

Kitsch'n On Roscoe – Dinner Menu

Available Wednesday through Saturday Nights

sandwiches

Served w/Kosher dill pickle spear & your choice of: Kettle chips, curly fries, rosemary-garlic mashed potatoes, mixed greens, or sliced cucumber w/ Tzatziki Sauce

1/2 Lb. Burger 7.99

Beef ground w/cuts of prime aged steak, artisan bun, sliced tomato, romaine, and red onion (add bacon, your choice of cheese, or an egg on top for 1.00 per ingredient). Avocado also available for 1.50

Carolina Pulled Pork Sandwich 8.99

Slow cooked pulled pork, artisan bun, tangy mustard BBQ sauce, side of creamy cole slaw

Tex-Mex Veggie Burger 8.99

All-natural veggie burger, artisan bun, sliced tomato, avocado, red onion, mixed greens, side of pico de gallo

Brioche Grilled Cheese 7.99

Butter-griddled Brioche, grilled tomato, caramelized onion, your choice of up to two cheeses

Kitsch'n Tuna Melt 7.99

Our Signature Tuna Melt served open-faced on Sesame Loaf with caramelized pepper-jack cheese

Falafel Pita 8.99

Home-made falafel, warm pita, mixed greens, cucumber, tomato, red onion, tahini, cool cucumber-yogurt sauce

Southern Fried Chicken Club 8.99

Fried boneless breast, artisan bun, apple-wood smoked bacon, tomato, romaine, honey-mayo, side of creamy cole slaw

entrees

Deluxe Mac n' Cheese 9.99

Cheddar, Swiss & Parmesan, bacon breadcrumb crust

Southern Fried Chicken Dinner 11.99

Crispy fried, on the bone, rosemary-garlic mashed potatoes and gravy, habanero cornbread

Fish Tacos 10.99

Beer-battered Tilapia, mango-mojito salsa, shredded cabbage, lemon zest cr ma w/black bean mash

Fried Chicken & Waffles 10.99

Southern fried chicken (on the bone), Belgian waffles, ancho-honey

Pulled Pork Chilaquiles 11.99

Fried tortillas, eggs, carnitas, avocado, pepper-jack cheese & salsa verde *vegetarian option available

sides

Curly Fries 3.99

Mac n' Cheese 3.99

Creamy Cole Slaw 3.99

Habanero Corn Bread 3.99

habanero maitre d' butter



appetizers

5.99 Kitsch'n Nachos

Herb tortilla chips, cheddar, black beans, fresh salsa & jalapenos (add avocado 1.50 chicken 2.00 or pulled pork 3.00)

4.25 Chips & Salsa

Herb tortilla chips and mango-mojito salsa

6.99 Hawaiian Pulled Pork Mini-Trio

Kahlua pulled pork, pineapple relish, Hawaiian buns

8.99 Asian Popcorn Shrimp

Tempura shrimp, popcorn, sweet chili sauce, scallion

6.99 Fish Taquitos

Open-faced w/beer-battered Tilapia, mango-mojito salsa, shredded cabbage, lemon zest cr ma

salads

5.99 Dinner Salad

Mixed greens, tomatoes, red onion, cucumber, and croutons with choice of dressing

9.99 Chopped Salad

Romaine hearts, tomatoes, scallions, cucumber, roasted peppers, honey-mustard vinaigrette, crumbled blue cheese & apple-wood smoked bacon

10.99 Cobb Salad

Romaine hearts, grilled chicken, chopped bacon, hard-boiled egg, tomato, avocado, blue cheese dressing

10.99 Kitsch'n Sink Salad

Romaine, Spinach, or Mixed Greens, and choice of four ingredients: cheddar, mozzarella, smoked gouda, feta, pepper-jack, blue cheese, parmesan, American or Swiss cheeses; avocado, bacon, broccoli, cilantro, herb focaccia croutons, cucumber, smoked ham, red onion, mushroom, roasted peppers, scallion, or tomato

Salad Dressings Include: Honey-Mustard

Blue Cheese - Balsamic Vinaigrette

Ranch - Low-Fat Italian

desserts

5.00 Twinkie Tiramisu

5.00 Warm Banana Rum Bread Pudding
Vanilla Ice Cream

5.00 Twinkie Bananas Foster
Vanilla Ice Cream

5.00 Chocolate Brownie Batter
Strawberries, chocolate chip cookie chards

5.00 Strawberry Shortcake
Twinkies, whipped cream, and orange zest

ice cream

We serve Bobtail Brand Ice Cream

3.50 Double Scoop

2.00 Single Scoop

- full bar -

Light Bottles 4

Premium Bottles 5

Craft Beer Pints 5

Belgian Beer 6

Well Mixed Drinks 5

Wine by the Glass 5

Call Mixed Drinks 6

Premium Mixed Drinks 7

Kitsch'n Tang-Tini 6

Kung Fu Tiki Mai Tai 6

Purple Haze 6

Vodka Lemonade

\$1 PBR Cans Every Wednesday - \$3 House Shots Every Thursday

\$4 Wine by the Glass Every Friday

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