

KINGFISHER

FALL DINNER MENU

STARTERS

ALMONDS & OLIVES 7

spiced almonds and marinated olives

v, gf

MIXED GREENS 6 / 9

lemon vinaigrette, pickled onions, sunflower seeds, radish

v, gf

CAESAR SALAD 8 / 14

romaine, parmesan, croutons, lemon wedge

veg, (gf upon request)

DAILY SOUP 8

ask server for daily selection

CHEESE PLATE 16

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

(veg/gf upon request)

PORK BELLY CONFIT 12

served with garden-grown shishito and padrón peppers
sherry and raisin gastrique

gf, df

BEET SALAD 12

orange-caraway vinaigrette, sunchoke, sesame cracker,
dill creme fraiche

veg

APPLE ENDIVE SALAD 15

belgian endive, local apples, walnuts, lemon vinaigrette,
bleu cheese mousse

gf, veg

MAINS

CHICKEN LEG & THIGH 24

braised with moroccan spices, tomatoes, sweet
peppers, chickpeas, fingerlings, brassicas

gf, df

BRISKET BURGUNDY 32

slow-cooked and served with homemade tagliatelle,
glazed carrots, pearl onions, and cremini mushrooms

SMOKED PORK CHOP 24

local stonefruit chutney, savory rosemary bread pudding
southern-style greens

SHAREABLES

CHEEZY FLATBREAD 16

parmesan cream, cheese blend, marinara dip

veg

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
basil, olive oil

v, gf

CLAMS & CHORIZO 18

steamed WA manila clams, housemade chorizo, hominy
white wine pozole broth

gf, df

BAKED MAC & CHEESE 14

elbow pasta, mozzarella, parmesan, garlic bread crumbs

veg

SIDES

RATATOUILLE *v, gf* 8

SAUTEED CORN *v, gf* 6

GARDEN-GROWN PEPPERS *v, gf* 7

PAN-ROASTED ROCKFISH 27

sauteed corn, cherry tomatoes, local bacon, fingerlings
green sauce

df, gf

PRAWN & PUMPKIN RISOTTO 31

saffron, winter squash puree, delicata, pepita-chile oil

df upon request

veg 21

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.