

King Estate

CHEESE BOARD

four artisan cheeses, dried fruit,
roasted mixed nuts, warm herbed olives,
honey or jam, and crackers
\$33

CHEESE & CHARCUTERIE BOARD

three artisan cheeses, three meats, honey,
roasted mixed nuts, warm herbed olives,
dijon mustard, and crackers
\$38

BEEF AND BURNT HONEY SALAD

roasted beets, burnt honey balsamic, arugula,
toasted hazelnuts, whipped goat cheese, fine herbs
\$14

MIXED GREEN SALAD

mixed greens, apple cider vinaigrette,
pickled shallots, garlic bread crumb
\$12

BLACK GARLIC CHICKEN CAESAR

garden lettuce, black garlic dressing, grilled chicken
herbs de provence croutes, parmigiano reggiano
\$21

BREAD • FRIES • OLIVES • NUTS

\$6

\$8

\$8

\$8

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ROASTED CARROTS

roasted carrots, house lemon ricotta,
pickled sultana, seeded granola
\$14

WAGYU SIRLOIN TARTARE

chopped wagyu sirloin, forager's relish,
parmigiano reggiano, yukon chips
\$19

CRAB CAKES

crusted crab cake, pomme purée,
radish and apple slaw, estate white beurre blanc
\$24

BUTCHER'S STEAK FRITES

8oz prime cut, fries, pickled shallots,
herb butter demi-glace
\$28

POLENTA & ROASTED VEGETABLE

creamy polenta, roasted estate vegetables
tossed in salsa verde
\$17

SALMON

pan roasted salmon, estate vegetables, roe emulsion
\$34

CHICKEN \$9 | SALMON \$12 | VEGETABLE \$9

**Eating undercooked or raw meats, unpasteurized eggs or seafood can cause illness*