

Breakfast

AVAILABLE MONDAY THROUGH FRIDAY

DAILY OFFERINGS

Gluten-free toast is available by request.

EGGS BENEDICT & CRUMPETS 19

capicola, greens, poached eggs, potatoes

WAKING LADY 18

two eggs, choice of sausage/bacon/ham
toast, seasonal fruit
substitute crumpet +3

BISCUITS & GRAVY 15

house made biscuits, sausage country
gravy, with two eggs

SHAKSHUKA 17

tomatoes, parsley, cilantro, eggs, feta
sourdough toast

SMOKED SALMON TOAST 18

hollandaise cream cheese, smoked salmon,
fried egg, crispy capers, pickled onion, side
salad

BREAKFAST SALAD 17

roasted brussels sprouts, roasted carrots,
greens & herbs, yogurt dressing,
sourdough croutons, poached egg

BRISKET HASH 21

7 oz beef brisket, new potatoes, onions,
sweet peppers, two over-easy eggs

CRUMPET 5

butter & jam

SIDES

BREAKFAST POTATOES 4

PANCAKE 8

butter & maple syrup

SAUSAGE, BACON, OR HAM 5

BISCUIT 5

SMOKED SALMON 6

SINGLE EGG 2

BEVERAGES

FRUIT JUICE 3

BOTTOMLESS DRIP COFFEE 5

MIMOSA 13

BLOODY MARY 15

Kingfisher Restaurant

*Consuming raw or undercooked food can lead to food-borne illnesses.

20% service charge will be added for tables of six people or more; 100% of this service charge will be distributed to service staff.

Breakfast Buffet

\$25 FOR ADULTS/\$15 FOR KIDS UNDER 12

DAILY OFFERINGS

SCRAMBLED EGGS

SAGE ROASTED POTATOES WITH ONIONS & PEPPERS

BACON OR SAUSAGE

YOGURT & ASSORTED FRUIT

HOUSEMADE PASTRIES

Rotating Offerings

BISCUITS

farmhouse butter, honey,
seasonal jam

CROISSANTS OR MUFFINS

TOASTED ENGLISH MUFFINS

or
ASSORTED BAGELS
farmhouse butter,
preserves, marmalade

SPECIAL OFFERINGS

Additional rotating menu items

FRESH MADE PANCAKES

farmhouse butter, maple syrup

WAFFLES

farmhouse butter, maple syrup

BREAKFAST SANDWICHES

BREAKFAST BURRITO

BEVERAGES

LOCALLY-ROASTED MELA COFFEE 3

regular or decaf

BLOODY MARY 14

local blue spirits distilling cucumber vodka & pepper
vodka, demetri's bloody mary mix, tomato juice,
celery, blue cheese stuffed olives

ASSORTED HOT TEA 3

HOT CHOCOLATE WITH WHIPPED CREAM 6

MIMOSA 11

choice of: orange juice, cranberry juice, or pineapple
juice

HOT APPLE CIDER 6

FRESH ASSORTED FRUIT JUICES 6

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Dinner

STARTERS

ALMONDS & OLIVES 7

spiced almonds and marinated olives

MIXED GREEN SALAD 6 / 9

lemon vinaigrette, pickled onions,
sunflower seeds, radish

CAESAR SALAD 8 / 14

romaine, parmesan, croutons, lemon wedge

WARM ASPARAGUS SALAD 12

egg and herb sauce
add smoked salmon +5

WARM BAGUETTE 5

whipped butter

DAILY SOUP 8

ask server for daily selection

CHEESE PLATE 16

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

PORK BELLY CONFIT 12

pickled rhubarb, gastrique

SHAREABLES

CHEEZY FLATBREAD 16

parm cream, cheese blend, marinara dip

PROSCIUTTO FLATBREAD 18

marinara, cheese, prosciutto, arugula

CHEF'S FLATBREAD 20

chef's choice, ask server for daily special

PENN COVE MUSSELS 18

10 oz, saffron cream broth, bacon, crostini

HANDMADE GNOCCHI 17

foraged nettles, cream, pecorino

BAKED MAC & CHEESE 14

rigatoni, house cheese blend, garlic bread crumbs

MAINS

COQ AU VIN REISLING 24

chicken hindquarters, bacon, carrots,
cremini mushrooms, fingerlings, tarragon

BRAISED BRISKET 28

sweet potato mash, garlicky greens,
sesame cashews, carrot & ginger cream

PAN-ROASTED ROCKFISH 27

roasted cauliflower, local bacon, cherry
tomatoes, lemon & parsley

LAMB SAUSAGE 25

moroccan spices, snap peas, potatoes, cipollini,
pea & mint sauce

PASTA ALLA PANNA 20

creamy bucatini, garlic, parsley, lemon
add shrimp +8
add chicken breast +6

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Drinks

WINE

RED BLEND 14 / 42

barton & guestier - france

ROSÉ 10 / 30

josh cellars - '24 hopland, ca

CABERNET SAUVIGNON 15 / 45

dark rock - horse heaven hills, wa

SAUVIGNON BLANC 14 / 42

dark rock - horse heaven hills, wa

MALBEC 11 / 34

don rodolfo - '24 mendoza, arg

CHARDONNAY 14 / 42

among the giants - '21 goose gap, wa

COCKTAILS

APPLE CART 14

calvados, lemon, cointreau

OLD-FASHIONED 16

bourbon, demerara, bitters

GIMLET 13

gin, lime, simple

THAI BASIL SPRITZ 13

prosecco, citrus, ginger beer, thai basil

SCOTCH

MONKEY SHOULDER 9

speyside blend

MACALLAN 12 18

speyside single malt

BALVENIE 12 YR 19

speyside single malt

LAPHROAIG 27

islay single malt

LAGAVULIN 16 YR 29

islay single malt

MACALLAN 15 49

speyside single malt

BEER & OTHER BEVERAGES

ROTATING BEER ON TAP 8

Ask your server for today's taps

SOFT DRINKS 5

coca-cola, diet coke, sprite, ginger ale

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