

The KINGSTON House

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

SHAREABLES

Mezze Platter (V)	12
<i>hummus tzatziki crispy falafel warm pita</i>	
Coconut Onion Rings (V)	12
<i>coconut flake breading sweet chili dip</i>	
Nepalese Momos	14
<i>eight steamed dumplings choice of: chicken and scallion or vegetables spicy tomato dip</i>	
Guacamole (V)	15
<i>house guacamole pico de gallo tortilla chips</i>	
Loaded Nachos	16
<i>cheese blend corn black beans jalapenos pico de gallo guacamole lime crema</i>	
<i>add beef or chicken +4</i>	
Calamari	18
<i>breaded & fried squid tomatoes pepper coulis garlic aioli dip</i>	

WINGS

Sauce: plain | salt & pepper | dry cajun rub | bbq sauce | mild | medium | hot
 One pound **18** (with fries **24**)
 Two pounds **30** (with fries **36**)

Beef Sliders	18
<i>three 2oz beef patties cheese lettuce tomato garlic aioli</i>	
Garlic Butter Shrimp (GF)	18
<i>guacamole mixed greens pepper coulis</i>	
Fresh Burrata (V)	19
<i>cherry tomatoes tomato relish arugula pesto aged balsamic reduction crostini</i>	
Baked Brie Skillet (V)	20
<i>oven baked brie honey drizzle walnuts arugula crostini</i>	
Charcuterie Platter	24
<i>chef's selection of cheeses, meats, and crackers with paired garnishes</i>	

SALADS

Crispy or Grilled Chicken +6 | Grilled Shrimp +9

Caesar Salad Small or Large	7/13
<i>romaine house made dressing parmesan bacon croutons</i>	
Harvest Salad Small or Large (V/GF)	8/15
<i>mixed greens green apples cherry tomatoes cucumber raisins pumpkin seeds goat cheese green goddess dressing</i>	
Quinoa & Chickpea Salad (VG)	16
<i>quinoa chickpeas mixed greens grape tomatoes green onion zesty lemon vinaigrette</i>	
Tuna Bowl	19
<i>marinated tuna chilled soba noodles avocado cucumber mushroom tempura seaweed salad coleslaw sesame dressing</i>	

HAND HELDS

Choice of side: Fries, Sweet Potato Fries, Caesar Salad, or Harvest Salad

The Kingston Burger	18
<i>6oz beef patty smoked bacon lettuce tomato cheddar pickles garlic aioli</i>	
<i>ask about The Kingston Veggie Burger</i>	
Chicken Schnitzel Burger	19
<i>cheddar caramelized onion mustard aioli</i>	
Tandoori Chicken Sandwich	19
<i>roasted chicken red onion green peppers curry aioli</i>	
Paneer Tikka Quesadilla (V)	18
<i>tortilla ricotta cheese bell peppers red onion jalapeno cheddar</i>	
<i>add chicken +4</i>	
Confit Tuna Sandwich	18
<i>ciabatta pickles cilantro mustard aioli</i>	

Seasonal Soup 12

Ask your server about our soup of the day!
Served with grilled ciabatta

MAINS

Mac & Cheese	17
<i>oven baked pasta cheese sauce crispy bacon sauteed mushrooms porcini powder</i>	
<i>can be made vegetarian</i>	
Penne al Pomodoro (V)	18
<i>classic tomato sauce basil leaves grilled broccoli parmesan</i>	
Seasonal Risotto (V/GF)	18
<i>ask about our seasonal vegetarian risotto</i>	
<i>can be made dairy free</i>	
Spaghetti ai Gamberi	24
<i>grilled shrimp choice of sauce: spicy tomato, classic tomato, or alfredo</i>	
Fish & Chips	20
<i>beer battered haddock tartare sauce coleslaw fries</i>	
Pan Seared Steelhead Trout (GF)	26
<i>steamed spinach creamy garlic mashed potato lemon caper beurre blanc</i>	
Coq au Vin (GF)	25
<i>red wine braised chicken leg creamy garlic mashed potato bacon jus</i>	
Tandoori Fried Chicken	23
<i>boneless chicken thigh cucumber raita pickled chilies curry aioli fries</i>	
Pulled Beef Short Rib (GF)	30
<i>slow cooked short ribs seasonal vegetables caramelized onion beef jus</i>	
Flat Iron Steak (GF)	31
<i>8oz AAA steak seasonal vegetables fries thyme infused beef jus</i>	

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

SIDES

Garlic Bread (V)	8
<i>add cheese +2</i>	
Crispy Fries (V)	8
Sweet Potato Fries (V)	8
Mashed Potatoes (V)	9
Grilled Vegetables (VG/GF)	10