CHOCOLATE. WE'D BE GLAD TO RECOMMEND SOME OF OUR FAVORITE COMBINATIONS!

DINER MUG	\$3.50
HAND BREWED	\$3.50
ESPRESSO	\$3.50
MACCHIATO	\$4.00
CORTADO	\$4.00
CAPPUCCINO	\$4.00
AMERICANO	\$3.50
LATTE	\$4.50
VANILLA <i>house made vanilla syrup</i>	\$5.00
MOCHA <i>house made callebaut chocolate syrup</i>	\$5.00
CON PANNA	\$4.00
ICED LATTE	\$4.50
ICED VANILLA LATTE	\$5.00
ICED MOCHA LATTE	\$5.00
ICED COLD BREW	\$4.00

TEAS & SUCH

HOUSE BLACK ICED TEA	\$2.75
PEACH ICED TEA	\$2.75
CURATED HOT TEA SELECTION <i>HARNEY & SONS</i>	\$3.00
CHAI LATTE // ICED CHAI LATTE	\$4.50
'REAL' HOT CHOCOLATE	\$4.00
MILKS // WHOLE, 1%, SOY AND ALMOND	\$3.00

SNACKS

CRAB TOAST jumbo lump, sourdough, romesco poblano verde	\$18.00
CHEEVER'S CHICKEN STRUDEL balsamic and curry	\$11.00
MEATBALL SLIDERS tomato, basil, shishito, mozzarella	\$9.00
BLISTERED SHISHITO PEPPERS goat cheese fondue	\$8.00
KITCHEN TABLE BREAD herb buttered, warm and toasty	\$5.00

SOUPS & SALADS

KALE CAESAR baby kale, garlic crouton crumbs, fresh parmesan Add grilled chicken: \$4.50 salmon or beef tenderloin: \$6.00	\$10.00
KITCHEN SALAD hand carved beef tenderloin, avocado, green leaf, house bacon, bleu cheese, roasted corn, sweet onion vinaigrette	\$16.00
POACHED PEAR SALAD poached pears, dried figs, cranberries, bleu cheese, toasted pecans, shaved prosciutto, white balsamic vinaigrette Add grilled chicken: \$4.50 salmon or beef tenderloin: \$6.00	\$13.00
AROMATIC CHICKEN SALAD a fresh new take on classic chicken salad, butter lettuce, olive oil poached chicken breast, fennel, grapes, walnuts, tarragon, yogurt dressing	\$11.00
FIELD BEAN pulled bacon, kale and cornbread croutons	\$5.00
POTATO LEEK	\$5.00

UNTRADITIONAL SIDES

IDAHO AND SWEET POTATO CHIPS WITH SEA SALT	\$2.00
ROASTED CAULIFLOWER WITH SMOKED CHEDDAR FONDUE	\$4.00
COLLARD GREENS WITH GOLDEN BEETS AND BACON	\$4.00
ROASTED BEET SALAD // orange, grapefruit, goat cheese, toasted pecans, burnt honey vinaigrette	\$4.00
BRUSSELS SPROUTS, HAZELNUTS, SAGE AND RED ONION	\$4.00
ROASTED SWEET POTATO WITH BACON, GOAT CHEESE, BURNT HONEY	\$4.00
ISRAELI COUSCOUS WITH WILD MUSHROOMS, ALMONDS, FETA	\$4.00
SCARLET QUINOA WITH APPLES AND SWEET POTATO	\$4.00
LOADED BAKED POTATO CAKE	\$4.00
LITTLE MIXED GREENS SALAD // chickpeas, tomato coins, radish, cucumber	\$4.00

BILL -of - FARE**SPRING | SUMMER 2017****KITCHEN**

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MAINS

HAND CARVED PETITE FILET sherry jus, loaded baked potato cake, collard greens	\$25.00
FRIED CHICKEN POT PIE	\$16.00
ROMESCO CRUSTED SALMON israeli cous cous and brussels sprouts	\$23.00
HOUSE CRAFTED TURKEY MEATLOAF smoked tomato gravy and loaded baked potato cake	\$15.00
HERB ROAST CHICKEN BREAST sauce robert, roasted sweet potato, israeli cous cous	\$19.00
CREPE LASAGNA prosciutto, chicken breast, shaved asparagus, buffalo mozzarella, spinach mornay	\$16.00
CAULIFLOWER STEAK kale gremolata, scarlet quinoa with apples and sweet potato	\$14.00
FARMER'S MARKET your choice of any three untraditional sides	\$11.00

