

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 18mo
Foie Gras Torchon | Summer Sausage | Capicola | Boar Terrine | Chicken Liver Mousse*

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

~Cast Iron Pecan Sticky Bun~
sea salt caramel sauce
eight

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

Spinach & Artichoke Dip
bruschetta, grilled ciabatta
twelve

Dungeness Crab Cakes
lemon aioli, herb salad
fifteen

Grilled Chicken Caesar Salad with Bacon
romaine, smoked bacon, grana padano crisps
sixteen

Chinook Salmon and Tuscan Kale Salad
goat cheese, toasted almonds, shallots, citrus vinaigrette
eighteen

Cobb Salad
marinated chicken, bacon, butter lettuce, egg, avocado, tomato, blue cheese,
pickled red onion, cucumber, buttermilk dill ranch
seventeen

Smoked Turkey

salted pretzel roll, avocado, swiss cheese,
clover sprouts, honey mustard

sixteen

Grilled Chicken Ciabatta

mizuna, parmesan, confit tomato, basil aioli

fifteen

Croque Madame

country bread, cured ham, bechamel, gruyere, sunny-side egg

fifteen

KE Farm Burger

white cheddar, tomato, diced onion, pickles, romaine slaw,
sesame seed bun, french fries

seventeen

Brioche French Toast

honey roasted pears, hazelnut praline

sixteen

Crispy Quail & Waffles

whipped maple butter

eighteen

Scrambled Eggs in Puff Pastry Vol-au-Vent

asparagus, shiitake mushroom, lemon beurre blanc

fifteen

Eggs Benedict

french ham | smoked salmon | sautéed spinach
poached eggs, english muffin, hollandaise, home fries

eighteen

Goat Cheese and Fines Herbes Omelette

tender salad greens | french fries

fifteen

Petit Filet Mignon Oscar

crab cake, poached egg, shaved asparagus salad,
maître d' butter, hollandaise

twenty-eight

SIDES

seven

Home Fries | Bacon | Fruit Salad
Truffle Cheese Fries | Macaroni Gratin