

Dinner

STARTERS

ALMONDS & OLIVES 7

spiced almonds and marinated olives

MIXED GREEN SALAD 6 / 9

lemon vinaigrette, pickled onions,
sunflower seeds, radish

CAESAR SALAD 8 / 14

romaine, parmesan, croutons, lemon wedge

WARM ASPARAGUS SALAD 12

egg and herb sauce
add smoked salmon +5

WARM BAGUETTE 5

whipped butter

DAILY SOUP 8

ask server for daily selection

CHEESE PLATE 16

chef's selection of cheeses, fruit compote, sliced meat,
baguette

PORK BELLY CONFIT 12

pickled rhubarb, gastrique

SHAREABLES

CHEEZY FLATBREAD 16

parm cream, cheese blend, marinara dip

PROSCIUTTO FLATBREAD 18

marinara, cheese, prosciutto, arugula

CHEF'S FLATBREAD 20

chef's choice, ask server for daily special

PENN COVE MUSSELS 18

10 oz, saffron cream broth, bacon, crostini

HANDMADE GNOCCHI 17

foraged nettles, cream, pecorino

BAKED MAC & CHEESE 14

rigatoni, house cheese blend, garlic bread crumbs

MAINS

COQ AU VIN REISLING 24

chicken hindquarters, bacon, carrots,
cremini mushrooms, fingerlings, tarragon

BRAISED BRISKET 28

sweet potato mash, garlicky greens,
sesame cashews, carrot & ginger cream

PAN-ROASTED ROCKFISH 27

roasted cauliflower, local bacon, cherry
tomatoes, lemon & parsley

LAMB SAUSAGE 25

moroccan spices, snap peas, potatoes, cipollini,
pea & mint sauce

PASTA ALLA PANNA 20

creamy bucatini, garlic, parsley, lemon
add shrimp +8
add chicken breast +6

Kingfisher Restaurant

*Consuming raw or undercooked food can lead to food-borne illnesses.

20% service charge will be added for tables of six people or more; 100% of this service charge will be distributed to service staff.