

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
romaine, caesar dressing, grana padano crisps
twelve

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