

KETTLE BLACK

SILVERLAKE CA

Chilled Oysters 6 for 18 | 12 for 36 ^{gf}
chef's selection, red wine mignonette, lemon, horseradish

Burrata 15 ^{gf}
melon, wild arugula, crispy prosciutto, sherry vinaigrette

Caesar Salad 13
little gems, parmesan, anchovy, garlic croutons

Arugula Salad 12 ^{gf / v*}
balsamic vinaigrette, pecorino, pine nuts

Avocado Toast 11 ^{v*}
radish, cilantro, ricotta salata
add poached egg + 3

Albacore Crudo 17 ^{gf}
green olive tapenade, crispy artichoke, preserved lemon, shallot

Ricotta Stuffed French Toast 12 ^v
maple syrup, powdered sugar

Breakfast Bowl 15 ^{gf / v}
quinoa, chickpea panisse, roasted tomato, salsa verde,
poached eggs, avocado, frisee

Baked Eggs 11 ^v
pomodoro, broccoli rabe, chickpea
add sausage + 3

Squash Blossom Omelette 14 ^{gf / v}
farm eggs, roasted corn, burrata,
espelette, basil

'Nduja Scramble 15
mascarpone, roasted tomato, fennel pollen
charred scallion, grilled sourdough

Buckwheat Carbonara 19
pancetta, black pepper, pecorino, egg yolk

Cheese Pizza 14 ^v
choice of sauce - marinara, white sauce, basil pesto
add garlic, onion, basil, jalapeño + 1
add calabrian chili, kalamata olive, arugula + 2
add pepperoni, sausage, anchovies, burrata, egg + 3
add soppressata, prosciutto, 'nduja, ricotta + 4

SIDES

Breakfast Potatoes 5
Broccoli Rabe 8
Avocado 3

Toast and Jam 5
Seasonal Fruit 6
Bacon 5

SWEETS

Budino 10
Affogato 9
Sorbet 3
Gelato 3

gf = gluten free, v = vegetarian, v* = can be made vegan
gluten free options available upon request

BRUNCH

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HOUSE COCKTAILS

Drunk Txt 13

selvrey cacao, faretti, house horchata,
lemon zest, bitters

Up and Out 12

buffalo trace, cold brew, licor 43, amontillado,
demerara, baileys

Morning Beers 13

la caravedo, passion fruit, amontillado, donn's mix,
rum boba, lemon, falernum bitters

Side Piece 12

svedka, yuzuri liqueur, luxardo bitter bianco,
giffard pamplemuse

Charlie Sheen 14

el selencio mezcal, pear cordial, pedro ximinex,
orgeat, lime, nutmeg

Who's Who 13

balentines, banane du bresil, spice cordial,
hojicha tea, lemon, bitters

Last Call 12

el charo, suze, yuzuri liqueur, green juice,
lemon, white tea

VINTAGE COCKTAILS

Aperol Spritz 13

Bottomless - 20

Pimms Cup 12

pimms no.1, ginger beer, lemon, cucumber,
strawberry, ginger

House Bloody 10

svedka, roasted san marzano tomatoes, toasted spices,
sriracha, ginger, celery, lemon

Kir Royale 11

prosecco, Lejay cassis

Your Choice 10

prosecco, and your choice of house puree:
pear, peach, kiwi, mango, pineapple, strawberry

BEERS

Barley Forge Orange Curtain IPA (6.2%) 7

Boomtown White Ale (4.8%) 8

Indie Pacific Kolsch (4.5%) 8

Peroni Lager (4.7 %) 6

Devils Canyon Deadicated Amber Ale (5.5%) 8

Anderson Valley Winter Solstice Ale (5.0%) 7

Deschutes Black Butte Porter (5.2%) 7

Fort Point Westfalia Red Ale (5.6%) 7

Miller High Life (4.6%) 4

Modern Times IPA (6.8%) 8

COFFEE + MORE

La Colombe Coffee 4

refills 1

Espresso 3

Cappuccino 5

Latte 5

Cortado 4

Cold Brew 6

Black Iced Tea 3

Mexi Coke or Sprite 4

Seabold Ginger Beer 6

Harmless Harvest 6

raw, organic coconut water

Fresh Squeezed Orange Juice 6

Lemonade 4

ART OF TEA

Egyptian Chamomile 5

Pacific Coast Mint 5

Jasmine Reserve / Green 6

Earl Grey 5

English Breakfast 5

LITTLE WEST JUICE

The Clover 9

kale, cucumber, celery, spinach, pear,
cilantro, mint, lime

Sunrise 9

orange, carrot, coconut water, turmeric,
lemon, ginger

The Quench 9

watermelon, watermelon rind, lime, mint

Gingersnap 9

fuji apple, green apple, lemon, ginger

BETTER BOOCH KOMBUCHA

Daily Revival 6

Citrus Sunrise 6

Golden Pear 6

Morning Glory 6