

KINFOLK DINNER MENU

SNACKS

PORK SKINS GF	\$7.50
Pimento cheese	
CHEDDAR CHEESE BISCUITS V	2/\$8
Pepper jelly	4/\$14
CORNBREAD V	\$8.25
Sweet hickory butter, smoked salt	
HUSHPUPPIES V	\$12.50
Roasted corn, green goddess dressing	
CRAB DIP	\$19
Lump crab, grilled sourdough	
LOADED FRIES	\$15
Scallions, yellow cheddar, jalapeños, cilantro	
ADD MEAT: Chicken+\$5, Pork +\$5, Brisket +\$6	

FOR THE TABLE

DEILED EGGS V GF DF	\$9.75
Paprika, chives, Old Bay	
KINFOLK SMOKED WINGS H GF DF	\$18
Dry rub, Korean BBQ, Mild BBQ, Buffalo, Jerk	
CALAMARI	\$19
Crispy Squid, shishito peppers, secret sauce, lemon	
OYSTERS GF DF	\$21
Half dozen, mignonette, lemon, Tabasco	
GRILLED KINFOLK OYSTERS	\$27
Half dozen, Halal turkey OR pork bacon, cream cheese, cheddar, collard greens, cornbread crumbs	
JUMBO SHRIMP COCKTAIL GF DF	\$23
Half dozen, Tabasco, cocktail	
JUMBO CRISPY SHRIMP DF	\$23
Gochujang aioli, shishito peppers	
BURNT ENDS H GF	\$23
Slow smoked brisket, Kinfolk BBQ, pickles and onions	

BBQ & WOODFIRE

Served with kinfolk BBQ, South Carolina mustard sauce, pickles and onions		
BEEF BRISKET H GF	HALF LB	\$26
	LB	\$48
BEEF RIB H GF		\$44
SMOKED CHICKEN TANDOORI H GF		\$26
Served with raita yogurt and red pickled onions		
SMOKED & BRAISED OXTAIL H GF DF	LB	\$45
CHOPPED PORK GF	HALF LB	\$19
	LB	\$36
PORK BABY BACK RIBS GF	HALF-RACK	\$32
	FULL-RACK	\$58

THE KINFOLK EXPERIENCE

FAMILY PLATTER	\$145
beef rib, chopped pork, baby back ribs, brisket, choice of smoked chicken tandoori OR fried chicken, jalapeño pork cheddar sausage, smoked chicken sausage	
HALAL PLATTER H	\$133
beef rib, brisket, smoked chicken tandoori, fried chicken, smoked chicken sausage	
WHOLE CHICKEN BASKET H	\$94
10 pc fried chicken, biscuits, cornbread, mac & cheese	

SALADS & SOUP

Add fried OR tandoori chicken \$14, shrimp (4PCS) \$18, add salmon (6oz) \$18	
CAESAR SALAD V	\$15
Cream cheese croutons, radish, carrot, cornbread crumble	
FARM LETTUCE SALAD V	\$15
Pomegranate vinaigrette, shaved cucumber, roasted grapes, garlic breadcrumbs	
KALE RANCH SALAD V	\$15
Baby kale, ranch dressing, tomatoes, pickled onions, breadcrumbs, parmesan, cotija	
GRILLED CHEESE & TOMATO SOUP	\$19
Bacon, garlic aioli, muenster cheese. Served with house made tomato soup	
CRAB GRILLED CHEESE & CRAB SOUP	\$25
Muenster cheese, garlic aioli, jumbo lump crab, Old Bay seasoning. Served with house made crab bisque	

MAINS

CHICKEN & SAUSAGE GUMBO H DF	\$23
Smoked chicken, chicken sausage, shishito peppers , white rice	
KINFOLK CHEESE BURGER H	\$25
Double patty, secret sauce, muenster cheese, onion, tomato, pickles, served with fries	
PASTRAMI SANDWICH H	\$30
½ LB brined & smoked brisket, rye bread, muenster cheese, mustard, sauerkraut, served with fries	
FRIED BLUE CATFISH DF	\$35
Chow-chow, pickled shrimp, farro, jalapeño remoulade	
FRIED CHICKEN H DF	\$36
Half chicken, harissa honey	
SEARED SALMON GF	\$37
Mashed potatoes, charred broccoli, beurre blanc	
SHRIMP & GRITS	\$37
Gulf shrimp, jimmy red corn grits	
STEAK FRITES H	\$42
12 oz. ribeye, fresno chimichurri, served with french fries	
CRAB CAKE	\$45
Grilled asparagus, chow-chow, jalapeño remoulade aioli	

