

Small Plates

Garlic Butter Shrimp 21

cold water shrimp | guacamole | beet coulis | mixed greens

Pan Fried Calamari 21 (DF)

marinated squid | olives | tomatoes | garlic | burnt pepper coulis

Tuna Tartare 20 (GF/DF)

coconut | cornichon | orange | banana chips

Beef Tartare 20 (DF)

mustard | sous vide egg yolk | crostini

Guacamole 18 (V)

spicy pico de gallo | house made tortilla chips

Chicken Wings 18 (DF)

breaded and fried wings | choice of sauce: plain or kingston house bbq

Baked Brie Skillet 21 (V)

oven baked brie | honey drizzle | walnuts | arugula | crostini

Charcuterie Platter 24

chef's selection of cheeses and meats | pickle | jam | nuts | crackers



V = Vegetarian
VG = Vegan
DF = Dairy Free
GF = Gluten Free

Trio of Hummus 16 (VG)

classic hummus | beet hummus | pesto hummus | pickles | warm pita bread

Fresh Burrata 17 (V)

heirloom tomatoes | tomato relish | arugula pesto | aged balsamic reduction | crostini

Hand Helds

Served with your choice of mixed greens salad, fries or sweet potato fries

The Kingston Burger 20

5oz beef patty | lettuce | charred tomatoes | pickles | cheese | garlic aioli

Chicken Schnitzel Burger 19

mustard aioli | caramelized onion | cheese

Grilled Vegetable Club 18 (V)

multigrain bread | peppers | zucchini | arugula | basil pesto

Salads

House Salad 14 (V)

romaine | wine poached pears | feta | orange | pumpkin seeds | cranberries | maple balsamic dressing

Caesar Salad 13

romaine | house Caesar dressing | parmesan | bacon | croutons

Goat Cheese Salad 16

arugula | cherry tomatoes | pesto | green beans | goat cheese | pesto vinaigrette | chicken roulade

Warm Quinoa Salad 17 (VG)

quinoa | mesclun leaves | broccoli | green beans | edamame | sherry vinaigrette

Penne Pomodoro 19 (V)

classic basil tomato sauce | grilled broccoli | parmesan

Mac & Cheese 19

cheese sauce | mushroom fricassee | bacon chips | porcini dust

Spicy Shrimp Spaghetti 25

cold water shrimp | chorizo sauce | garlic confit | parmesan

Saffron Risotto 21 (VIGF)

butternut squash | edamame | shallots | pumpkin seeds | whipped feta

Coq au Vin 26 (GF)

red wine braised chicken leg | garlic mashed potatoes | bacon jus

Confit Beef Short Rib 29 (GF)

overnight slow cooked short ribs | caramelized onion | root vegetables | beef jus

Flat Iron Steak 29 (GF)

8oz AAA steak | aubergine parmigiana | confit shallots | fries

Pan Seared Steelhead Trout 26 (GF)

wilted spinach | citrus crushed potatoes | dill mustard sauce | pepper coulis

Tandoori Fried Chicken 25

boneless chicken thigh | cucumber raita | pickled chilis | mint aioli | fries

Fish & Chips 20

beer battered haddock | tartare sauce | Asian slaw | fries

The Kingston House Mains

Soups

Onion Soup 14 (VIGF)

creamy onion soup | gruyere custard | caramelized onion

Garden Green

Soup 14 (VG/GF)

broccoli | spinach | peas | asparagus | kale | emulsified with olive oil

Sides

Crispy Fries 7 (VIGF)

Sweet Potato Fries 7 (VIGF)

Garlic Bread 8 (V)

Add cheese +1

Mashed Potatoes 9 (GF/M)

Coconut Onion Rings 10 (VG)

Grilled Vegetables 12 (VG/GF)

Not all ingredients are listed, please notify your server of any allergies or dietary restrictions