

Brunch

**SERVED SATURDAY + SUNDAY
11AM-4PM**

CHOICE OF ASSORTED BREAKFAST PASTRIES 4

SEASONAL FRESH FRUIT SALAD 12

STEEL CUT OATMEAL

brown sugar + pine nut crumble 13

ARTISANAL GRANOLA

cranberry yogurt + new york state honey 12

EGGS ANY STYLE

home fries + toasted crumpet 18

EGGS BENEDICT/FLORENTINE

lemon hollandaise + toasted crumpet 21

HAM + GRUYÈRE CAST IRON FRITTATA 17

MUSHROOM + SAUTÉED GREENS CAST IRON FRITTATA 17

FRIED EGG SANDWICH

sautéed greens, white cheddar, smoked ham + cheddar biscuit 16

PEPPERS + EGGS

blistered long hots, charred scallion + ciabatta 16

FRIED OYSTER + EGG SANDWICH

bacon + sourdough pullman 18

KINGSIDE WAFFLE

nutella-whipped mascarpone + DOC'S maple syrup 18

KINGSIDE FRENCH TOAST

vanilla sugar + DOC'S maple syrup 18

SIDES

MAPLE BACON 10

HOME FRIES 10

BREAKFAST SAUSAGE 10

TOASTED CRUMPET 4

RAW BAR

EAST COAST OYSTERS

cocktail sauce, jalapeño mignonette
+ marinated beet mignonette 18/36

POACHED WILD WHITE SHRIMP

jalapeño + cilantro 18

TUNA CRUDO

uni vinaigrette + chives 21

LONG ISLAND FLUKE CRUDO

lemon + aleppo pepper
cucumber 16

RED SNAPPER CRUDO

citrus salt + fennel pollen
crunchy quinoa 17

MARINATED WHITE ANCHOVIES

french breakfast radish
+ herb salad 15



Dinner Served
4PM-11PM

SMALL PLATES

SWEET GARLIC SOUP 14

CRISPY BABY ARTICHOKES 14

BUTTER LETTUCE

fresh herbs + red wine vinaigrette 13

ROASTED BROCCOLI RABE + FREGULA

shaved gouda, chick peas + oregano vinaigrette 14

KINGSIDE CAESAR

charred escarole + anchovy panini 14

GRILLED KALE

goat cheese, olives + toasted almonds
lemon vinaigrette 15

ROASTED BEETS

braised beet greens + fresh horseradish 15

BABY VEGETABLE CRUDITÉ

green goddess + green olive tapenade 14

PORK TERRINE

crispy pork, long hot peppers, tomato confit
+ whole grain vinaigrette 16

GRILLED OCTOPUS

crispy chorizo + papas bravas 18

FOIE GRAS

herb bread crumbs + savory fig caramel 20

ROASTED SNAILS

bone marrow + garlic butter 17

CERVELLA DI VITELLO

capers, lemons + brown butter 16

HAY-AGED PECORINO + RICOTTA
+ TRUFFLE HONEY TOAST 16

LARGE PLATES

ROASTED SEA BASS

blue crab broth, celery root purée, olives
+ tomato confit 34

ROASTED SCALLOPS

guanciale, heirloom beans + herb salad 33

SEARED TUNA

wild mushrooms, braised radish
+ sea beans 36

ROASTED CHICKEN BREAST

smoked chickpea purée + poached egg 29

BRAISED PORK BELLY

roasted shallots, escarole + pork jus 32

KINGSIDE BURGER

giardiniera relish, soppressata
white cheddar 19
(kingside burger, plain 18)

GRILLED SKIRT STEAK

chimichurri + watercress 32

CHITARRA

roasted tomato + parmesan 25

BUTTERNUT SQUASH GNUDI

hazelnuts + mascarpone 27

FOR TWO

(PLEASE ALLOW 45 MINUTES)

