

GLUTEN FREE OPTIONS

Welcome to Kingfishers. We are committed to providing all guests with a positive dining experience, including those with food allergies and sensitivities. However, we are not a gluten-free restaurant and cannot ensure gluten contamination will never occur. If you are Celiac or have a high sensitivity to gluten, please be advised that while we take every precaution to prepare your gluten-free meal, there is always a small risk of gluten in the air or on adjacent work surfaces that may contaminate your food.

When ordering from this menu, please be sure to mention your allergy/sensitivity/intolerance to your server. Please note the following designations
*CF denotes Celiac Friendly *MCG denotes May Contain Gluten

CHARCUTERIE & CHEESE 32 CF

Iron Butcher Meats, Farmhouse Natural Cheeses, Pickles, Preserves, Cucumber

SALMON TRIO BOARD 32 CF

Smoked Salmon, Candied Salmon, Salmon Rilletto, Cucumber

FRESH SHUCKED OYSTERS MP CF

Lemon, Mignonette Pearls, Fresh Horseradish

GARLIC HUMMUS 13 CF

House Hummus, Crispy Chickpeas, Olives

SMOKED SALMON LETTUCE BOATS 21 CF

Endive Boats, Bruce's Smoked Salmon, Pickled Celery, Thousand Island Dressing, Chive Oil

FRENCH ONION POTATO PAVE 15 CF

Potato Pave Stacks, Caramelized Onions, Cheddar Gratin, Chives, French Onion Aioli, Bacon

TOMATO BRUSCHETTA 13 CF

Cucumber, Heirloom Tomatoes, Balsamic Vinegar, Basil, Farmhouse Cheese

FRIES 9 CF

Local Kennebec Potato

YAM FRIES 12 CF

Crispy Yam Fries, House Chipotle Mayo

CHICKEN WINGS 19 MCG

1lb Salt & Pepper, Honey Garlic, Hot Sauce, Dry Hot, or Korean BBQ

TACOS 21 CF

*Endive Lettuce, Coleslaw, Tomato Red Pepper Salsa, Cilantro, Chipotle Mayo
Choice of: Herb Crusted Rockfish, Pork Belly*

STEAMED MUSSELS 18 CF

1/2 lb French Style Creamy Broth, Chive Oil

BEEF CARPACCIO 18 CF

*Thinly Shaved Beef Tenderloin, Peppercorn Aioli, Kabritt Cheese, Arugula,
Olive Oil, Lemon, Cucumber*

S O U P S / S A L A D S / B O W L S

Grilled or Blackened Chicken, Prawn, or Salmon Skewers 10

KANAKA SALAD 16 CF

Feta Cheese, Candied Nuts, Fresh Berries, Honey Poppyseed gf/vg

THE ALBION 16 MCG (CF IF OMITTING CRISPY ONIONS)

Baby Kale, Beans, Quinoa, Red Peppers, Fennel, Radish, Avocado, Lettuce, House Ranch, Crispy Onions

TUNA POKE BOWL 26 MCG (CF IF OMITTING RICE CHIPS AND CRISPY ONIONS)

*Tuna, Sushi Rice, Edamame, Kimchi, Pickled Vegetables, Cucumber,
Crispy Rice Chips, Soy Marinade, Crispy Onions*

H A N D H E L D S

Served Lettuce Wrapped with Garden Salad
Sub: Yam Fries, Kanaka Salad 4

BUTCHERS BURGER 26 CF

Iron Butcher Beef Patty, Farmhouse Cheesemakers Heidi, Bacon Jam, Black Garlic Aioli, Arugula

CHEDDAR BURGER 21 CF

Cheddar Cheese, Tomato, Lettuce, Onion, Burger Sauce

CHICKEN & BRIE SANDWICH 24 CF

Chicken Breast, Double Cream Brie, Balsamic Glaze, Arugula, Tomato, Pesto Aioli

MEDITERRANEAN FALAFEL BURGER 21 CF

Falafel Patty, Pesto Aioli, Marinated Zucchini, Arugula, Caponata

SIRLOIN STEAK 38 CF

7oz CAB Sirloin, Mashed Potatoes, Seasonal Vegetables, Demi-Glace

E N T R É E S

AVAILABLE AFTER 4:00

HERB CRUSTED ROCKFISH 26 CF

Warm Fingerling Potato Salad, Seasonal Vegetables

SPRING SALMON 38 CF

Poached Salmon, Beurre Blanc, Chive Oil, Seasonal Vegetables

BEEF TENDERLOIN 44 CF

Grassfed Beef Tenderloin, Potato Pave, Ratatouille, Chimichurri

Y O U N G G U E S T S

MAC & CHEESE 14 CF

Not From The Box, Real Cheddar & Parmesan Made with Gluten Free Penne

CHEESEBURGER 15 CF

Iron Butcher Patty, Cheddar, Burger Sauce, Served Lettuce Wrapped

D E S S E R T S

ICE CREAM SUNDAE 11 CF

House Made Ice Cream, Berries, Chocolate Sauce, Chantilly

MILK CHOCOLATE SEMIFREDDO 11 CF

Chocolate Cremeux, Candied Pecans

CRÈME BRÛLÉE 10 CF

Vanilla Citrus Custard, Caramelized Sugar

SCOOP OF ICE CREAM 3 CF

House Made Ice Cream
Vanilla, Chocolate, Strawberry, or Sorbet