HANDMADE SANDWICHES

HAND CARVED BLT mccabe's small batch bacon, avocado, oven roasted tomatoes, lettuce and avocado mayonnaise, on sourdough	\$9.00
AROMATIC CHICKEN SALAD butter lettuce, multi-grain	\$8.00
HAND CARVED FRENCH DIP gruyere, pan jus, french roll/Philippe the Original Style: single or double dip	\$14.00
REALLY FANCY GRILLED CHEESE smoked cheddar, jack cheese, poblano-peach preserves, fresh thyme, pressed sourdough	\$8.00
DOUBLE SMOKED PASTRAMI gruyere, spicy mustard, house crafted pickles on toasted marble rye	\$10.00
GRILLED VEGGIE arugula, red and yellow peppers, eggplant, portobello, herb feta, pressed baguette	\$8.00

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EGGS, BEEF, FISH, LAMB, AND MILK



KITCHEN

— N^o 324 —

Brunch

BREAKFAST DISHES

KITCHEN 'GREEN' EGGS & HAM prosciutto, pesto, arugula, english muffin, crispy potatoes	\$11.00
PASTRAMI & EGGS double smoked, poached eggs, marble rye, crispy potatoes	\$11.00
FRIED GREEN TOMATO BENEDICT poached egg, fried green tomato, hollandaise, english muffin, crispy potatoes	\$12.00
OPEN FACED TOAST shaved black forest ham, poached egg, gruyere, thyme béchamel, crispy potatoes	\$10.00
SMOKED SALMON hearth baked bagel, cream cheese, caper berries, shaved red onions, salmon roe, crispy potatoes	\$10.00
BACON & MONTEREY JACK STRATA thyme béchamel, crispy potatoes	\$9.00
SCRATCH BISCUIT WITH CHORIZO GRAVY add poached egg \$2.00	\$7.00
FRESH FRUIT SALAD chef selected	\$6.00
GREEK YOGURT WITH SEASONAL PRESERVES	\$6.00
HOUSE MADE GRANOLA fresh berries and milk	\$7.00
STEEL CUT OATS brown sugar, milk and raisins	\$6.00

MORNING SIDES

POACHED EGG	\$2.00
MCCABE'S SMALL BATCH BACON	\$5.00
CRISPY YUKON GOLD POTATOES <i>with parsley and maldon</i>	\$4.00
ENGLISH MUFFIN, RUSTIC TOAST, SCRATCH BISCUIT OR CLASSIC BAGEL <i>with plugrá, maldon and berry conserves</i>	\$4.00
FRESH BERRIES	\$4.00
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ENTREE SALADS

Add grilled chicken for \$4.50, salmon or beef tenderloin for \$6.00

KITCHEN SALAD hand carved beef tenderloin, avocado, green leaf, house bacon, bleu cheese, roasted corn, sweet onion vinaigrette	\$16.00
KALE CAESAR baby kale, garlic crouton crumbs, fresh parmesan	\$10.00
AROMATIC CHICKEN SALAD a fresh new take on classic chicken salad // butter lettuce, olive oil poached chicken breast, fennel, grapes, walnuts, tarragon, yogurt dressing	\$11.00

SOUPS

FIELD BEAN pulled bacon, kale and cornbread croutons	\$5.00
POTATO LEEK	\$5.00

BAKES & BRAISES

FRIED CHICKEN POT PIE	\$16.00
HOUSE CRAFTED TURKEY MEATLOAF smoked tomato gravy and loaded baked potato cake	\$15.00

SANDWICHES

HAND CARVED BLT mccabe's small batch bacon, avocado, oven roasted tomatoes, lettuce and avocado mayonnaise, on sourdough	\$9.00
HAND CARVED FRENCH DIP gruyere, pan jus, french roll / Philippe the Original Style: single or double dip	\$14.00

UNTRADITIONAL SIDES

IDAHO AND SWEET POTATO CHIPS WITH SEA SALT	\$2.00
ROASTED CAULIFLOWER WITH SMOKED CHEDDAR FONDUE	\$4.00
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ISRAELI COUSCOUS WITH WILD MUSHROOMS, ALMONDS, FETA	\$4.00
LITTLE MIXED GREENS SALAD // chickpeas, tomato coins, radish, cucumber	\$4.00
SCARLET QUINOA WITH APPLES AND SWEET POTATO	\$4.00
BAKED POTATO CAKE	\$4.00
FARMER'S MARKET // your choice of any three untraditional sides	\$11.00

