

S H A R E A B L E S

CHARCUTERIE & CHEESE 32

Iron Butcher Meats, Farmhouse Natural Cheeses, Pickles, Preserves, Crackers, Crostini

SALMON TRIO BOARD 32

Smoked Salmon, Candied Salmon, Salmon Rillette, Crostini, Raincoast Crackers, Cucumbers

FRESH SHUCKED OYSTERS MP

Lemon, Mignonette Pearls, Fresh Horseradish

GARLIC HUMMUS 13

House Hummus, Crispy Chickpeas, Olives, Toasted Pita Bread

CHICKEN WINGS 19

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

SMOKED SALMON LETTUCE BOATS 21

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

FRENCH ONION POTATO PAVE 15

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

TOMATO BRUSCHETTA 13

Toasted Crostini, Garlic Butter, Heirloom Tomatoes,
Balsamic Vinegar, Basil, Farmhouse Cheese

CHICKEN TENDERS 19

Panko Breaded Tenders, Kennebec Fries, Honey Mustard Mayo

YAM FRIES 12

Crispy Yam Fries, House Chipotle Mayo

A P P E T I Z E R S

CHICKEN SLIDERS 19

Nashville Fried Chicken Thighs, House Made Buns, Coleslaw, Pickles

TACOS 21

3 Tacos on Flour Tortillas,
Coleslaw, Tomato Red Pepper Salsa, Cilantro, Chipotle Mayo
Choice of: Herb Crusted Rockfish or Pulled Korean Pork

STEAMED MUSSELS 19

1/2 lb French Style Creamy Broth, Chive Oil, Toasted Focaccia

BEEF CARPACCIO 19

Thinly Shaved Beef Tenderloin, Peppercorn Aioli, Kabritt Cheese, Arugula, Olive Oil,
Lemon, Toasted Crostini

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

Grilled or Blackened Chicken, Prawn or Salmon Skewer 10

SEAFOOD CHOWDER 17

New England Style Chowder, Focaccia

KANAKA SALAD 16

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

THE ALBION 18

Mixed Greens, Beans, Quinoa, Red Peppers, Fennel, Radish, Avocado,
Crispy Onions, House Ranch

CAESAR SALAD 14

Romaine, House Caesar Dressing, Parmesan, Croutons

TUNA POKE BOWL 26

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

****General Disclaimer:**

The consumption of raw oysters poses an increased risk of foodborne illness

H A N D H E L D S

Served with choice of Kennebec Fries, Garden Salad
Sub: Yam Fries, Kanaka Salad, Caesar Salad or Chowder 4

BUTCHERS BURGER 26

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

CHEDDAR BURGER 21

Cheddar Cheese, Tomato, Lettuce, Onion, Burger Sauce

KOREAN PORK SANDWICH 23

Korean BBQ Braised Pork, Arugula, Pickled Vegetables, Kewpie Mayo, Baguette

HALIBUT BURGER 26

Beer Battered Halibut & Cod Patty, Coleslaw, Shallot, Tartar Sauce, Brioche Bun

CHICKEN & BRIE SANDWICH 24

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

MEDITERRANEAN FALAFEL BURGER 21

Falafel Patty, Pesto Aioli, Marinated, Grilled Zucchini, Arugula, Caponata, Brioche Bun

FISH & CHIPS 25

2pc Craft Beer Battered Rockfish, Kennebec Fries,
Almond & Craisin Coleslaw, Famous House Tartar Sauce

SIRLOIN STEAK 38

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

JÄGERSCHNITZEL 26

Breaded Pork Schnitzel, Cabbage, Mash, Seasonal Vegetables, Lemon

E N T R È E S

A V A I L A B L E A F T E R 4 : 0 0

HERB CRUSTED ROCKFISH 27

Warm Fingerling Potato Salad, Seasonal Vegetables, Mustard Cream Sauce

SPRING SALMON 35

Seared Salmon, Pesto Gnocchi, Green Peas, Heirloom Tomato

BEEF TENDERLOIN 44

Grassfed Beef Tenderloin, Potato Pave, Ratatouille, Chimichurri, Onion Rings

SEAFOOD PASTA 31

Mild Spiced Tarragon Marinara, Hokkaido Scallop, Prawns, Mussels, Rockfish,
Roasted Red Peppers, Focaccia

CAJUN PASTA 27

Chicken Breast, Cajun Cream Sauce, Sundried Tomatoes, Parmesan, Focaccia

PESTO GNOCCHI 25

House Made Gnocchi, Pumpkin Seed Pesto, Tomatoes, Fermier Cheese, Green Peas

Pure, Simple, Local

Our philosophy is simple: fresh, local ingredients prepared in-house with care and skill. At Kingfishers, we commit to this in everything we do, from our handcrafted sauces to our freshly baked breads, and vegetables from our own garden.

Dive into a menu designed to showcase the best our local suppliers, farms and waters have to offer.

YOUNG GUESTS

TENDERS 15

2 Panko Crusted Free Run Chicken
Tenders, Fries, Honey Mustard

MAC & CHEESE 14

Not From The Box, Real Cheddar &
Parmesan

CHEESEBURGER 15

Iron Butcher Patty, Cheddar, Burger
Sauce

BRUNCH SATURDAY & SUNDAY 11-3:30

KINGFISHERS FRY 23

2 Eggs, 2 Bacon, 2 Sausages,
Grilled Tomato, Hash, Toast, Salad

FRENCH TOAST 17

French Toast, Berry Compote, Chantilly
Cream

YOUNG GUEST 1PC

FRENCH TOAST 9

EGGS BENEDICT

Poached Medium, House Hollandaise,
Hash, Salad

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Canadian Back Bacon 19

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Smoked Salmon 21

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Avocado Spread 19

DESSERTS

ICE CREAM SUNDAE 11

House Made Ice Cream, Berries, Chocolate
Sauce, Chantilly

MILK CHOCOLATE SEMIFREDDO

11

Chocolate Cremeux, Candied Pecans,
White Chocolate Soil

CRÈME BRÛLÉE 10

Vanilla Citrus Custard, Caramelized Sugar

TIRAMISU 12

SCOOP OF ICE CREAM 3

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