

King Brunch

Oysters- Cucumber Apple Relish

Seasonal Greens

Fried Surf salad

Smoked Octopus- Frisee, Radish, Poached Egg

Country Pate

Fried Chicken Thighs in Garlic Sauce, Poached Egg, Grilled Flat Bread

Fresh Biscuits, Scrambled Egg, Smoked Haddock Gravy

Hopple Popple

Eggs Benedict- Oscars Irish Whiskey Bacon

Mussels- Mead, Water Spinach, Garlic Bread

White chocolate Chip Pancakes, Seasonal Fruit Maple, Toasted Pine nut

French Toast- Honey ricotta, Bee Pollen

Corned beef hash- house corned beef, comte cheese, cornichon.

Currywurst Hero

Hanger steak and eggs

The Side

2 eggs

2 Pancakes

Bev Eggelston pork sausage

Fathers Bacon

Hash browns

DINNER

HORS D'OEUVRES

Deviled Egg Salad Toast
Radish Honey Butter
Lemon Caraway Chips
Gougères, Beer Cream
Sausage Bread
Tartine, Spaghetti Squash, Mimolette
Pickled Grapes Mojama

Appetizer

Oysters- Green Apple, Horseradish
Seasonal Greens
Fall Squash Velouté - Spice Bread, Chamomile
Local Fluke- Fennel, Cucumber, Dill Pollen
Tuna Crudo- Wax bean, Citrus, Pumpernickel
Smoked Octopus- Frisée, Radish, Poached Egg
Beef Tartare- American Caviar Chantilly
Foie Gras- Grape, Mustard Seed, Brioche
Burgundy Snails- Mushroom Butter, Sauerkraut, Rye bread
Tripe Gratin- Endive, Orange
Pigs Heads Tortellini- Honey-Crisp Apple Jus, Apple Salad
Veal Sweetbreads- Celery Root, Celery Salad, Pear

Entree

Mussels and Cockles-Mead, Water Spinach
Dorade-White Bean Gremolata, Pistachio
Skate-Cauliflower, Capers, Maple
Scallop, Walnut Romesco, Salad of Onions
King Burger- BnB Pickles, Béarnaise
Duck- Chestnut, Turnip, Scotch Albufera
Pork Belly- Choucroute, Apple Cider
Lamb Saddle, Winter Bean Stew, Bean Sprouts
Hanger Steak- Hasselback Potato, Escarole, Bone Marrow Dressing
Salt Crust Chicken For Two, "Legs and Eggs", Mushroom Fricassee

Sides

Mushroom Fricassee
Winter Bean Stew With Lamb Bacon
King Fries
Sautéed Market Greens

Cocktails

His Majesty - 13

Ransom Gin, Purity Vodka, Lillet Blanc, Orange Bitters

Syne Cozily - 12

Bulleit Bourbon, Root, Pumpkin/Butternut Squash Syrup, Lemon, Benedictine

Promised Land - 13

Cardenal Mendoza Brandy, Egg White, Fig, Housemade Grenadine, Bitters

Verloren - 13

Riazul Tequila, Sombra Mezcal, Beet, Rosemary, Green Chartreuse

Yesterday, Tomorrow - 12

Bols Genever, Pimento Dram, Cranberry Cordial, Lemon Bitters

Camille - 13

Hendricks Gin, Club Soda, Tonic Ice, Sriracha Bitters

Tucked Away - 12

Michael Collins Whisky, Barenjager, Ginger, Lemon, Bitters

Tamazand - 14

WhistlePig Rye, Lillet Rouge, Apple Cider Balsamic, Cinnamon infused Bitters, Smoke

Rejouissance - 12

Prosecco, St, Germain, Lemon infused Reyka Vodka, Bittered Sugar

Grandeurs and Tumults - 11

Ron Abuelo Rum, Pear, Averna, Cardamom

Beer

Draught:

Name	Region	Style	ABV	Price
Radeberger	Germany	Pilsner	4.8%	\$6
Gaffel	Germany	Kolsch	4.8%	\$6
Hofbrau Dunkel	Germany	Dunkel	5.5%	\$6

Beer Flight:

	Price
A sampling of all three draughts and one seasonal beer cocktail	\$9
Beer Cocktail: <i>Beer and Fruit Basket</i> ^{wL} – Radebrger, Crème de Cassis, Lemon, Honey, Gin	

Bottle:

Name	Region	Style	Oz	ABV	Price
Kostritzer Schwarzbier	Germany	Black Lager	12	4.8%	\$7
Weihnstephan	Germany	Hefeweiss	12	5.1%	\$7
Aecht Schlenkerla Rauchbier Märzen	Germany	Smoked Lager	16.9	5.4%	\$14
J.k Scrumpy's Hard Cider	USA	Cider	22	6.0%	\$18
Stone India Pale Ale	USA	IPA	12	7.0%	\$8
Gavroche	France	Red Ale	11.2	8.5%	\$11
Chimay Red	Belgium	Belgian	11.2	7.0%	\$11
La Trappe Quadrupel	Belgium	Trappist	11.2	10.2%	\$12