32 OZ COWBOY RIB EYE

roasted bone marrow + watercress 95

WHOLE ROASTED RED SNAPPER

leeks + tarragon 70

ROAST CHICKEN

roasted vegetables + potatoes 65

DOUBLE RIB VEAL CHOP

wax beans + roasted garlic 90

CHARCUTERIE & CHEESE

serrano ham, tomato jam
+ toasted potato focaccia 12

la quercia coppa piccante
pickled vegetables 13

jambon de paris + whole grain
mustard potato salad 11

old amsterdam +
marcona almonds 10

blue bonnet +
port-roasted grapes 11

kunik +
toasted walnut raisin bread 12

SIDES

SALT + PEPPER FRIES

sweet onion aioli 10

SAUTÉED BROCCOLI RABE

long hots + garlic 10

FREGULA MAC + CHEESE 10

FENNEL GRATIN 10

ROASTED CAULIFLOWER 10

SAUTÉED SEASONAL GREENS 10

ROASTED WILD MUSHROOMS

caramelized shallots 10

SPARKLING BY THE SPLIT

FREIXENET CAVA
penedés, spain 14

LAMBERTI PROSECCO
veneto, italy 13

SEGURA CAVA ROSÉ
penedés, spain 14

VEUVE CLICQUOT
champagne, france (glass) 22

WINE BY THE QUARTINO

WHITE

PINOT GRIGIO
tiamo organic '12, veneto, italy 13

SAUVIGNON BLANC
matua paretai '12, new zealand 13

PINOT GRIS (ON TAP)
king estate '11, oregon 13

VIIGNIER
bonterra '11, california 15

CHARDONNAY
clos du val '11, california 15

ROSÉ

SYRAH / GRENACHE
domaine de nizas '12, france 13

RED

PINOT NOIR
laluere-piot '11, burgundy, france 13

GARNACHA
las rocas '09, spain 13

NERO D'AVOLA
tenuta rapitala 'campo reale' '12, sicily 13

MALBEC
tierra secreta '11, argentina 14

CABERNET SAUVIGNON
michel torino '11, argentina 15

CLASSIC COCKTAILS 16

BARREL-AGED MANHATTAN
michters rye, cocchi del torino
+ angostura bitters

BARREL-AGED NEGRONI
farmers gin, dolin sweet vermouth
+ campari

OLD FASHIONED
old forrester bourbon, muddled sugar cube
angostura + regans bitters

AVIATION
plymouth gin, maraschino liqueur
crème de violette + fresh lemon juice

KINGSIDE GIN + TONIC
hendricks gin + housemade
allspice, lavender + lemongrass tonic

HOUSE COCKTAILS 16

SPICY PALOMA
casamigos blanco tequila
thai chile aperol + grapefruit soda

MIDNIGHT TRYST
bombay sapphire gin, vanilla
blackberries + lemon

TROUBLEMAKER
belvedere vodka, bonal, strawberry-lime +
cucumber soda

CALI SWIZZLE
caliche rum, cinnamon, cardamom
orange, pineapple + peychauds bitters

WALTER + SAVANNAH
woodford reserve bourbon, walnut syrup
peach + lemon

THE SMOKEY SANTILLANA
herradura reposado, mescal, vanilla
+ molé bitters

BEER

ON TAP

KELSO PILSNER, BROOKLYN NY 8

SOUTHAMPTON DOUBLE WHITE,
SOUTHAMPTON NY 9

CAPTAIN LAWRENCE PALE ALE,
ELMSFORD NY 9

KINGSIDE IPA, ELMSFORD NY 9

BY THE BOTTLE

COORS/ COORS LIGHT,
GOLDEN CO 8

MILLER LIGHT, MILWAUKEE WI 8

BLUE MOON, GOLDEN CO 9

HEINEKEN / HEINEKEN LIGHT,
HOLLAND 9

AMSTEL LIGHT, AMSTERDAM 9

STELLA ARTOIS, BELGIUM 9

CORONA / CORONA LIGHT,
MEXICO 8

BLUE POINT TOASTED LAGER,
PATCHOGUE NY 9

SIXPOINT CRISP, BROOKLYN NY 9

RAW BAR

EAST COAST OYSTERS

cocktail sauce, jalapeño mignonette
+ marinated beet mignonette 18/36

POACHED WILD WHITE SHRIMP

jalapeño + cilantro 18

TUNA CRUDO

uni vinaigrette + chives 21

LONG ISLAND FLUKE CRUDO

lemon + aleppo pepper
cucumber 16

RED SNAPPER CRUDO

citrus salt + fennel pollen
crunchy quinoa 17

MARINATED WHITE ANCHOVIES

french breakfast radish
+ herb salad 15



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11AM-4PM

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CRISPY BABY ARTICHOKES 14

BUTTER LETTUCE

fresh herbs + red wine vinaigrette 13

ROASTED BROCCOLI RABE + FREGULA

shaved gouda, chick peas + oregano vinaigrette 14

KINGSIDE CAESAR

charred escarole + anchovy panini 14

GRILLED KALE

goat cheese, olives + toasted almonds
lemon vinaigrette 15

ROASTED BEETS

braised beet greens + fresh horseradish 15

BABY VEGETABLE CRUDITÉ

green goddess + green olive tapenade 14

PORK TERRINE

crispy pork, long hot peppers, tomato confit
+ whole grain vinaigrette 16

GRILLED OCTOPUS

crispy chorizo + papas bravas 18

FOIE GRAS

herb bread crumbs + savory fig caramel 20

ROASTED SNAILS

bone marrow + garlic butter 17

CERVELLA DI VITELLO

capers, lemons + brown butter 16

HAY-AGED PECORINO + RICOTTA
+ TRUFFLE HONEY TOAST 16

LARGE PLATES

KINGSIDE BURGER

giardiniera relish, soppressata
+ white cheddar 19
(kingside burger, plain 18)

