

DK Downtown Kitchen

140 E Marietta St #1 Canton, GA 30115

Welcome to the Downtown Kitchen. We have one goal in mind when we open our doors every day -
"To do whatever it takes to create the best dining experience possible."

Owner - Corey Shupert

"We change our entree features daily according to market and season availability."

Executive Chef - Jason Liford

Our style of cooking is defined as simplicity at its best.

APPETIZERS

CALAMARI - 12 Flash fried Point Judith calamari with pomodoro and sweet chili sauce	JERK CHICKEN BITES - 8 Flash fried jerk marinated chicken tossed in Jerk BBQ sauce with blue cheese dressing	SALMON CUCUMBER CRUDO* - 8 marinated local cucumber, salmon, mint, lime basil, lemon oil, togarashi, radish
SWEET POTATO CHIPS - 8 Fresh sweet potatoes sliced thin and flash fried with blue cheese dressing	SPINACH & ARTICHOKE DIP - 10 The perfect blend of assorted cheeses, chopped spinach and artichoke served with corn tortilla chips	MARINATED TOMATO BURRATA - 10 purple basil, oregano, parsley, sherry vinegar, lemon oil, toasted ciabatta
CRAB CAKES - 18 lump blue crab cakes, roasted corn salad, scallion aioli	FRIED GREEN TOMATOES - 12 Flash fried green tomatoes with lump crab meat and bacon aioli	GEORGIA PEACH SALAD - 6 arugula, spinach, red onion, feta, fresh Pearson Farm peach, and pecan vinaigrette
BONE MARROW CANOES - 12 Roasted beef bone marrow canoes, smoked salt, parmesan, parsley with toasted ciabatta	BEEF CARPACCIO* - 12 truffle salt, fried capers, pickled mustard seed, lemon oil, parsley, grana parmesan	SOUP OF THE DAY - 5 / 9 Cup or bowl / Chef's choice of preparation. Ask server for details

STEAKS

We proudly serve the highest quality CAB and USDA Prime.
All steaks come with DK red wine demi

All served with Caesar or Kitchen Salad and your choice of side item. Substitute Peach Salad or Cup of Soup for \$2

SIRLOIN* - 20 8oz. USDA Prime Sirloin	FILET* - 38 8oz. tenderloin filet	NEW YORK STRIP* - 38 12oz. Center Cut	HANGER STEAK* - 20 8 oz. 24 hours in DK signature marinade
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STEAK PAIRINGS

Add any of these tantalizing options to enhance your steak and dining experience

ASHER BLUE CHEESE - 4 Asher blue cheese form Sweet Grass Dairy Farms melted on your favorite steak	CRAB CAKE - 8 lump blue crab cake with roasted corn salad and scallion aioli	SEARED SCALLOPS - 10 Two U-10 scallops seared with lemon butter
BRAISED MUSHROOMS - 4 Fresh herb brandy braised crimini mushrooms	GRILLED SHRIMP - 10 Five grilled wild caught American shrimp with lemon butter	BONE MARROW CANOE - 6 Roasted beef bone marrow canoe, smoked salt, parmesan, parsley
AU POIVRE - 4 Peppercorn crust & cognac cream sauce		

SPECIALTIES

All served with Caesar or Kitchen Salad and your choice of side item.
Substitute Peach Salad or Cup of Soup for \$2

SALMON* - 20 Panko and parmesan crusted grilled salmon with roasted pistachio butter	MUSHROOM RAVIOLI - 18 Wild mushroom stuffed ravioli tossed in DK cracked pepper brandy cream ADD: Chicken \$6 / Shrimp \$10 / Lump Crab Meat \$8
SHRIMP CACIO E PEPE - 20 sautéed shrimp with grana parmesan, pecorino romano, black pepper, lemon zest, and house made fettuccine	YELLOW FIN TUNA* - 24 blackened tuna with cucumber salsa verde and roasted corn salad
SHORT RIB - 24 Braised boneless beef short rib with parmesan risotto and local oyster mushroom gremolata	PORK TENDERLOIN* - 19 grilled tenderloin with red curry mac-n-cheese and green tomato relish
STUFFED CHICKEN - 19 Boneless grilled chicken breast stuffed with spinach, artichoke, and assorted cheeses with sundried tomato basil lemon butter	SCALLOPS* - 26 Pan seared U-10 scallops with celeriac purée, fried capers, brown butter and smoked parmesan
DK FRIED CHICKEN - 18 Boneless chicken breast buttermilk breaded and deep fried with bacon thyme gravy	

SIDES

SUMMER SQUASH AND VIDALIA ONION	BLACKENED FRIES
SEASONAL VEGETABLE	SWEET POTATO CHIPS
GARLIC MASH POTATOES	BAKED POTATO
COLLARDS	PARMESAN RISOTTO

DESSERTS

Our tasty desserts are prepared fresh and change daily.

Ask your server what's available!

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of a foodborne illness.