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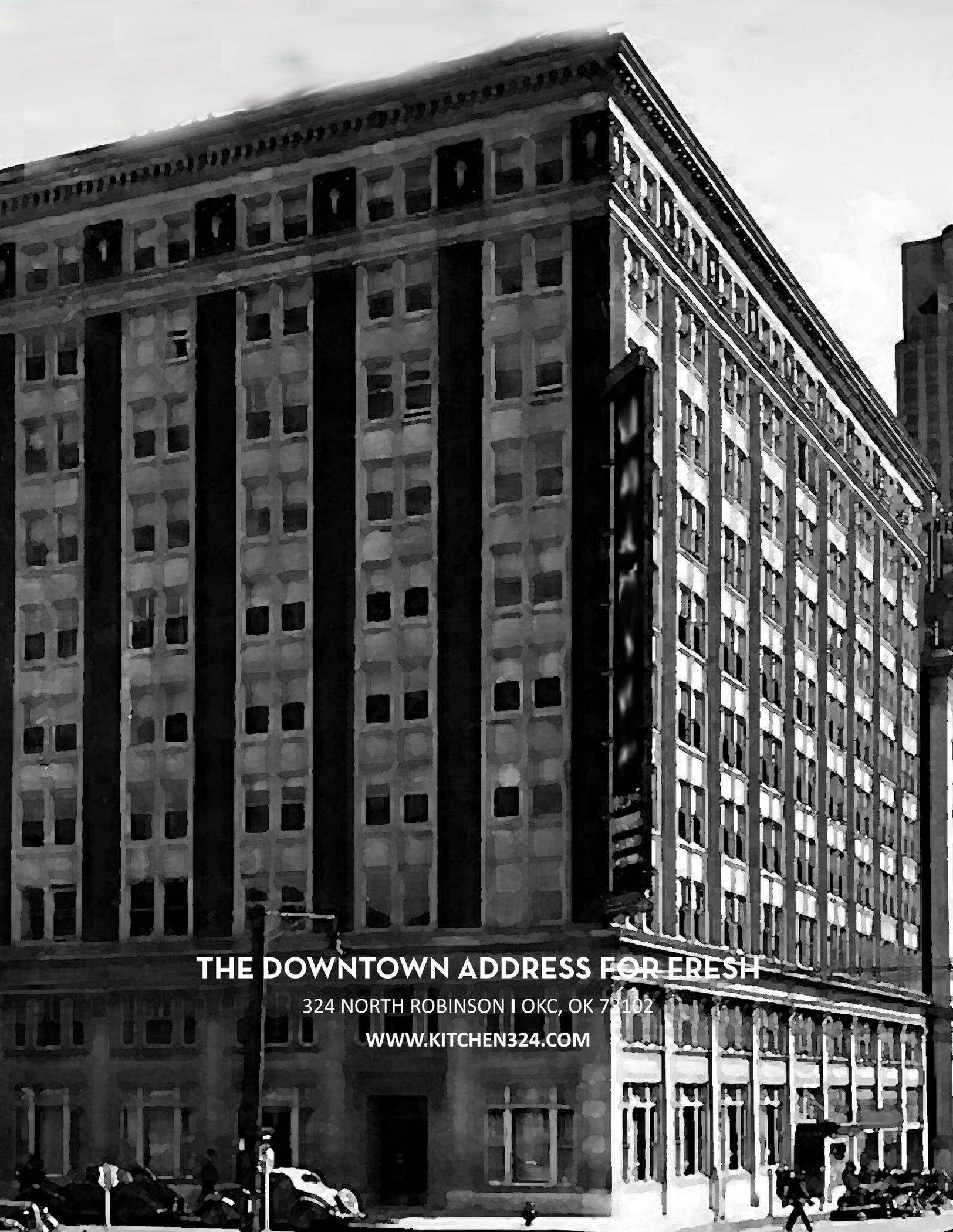
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'REAL' HOT CHOCOLATE	\$4.00
MILKS // <i>WHOLE, 1%, SOY AND ALMOND</i>	\$3.00



THE DOWNTOWN ADDRESS FOR FRESH

324 NORTH ROBINSON | OKC, OK 73102

WWW.KITCHEN324.COM