

# King Estate

## CHEESE & CHARCUTERIE BOARD

Selection of cheeses and house cured meats  
*three choices for fifteen | choice of five for eighteen*

*Mt Tam | Lamb Chopper | Fromager D’Affinois | Humbolt Fog | Manchego 1yr  
Foie Gras Torchon | Summer Sausage | Capicola | Boar Terrine | Chicken Liver Mousse*

**½ doz. Oysters on the Half Shell**  
cocktail sauce | mignonette  
*eighteen*

**Marinated Tomatoes and Burrata**  
orange zest, balsamic vinegar, basil  
*fifteen*

**Spinach & Artichoke Dip**  
bruschetta, grilled ciabatta  
*twelve*

**Dungeness Crab Cakes**  
lemon aioli, herb salad  
*fifteen*

**Caesar Salad with Bacon**  
romaine, grana padano crisps  
*thirteen*

**Tuscan Kale Salad**  
goat cheese, toasted almonds, shallots, citrus vinaigrette  
*fourteen*

**Bay Shrimp Cobb**  
bacon, butter lettuce, egg, avocado, tomato, blue cheese,  
pickled red onion, cucumber, buttermilk dill ranch  
*seventeen*

**KE Farm Burger**

white cheddar, bacon, caramelized onions, tomato, pickles,  
butter lettuce, french fries

*eighteen*

**Brioche French Toast**

blueberry compote, orange mascarpone cream, toasted hazelnuts

*sixteen*

**Dungeness Crab Benedict**

poached eggs, steamed asparagus, herbed hollandaise, home fries

*twenty-two*

**Full English Breakfast**

beans, country toast, sunny-side eggs

*twenty*

**Grilled Chinook Salmon**

creamy mascarpone polenta, mizuna, beech mushrooms

*thirty-two*

**Pan Roasted Halibut**

crushed yukon gold potatoes, nicoise olives, sweet onions,  
tomato-almond vinaigrette

*thirty-six*

**Lemon Basil Garganelli**

zucchini blossoms, asparagus, summer squash,  
blistered tomatoes, parmesan cream

*eighteen*

**10oz Filet Mignon**

potato mille-feuille, grilled oyster mushroom, triple-crème brie,  
caramelized shallot jus

*thirty-eight*

**SIDES**

*seven*

Home Fries | Bacon | Fruit Salad  
Truffle Cheese Fries