SIDES

COLESLAW GF DF	\$7
Shaved cabbage, mayo dressing	
POTATO SALAD GF	\$7
Pickled mustard, celery, creme fraiche	
COLLARD GREENS H GF DF	\$7.50
Smoked turkey, turkey bacon, onions, celery	
SMOKED CHICKEN SAUSAGE H	\$8
JALAPEÑO CHEDDAR PORK SAUSAGE	\$8
MASHED POTATOES GF	\$8.25
DIRTY RICE H GF	\$8.25
Creole spice, ground beef	
BRUSSEL SPROUTS GF DF	\$8.25
Sherry burn honey vinaigrette	
FRIES GF DF	\$9
Cajun spices, ketchup	
MACARONI AND CHEESE	\$12
Elbow pasta, cheddar cheese, garlicky panko	

NO SPLIT CHECKS

NO MENU SUBSTITUTIONS

OUTSIDE DESSERT FEE ~ Please inquire for pricing

Parties of 5 or more will be charged an automatic 20% gratuity.

KINFOLK

SOUTHERN KITCHEN

To account for the rising minimum wage and cost of goods, a 4% surcharge has been added to all checks. This is done in place of raising menu prices. This is not gratuity. Any gratuity, left by the guest, will go directly to the front of house team.

Consuming raw or undercooked eggs, beef, poultry, pork, seafood, or shellfish may increase your chances of food borne illness

GF Gluten-Free H Halal V Vegetarian DF Dairy-Free

COCKTAILS & BEER

SIGNATURE COCKTAILS

OLD TARIFF	\$18
Angels Envy, giffard peach, vanilla maple, fresh lemon, apple cider	
KINFOLK EXPRESS	\$16
Patron Tequila, creme de cacao, Grind, spiced vanilla hickory, espresso	
MOMO’S FAVORITE	\$16
Titos vodka, orchard, fresh lemon, vanilla	
AUTUMN POTION	\$16
Flecha Azul Blanco, lime juice, Gran Gala, housemade candy corn syrup	
KINFOLK CLASSIC MARGARITA	\$15
Corazon Blanco, fresh lime, agave, Gran Gala	

ON TAP COCKTAILS

AVAILABLE IN SHAREABLE COCKTAILS	
PASSIONFRUIT PARADISE MARGARITA	\$17/ \$85
Milagro reposado, fresh passionfruit and peach puree, fresh lime, pineapple, spicy habanero	
PAGE TURNER	\$16/ \$80
Redemption Bourbon, fresh lemon, orchard syrup	
WICKED PLAYER	\$16/ \$80
Grey Goose Vodka, elderflower, lemon tea, spiced cranberry, fresh lemon, pineapple, Q soda	
SOUTHERN SUNSET VIBES	\$15/ \$70
Reyka Vodka, sparkling moscato giffard peche, peach, raspberry, fresh lemon	

ZERO PROOF PLEASURES

PASSIONFRUIT PARADISE MOCKARITA N	\$12
Bare Zero Proof Tequila, fresh passionfruit and peach puree, fresh lime, pineapple	
BUBBLY BERRY SPLASH N	\$12
fresh lemon, strawberry lavender elixer, Q soda	
HOUSE BLEND ICED TEA N	\$8
sweet / unsweet / berry	
crisp and refreshing homemade iced teas with classic and sweet flavors	

BARREL SELECTION

AVAILABLE IN SHAREABLE COCKTAILS	
SAVANNAH SPICE MANHATTAN	\$18/\$90
Jack Daniels, southern spice infused carpano, cherry liqueur, ango bitters	
SOUTHERN CHARM OLD FASHIONED	\$17/\$80
Bowman Brothers, Romana Amaro, spiced demerara, orange & ango bitters	
STATELINE SAZERAC	\$16/\$75
Sazerac Rye, sandeman rainwater, herbsaint, demerara, Peychaud’s Bitters	

DRAFT BEER

STELLA ARTOIS	\$9
Belgium	
SPACE DUST IPA	\$9
Washington	
KONA BIG WAVE GOLDEN ALE	\$9
Hawaii	
VIENNA LAGER	\$9
Virginia	
BUD LIGHT	\$8
Missouri	
PAINT BRANCH PILSNER	\$8
Maryland	
GUINNESS	\$8
Dublin, Ireland	
BEER OF THE DAY	\$7
ask your server about today’s featured beer	

CANS & BOTTLE

HIGN NOON SELTZER	\$10
pineapple	
SURRENDER RYE IPA	\$9
Maryland, can	
BOLD ROCK APPLE CIDER	\$9
Virginia, can	
ATHLETIC BREWING N/A N	\$9
free wave hazy ipa, lite lager, run wild ipa, upside dawn golden	
REDLAND AMBER LAGER	\$8
Maryland, can	

N NON-ALCHOLIC
NO SPLIT CHECKS
NO MENU SUBSTITUTIONS

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10/24/25