PORCHETTA SANDWICH

spicy broccoli rabe, provolone + spiced relish
ciabatta bread 17

SMOKED RICOTTA SANDWICH

braised greens + potato focaccia 16

SMOKED CHICKEN SANDWICH

beet mostarda + foie gras mousse
pumpernickel bread 17

MAPLE BACON + AVOCADO SANDWICH

roasted tomatoes + rye bread 16

CHITARRA

roasted tomato + parmesan 25

ROASTED SEA BASS

blue crab broth, celery root purée, olives
+ tomato confit 34

SEARED TUNA

wild mushrooms, braised radish
+ sea beans 36

ROASTED CHICKEN BREAST

smoked chickpea purée + poached egg 29

GRILLED SKIRT STEAK

chimichurri + watercress 32

CHARCUTERIE & CHEESE

serrano ham, tomato jam
+ toasted potato focaccia 12

la quercia coppa piccante
pickled vegetables 13

jambon de paris + whole grain
mustard potato salad 11

old amsterdam +
marcona almonds 10

blue bonnet +
port-roasted grapes 11

kunik +
toasted walnut raisin bread 12

SIDES

SALT + PEPPER FRIES
sweet onion aioli 10

SAUTÉED BROCCOLI RABE
long hots + garlic 10

FREGULA MAC + CHEESE 10

FENNEL GRATIN 10

ROASTED CAULIFLOWER 10

SAUTÉED SEASONAL GREENS 10

ROASTED WILD MUSHROOMS
caramelized shallots 10

SPARKLING BY THE SPLIT

FREIXENET CAVA
penedés, spain 14

LAMBERTI PROSECCO
veneto, italy 13

SEGURA CAVA ROSÉ
penedés, spain 14

VEUVE CLICQUOT
champagne, france (glass) 22

NON-ALCOHOLIC

LIQUITERIA COLD PRESSED JUICES 9

ALL GREENS
kale, spinach, romaine, parsley
celery + cucumber

ALL GREENS WITH APPLE
apple, kale, spinach, romaine, parsley
celery + cucumber

KILLER XX
apple, lemon, double serving of ginger,
cayenne + immunity now

BEETS ME
carrot, beet, apple, pear, lemon + ginger

COCONUT WATER
100% organic raw coconut water

LIQUITERIA COLD PRESSED JUICES 7

ORANGE JUICE

GRAPEFRUIT JUICE

WINE BY THE QUARTINO

WHITE

PINOT GRIGIO
tiamo organic '12, veneto, italy 13

SAUVIGNON BLANC
matua paretai '12, new zealand 13

PINOT GRIS (ON TAP)
king estate '11, oregon 13

VIIGNIER
bonterra '11, california 15

CHARDONNAY
clos du val '11, california 15

ROSÉ

SYRAH / GRENACHE
domaine de nizas '12, france 13

RED

PINOT NOIR
laluere-piot '11, burgundy, france 13

GARNACHA
las rocas '09, spain 13

NERO D'AVOLA
tenuta rapitala 'campo reale' '12, sicily 13

MALBEC
tierra secreta '11, argentina 14

CABERNET SAUVIGNON
michel torino '11, argentina 15

CLASSIC COCKTAILS 16

BARREL-AGED MANHATTAN
michters rye, cocchi del torino
+ angostura bitters

BARREL-AGED NEGRONI
farmers gin, dolin sweet vermouth
+ campari

OLD FASHIONED
old forrester bourbon, muddled sugar cube
angostura + regans bitters

AVIATION
plymouth gin, maraschino liqueur
crème de violette + fresh lemon juice

KINGSIDE GIN + TONIC
hendricks gin + housemade
allspice, lavender + lemongrass tonic

HOUSE COCKTAILS 16

SPICY PALOMA
casamigos blanco tequila
thai chile aperol + grapefruit soda

MIDNIGHT TRYST
bombay sapphire gin, vanilla
blackberries + lemon

TROUBLEMAKER
belvedere vodka, bonal, strawberry lime +
cucumber soda

CALI SWIZZLE
caliche rum, cinnamon, cardamom
orange, pineapple + peychauds bitters

