

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

Mimosa 11

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

Hot Chocolate with Whipped Cream 6

Hot Apple Cider 6

Fresh Assorted Fruit Juices 6

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.

Dinner

STARTERS

ALMONDS & OLIVES 7

spiced marconas and marinated olives

WARM BAGUETTE 5

whipped butter

MIXED GREEN SALAD 6/9

shaved vegetables, sunflower seeds,
honey vinaigrette

SOUP OF THE MOMENT 8

ask server for daily selection

CAESAR SALAD 8/14

romaine, parmesan, croutons, lemon wedge

CHEESE PLATE 16

chefs selection of cheeses, fruit compote,
sliced meat, baguette

CHOP SALAD 16

romaine, bacon, boiled egg, cucumber,
provolone, green goddess dressing

SHAREABLES

CHEEZY FLATBREAD 16

parm cream, cheese blend, marinara dip

PENN COVE MUSSELS 18

10 oz, apple cider cream broth, bacon

PROSCIUTTO FLATBREAD 18

marinara, cheese, prosciutto, arugula

GNOCCHI BOLOGNESE 17

handmade, classic meat sauce, pecorino

CHEF'S FLATBREAD 20

chef's choice, ask server for daily special

BAKED MAC & CHEESE 14

rigatoni, house cheese blend, garlic bread crumbs

MAINS

COQ AU VIN REISLING 24

chicken hindquarters, bacon, carrots,
cremini mushrooms, fingerlings

DUCK CONFIT 27

roasted brussels, french mustard,
slow roasted onions, gruyere shortbread

BEEF RIOJA 28

braised brisket, garlic green beans, mash

PASTA ALLA PANNA 20

creamy bucatini, garlic, parsley, lemon

add shrimp +8

add chicken breast +6

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