

# KINGFISHER

## SUMMER DINNER MENU

### STARTERS

|                                                                                                                             |        |
|-----------------------------------------------------------------------------------------------------------------------------|--------|
| ALMONDS & OLIVES                                                                                                            | 7      |
| spiced almonds and marinated olives<br><i>v, gf</i>                                                                         |        |
| MIXED GREENS                                                                                                                | 6 / 9  |
| lemon vinaigrette, pickled onions, sunflower seeds, radish<br><i>v, gf</i>                                                  |        |
| CAESAR SALAD                                                                                                                | 8 / 14 |
| romaine, parmesan, croutons, lemon wedge<br><i>veg, (gf upon request)</i>                                                   |        |
| DAILY SOUP                                                                                                                  | 8      |
| ask server for daily selection                                                                                              |        |
| CHEESE PLATE                                                                                                                | 16     |
| chef's selection of cheeses, fruit compote, sliced meat<br>baguette<br><i>(veg/gf upon request)</i>                         |        |
| PORK BELLY CONFIT                                                                                                           | 12     |
| served with garden-grown shishito and padrón peppers<br>sherry and raisin gastrique<br><i>gf, df</i>                        |        |
| MELON SALAD                                                                                                                 | 11     |
| watermelon, muskmelons, cucumbers, mint<br>mascarpone, sweet lime dressing<br><i>v, gf, (df upon request)</i>               |        |
| PANZANELLA                                                                                                                  | 12     |
| tomato and bread salad with basil, fresh mozzarella<br>olive oil and red wine vinegar<br><i>veg, (v/gf/df upon request)</i> |        |

### MAINS

|                                                                                                      |    |
|------------------------------------------------------------------------------------------------------|----|
| CHICKEN LEG & THIGH                                                                                  | 24 |
| braised with Moroccan spices, tomatoes, sweet<br>peppers, chickpeas, brassicas<br><i>gf, df</i>      |    |
| BEEF BRISKET                                                                                         | 28 |
| slow-cooked and served with patatas bravas, chimichurri<br>arugula and fennel salad<br><i>gf, df</i> |    |
| SMOKED PORK CHOP                                                                                     | 24 |
| local stonefruit chutney, savory rosemary bread pudding<br>southern-style greens                     |    |

### SHAREABLES

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| CHEEZY FLATBREAD                                                                               | 16 |
| parmesan cream, cheese blend, marinara dip<br><i>veg</i>                                       |    |
| PROSCIUTTO FLATBREAD                                                                           | 18 |
| marinara, cheese, prosciutto, arugula                                                          |    |
| CHEF'S FLATBREAD                                                                               | 20 |
| chef's choice, ask server for daily special                                                    |    |
| RATATOUILLE                                                                                    | 12 |
| roasted summer squash, eggplant, bell peppers, tomato<br>basil, olive oil<br><i>v, gf</i>      |    |
| CLAMS & CHORIZO                                                                                | 18 |
| steamed WA manila clams, housemade chorizo, hominy<br>white wine pozole broth<br><i>gf, df</i> |    |
| BAKED MAC & CHEESE                                                                             | 14 |
| elbow pasta, mozzarella, parmesan, garlic bread crumbs<br><i>veg</i>                           |    |
| ELOTES                                                                                         | 13 |
| chile, lime, black bean mayo, cotija, cilantro<br><i>veg, gf, (v upon request)</i>             |    |

### SIDES

|                                   |   |
|-----------------------------------|---|
| RATATOUILLE <i>v, gf</i>          | 8 |
| SAUTEED CORN <i>v, gf</i>         | 6 |
| GARDEN-GROWN PEPPERS <i>v, gf</i> | 7 |

|                                                                                                              |    |
|--------------------------------------------------------------------------------------------------------------|----|
| PAN ROASTED ROCKFISH                                                                                         | 27 |
| sauteed corn, cherry tomatoes, local bacon, fingerlings<br>green sauce<br><i>df, gf</i>                      |    |
| GNOCCHI POMODORO                                                                                             | 20 |
| housemade potato dumplings with tomato sauce, basil<br>mozzarella, pecorino<br><i>veg, (df upon request)</i> |    |

veg - vegetarian | v - vegan | gf - gluten free | df - dairy free

\*Consuming raw or undercooked food can lead to food-borne illnesses. A 20% service charge will be added for tables of six people or more; 100% of this service charge will be distributed to service staff.