

Kindred:

crafting culinary experiences to soothe your soul

Those of you with a penchant for restaurants with seasonally inspired menus and big flavors from farm fresh ingredients listen up.

Open in February 2015, Kindred has been all the buzz in Davidson, NC, bringing a lot of local, regional and national attention to the tiny main street of this little college town, and with good reason.

With their name on the window and on the threshold as well, Joe and Katy Kindred believe in what they bring to the table at this, their first independent venture in the restaurant business.

For years Chef Joe Kindred has been a mainstay in the Noble's restaurant group, most recently developing a following and fan base at the uptown Charlotte location of Roosters.

Katy Kindred, in the meantime, is not only a mom, but a sommelier, a designer and Joe's partner in life and in this new venture, as well. The seasonally inspired menu and ever changing wine list combine modern and classic techniques and flavors.

Both Joe and Katy orchestrate the back and front of the house, respectively, with charm and grace under fire. The much anticipated opening of Kindred has kept the couple hopping, but through it all they team to bring out the best of their talented staff, and as a result, give diners a great excuse to enjoy a casual yet engaging evening out.

The restaurant is like coming home; you will feel like part of the family, and at Kindred, that is what it's all about.

Under Joe's direction, the talented kitchen team produces a blend of global experiences and southern favorites providing a delicious mix of culinary and sensory adventure for each guest.

As proprietress and sommelier, Katy has the same sort of impact on the front of the house. Everything from the interiors, which she designed, to the details of service and neatly packaged "doggy bags" have her touch and sense of style.

I have often said that Julia Child is my hero, and although I use her quotes more to inspire and guide

my actions rather than in my writings and muses, here it seems almost too appropriate.

"Dining with one's friends and beloved family is certainly one of life's primal and most innocent delights," Julia is purported to have said. "One that is both soul-satisfying and eternal."

The sentiment, be it a direct quote or not, perfectly captures the spirit that one finds at Kindred. For Joe and Katy and their family, this new place was coming home, literally.

Joe was born and raised in Davidson, and he remembers the long time when the building, once the old Tom Clark Museum and before that the town pharmacy, sat empty and all but abandoned on Main Street.

Together, the couple gave the old place, originally built in 1914, a new life and yet stayed true to its roots, keeping the authentic tin ceiling on the street level and the beautiful wood framed bar, once the original pharmacy counter, and exposed brick walls.

It's the amalgamation of family, friends, and farmers – all kindred spirits in making this restaurant a reality – that seems to be most important for Joe and Katy, and consequently, the catalyst of their success.

Other contributing factors are that the Kindreds walk the walk, and are truly a part of this community they call home.

Raising a family around the corner from the restaurant, shopping the local Saturday farmers market; and then, as produce and product morph into entrees and apps, any scraps left behind go

into a large trash can in the center of the kitchen to begin a composting cycle to go back to nourish the ground at Davidson's community garden.



Katy and Joe Kindred





On the menu, plates large and small vary from season to season as local produce and proteins dictate. Kindred has made a commitment to source ingredients from local farmers and foragers as much as possible – and this doesn't just mean the food – local soap at the sinks is from Whispering Willow in Lincolnton, NC, as well.

Back in the kitchen, Joe brings in a lot of niche product from around the world to round out his culinary options and opportunities.

The true test of talent in this kitchen is that nothing is overdone. Much appreciated by this food writer is that at Kindred, it's truly just about the food and the flavor.

One of my favorites for spring was the beautiful beet salad, featuring several varieties of beets all from New Town Farms in Waxhaw, prepared in a trio of ways, each highlighting but not overpowering the distinct and rich, sweet beet flavor.

As spring turned to summer, new



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in-season components become the center of the plate star, but each one, fine tuned to showcase local flavor found at local farms – what's not to love?

No matter the season, as you order, don't miss any sandwich made with the fresh baked Milk Bread, the duck fat fries and the carefully chosen selection of cheeses; and for heaven sakes, after the craft cocktails, the wine and the food, be sure to save room for dessert. Often amongst the lunch offerings to look for: homemade playdough to help entertain the kids and from-scratch hot dogs for kids of all ages.

Just in time for the warm weather, Kindred officially opened the 1,000 foot outdoor patio to the public in early May. Nestled under string patio lights, and alongside a small chef's garden, the patio comfortably seats 65 guests. Here guests can also enjoy a local brew, a glass of vino or a mix of modern variations on classic cocktails created by Kindred's beverage team in addition to, instead of, or as a precursor to any meal. The patio is open all business hours, weather permitting.

Beside the food, there are new and exciting things happening in the kitchen at Kindred as well. Happy to announce that the Chef's Table at Kindred is now available for booking!

Through access from a private door outside of the restaurant, guests are able to enjoy an intimate dinner in the basement kitchen, right next to where all the magic happens. The 10-seat chef's table is built out of reclaimed wood during the restaurant's renovation and was personally crafted by Joe's uncle.

The chef's table experience features a customized menu based on the seasonal ingredients of that day. While The Chef's Table can accommodate up to 10 guests, it may be booked for any group up to 10. The minimum spend is \$750. Once booked, Joe works with the guests personally to craft the perfect menu. Reservations are a must. *

Kindred is located at 131 Main Street in Davidson NC. For reservations call 980-231-5000. Follow Kindred on Instagram at @Kindredrestaurant; or visit the website at KindredDavidson.com.