WALTER + SAVANNAH
woodford reserve bourbon, walnut syrup
peach + lemon

THE SMOKEY SANTILLANA
herradura reposado, mescal, vanilla
+ molé bitters

BEER

ON TAP

KELSO PILSNER, BROOKLYN NY 8

SOUTHAMPTON DOUBLE WHITE,
SOUTHAMPTON NY 9

CAPTAIN LAWRENCE PALE ALE,
ELMSFORD NY 9

KINGSIDE IPA, ELMSFORD NY 9

BY THE BOTTLE

COORS/ COORS LIGHT,
GOLDEN CO 8

MILLER LIGHT, MILWAUKEE WI 8

BLUE MOON, GOLDEN CO 9

HEINEKEN / HEINEKEN LIGHT,
HOLLAND 9

AMSTEL LIGHT, AMSTERDAM 9

STELLA ARTOIS, BELGIUM 9

CORONA / CORONA LIGHT,
MEXICO 8

BLUE POINT TOASTED LAGER,
PATCHOGUE NY 9

SIXPOINT CRISP, BROOKLYN NY 9

TO EAT

EAST COAST OYSTERS

spicy cocktail sauce, jalapeño mignonette + marinated beet mignonette 18/36

POACHED WILD WHITE SHRIMP

jalapeño + cilantro 18

SPICED CASHEWS

aleppo pepper + lime zest 6

ROSEMARY + BLACK PEPPER KETTLE CHIPS 6

FOCACCIA, WHIPPED LARDO + TOMATO JAM 8

KUNIK + TOASTED WALNUT BREAD 12

HAY-AGED PECORINO RICOTTA + TRUFFLE HONEY TOAST 16

OLD AMSTERDAM + MARCONA ALMONDS 10

SERRANO HAM, TOMATO JAM + TOASTED POTATO FOCACCIA 12

LA QUERCIA COPPA PICANTE, PICKLED VEGETABLES 13

JAMBON DE PARIS + WHOLE GRAIN MUSTARD POTATO SALAD 11

CRISPY BABY ARTICHOKEs 14

BRANDAde CROQUETTES

green olive tapenade 15

BUTTER LETTUCE

fresh herbs + red wine vinaigrette 13

KINGSIDE CAESAR

charred escarole + anchovy panini 14

KINGSIDE BURGER

giardiniera relish, soppressata, white cheddar + sesame bun 19

KINGSIDE BURGER, PLAIN 18

GRILLED SKIRT STEAK

chimichurri + watercress 32

FREGULA MAC + CHEESE 10

SALT + PEPPER FRIES

sweet onion aioli 10

CLASSIC COCKTAILS 16

BARREL-AGED MANHATTAN

michters rye, cocchi del torino + angostura bitters

BARREL-AGED NEGRONI

farmers gin, dolin sweet vermouth + campari

OLD FASHIONED

old forrester bourbon, muddled sugar cube, angostura + regans bitters

AVIATION

plymouth gin, maraschino liqueur, crème de violette + fresh lemon juice

KINGSIDE GIN + TONIC

hendricks gin + housemade allspice, lavender + lemongrass tonic

HOUSE COCKTAILS 16

SPICY PALOMA

casamigos blanco tequila, thai chile aperol + grapefruit soda

MIDNIGHT TRYST

bombay sapphire gin, vanilla, blackberries + lemon

TROUBLEMAKER

belvedere vodka, bonal, strawberry, lime + cucumber soda

CALI SWIZZLE

caliche rum, cinnamon, cardamom, orange, pineapple, peychauds bitters

WALTER + SAVANNAH

woodford reserve bourbon, walnut syrup, peach + lemon

THE SMOKEY SANTILLANA

herradura reposado, mescal, vanilla + molé bitters

WINE BY THE QUARTINO

WHITE

PINOT GRIGIO

tiamo organic '12, veneto, italy 13

SAUVIGNON BLANC

matua paretai '12, new zealand 13

PINOT GRIS (ON TAP)

king estate '11, oregon 13

VIOGNIER

bonterra '11, california 15

CHARDONNAY

clos du val '11, california 15

ROSÉ

SYRAH / GRENACHE

domaine de nizas '12, france 13

RED

PINOT NOIR

laluere-piot '11, burgundy, france 13

GARNACHA

las rocas '09, spain 13

NERO D'AVOLA

tenuta rapitala 'campo reale' '12, sicily 13

MALBEC

tierra secreta '11, argentina 14

CABERNET SAUVIGNON

michel torino '11, argentina 15

RUM

BACARDI LIGHT 13

BACARDI LIMON 13

CALICHE 13

CAPT. MORGAN 13

DON Q GRAND ANEJO 18

GOSLINGS BLACK SEAL 13

MT GAY BLACK LABEL 13

MEYERS 13

MALIBU 13

COGNAC

COURVOISIER VSOP 14

HENNESSEY VSOP 15

HENNESSEY XO 45

PIERRE FERRAND 1840 14

REMY LOUIS XIII 300

REMY VSOP 14

REMY XO 45

D'USSE 15

APERITIFS + DIGESTIFS

AMARONONINO 14

APEROL 12

CAMPARI 13

CARPANO ANTICA 13

CYNAR 12

FERNET BRANCA 13

LILLET WHITE 12

PERNOD 12

PIMMS NO. 1 12

PUNT Y MES 12

RICARD 12

VODKA

ABSOLUT 14
BELVEDERE 15
BELVEDERE BLACK RASPBERRY 15
CROP CITRUS 14
CROP CUCUMBER 14
GREY GOOSE 15
GREY GOOSE ORANGE 15
GREY GOOSE LA POIRE 15
KETEL ONE 15
LITTLE BLACK DRESS 13
STOLI 13
STOLI ORAHNJ 13
STOLI RASPBERRY 13
STOLI VANILLA 13
ZUBROWKA BISON GRASS 13
TITOS 14
AKVINTA 14

GIN

BOMBAY 13
BOMBAY SAPPHIRE 14
BROOKLYN 15
DEATHS DOOR 13
NYDC DOROTHY PARKER 13
FARMERS 13
HENDRICKS 15
PLYMOUTH 13
TANQUERAY 13

SPARKLING BY THE SPLIT

FREIXENET CAVA
penedés, spain 14

LAMBERTI PROSECCO
veneto, italy 13

SEGURA CAVA ROSÉ
penedés, spain 14

VEUVE CLICQUOT
champagne, france (glass) 22

BEER

ON TAP

KINGSIDE IPA, ELMSFORD NY 9
KELSO PILSNER, BROOKLYN NY 8
SOUTHAMPTON DOUBLE WHITE, SOUTHAMPTON NY 9
CAPTAIN LAWRENCE PALE ALE, ELMSFORD NY 9

BY THE BOTTLE

COORS / COORS LIGHT, GOLDEN CO 8
MILLER LIGHT, MILWAUKEE WI 8
BLUE MOON, GOLDEN CO 9
HEINEKEN / HEINEKEN LIGHT, HOLLAND 9
AMSTEL LIGHT, AMSTERDAM 9
STELLA ARTOIS, BELGIUM 9
CORONA / CORONA LIGHT, MEXICO 8
BLUE POINT TOASTED LAGER, PATCHOGUE NY 9
SIXPOINT CRISP, BROOKLYN NY 9

TEQUILA

PEPE LOPEZ 13
CAZADORES REPOSADO 14
CORRALEJO BLANCO 14
CORRALEJO REPO 15
CASAMIGOS BLANCO 15
CASAMIGOS REPOSADO 16
DON JULIO ANEJO 17
DON JULIO BLANCO 15
DON JULIO 1942 35
HERRADURA ANEJO 16
HERRADURA REPOSADO 15
HERRADURA SILVER 14
HERRADURA SECCLECCION SUPREMA 80
MILAGRO SILVER 13
PATRON ANEJO 17
PATRON REPOSADO 16
PATRON SILVER 15
PATRON PLATINUM 50

BOURBON + RYE

BASIL HAYDEN 15
BLANTONS 15
BOOKERS 17
BUFFALO TRACE 13
BULLEIT BOURBON 14
ELIJAH CRAIG 12YR 15
JACK DANIELS 13
JACK SINGLE BARREL 15
MICTERS BOURBON 14
MICTERS RYE 14
GENTLEMAN JACK 14
HIGH WEST DOUBLE RYE 14

HIGH WEST CAMPFIRE 15
JIM BEAM 13
KNOB CREEK 15
MAKERS MARK 13
OLD FORESTER 13
RITTENHOUSE RYE 100 13
WILD TURKEY 81 13
WOODFORD RESERVE 15
TEMPLETON RYE 14
WIDOW JANE 13

SINGLE MALT

BALVENIE 12YR BARREL 15
DALWHINNIE 15YR 15
GLENFIDDICH 12YR 14
GLENFIDDICH 15YR 18
GLENLIVET 12YR 16
GLENMORANGIE 10YR 14
HIGHLAND PARK 18 30
LAGAVULIN 16YR 22
LAPHROAIG 10YR 14
MACALLAN 12YR 14
MACALLAN 18YR 38
MACALLAN FINE OAK 15 22
MACALLAN 25YR 125
OBAN 14YR 19