



Winter Restaurant Week 2024 Lunch

\$35

offered 11:30am - 2pm

Appetizers

Charcuterie Board

selection of cured meats, garnitures (n)

Tomato Bisque

parmesan cream, basil (v)

Grilled Kale Caesar

parmesan, crouton, anchovy

Entrees

Ora King Salmon

caponata, pine nut relish (n)

Kingbird Burger

*8 oz wagyu beef, brioche bun, raclette cheese,
arugula, crispy onions, whiskey aioli, french fries*

Cobb Salad

*blackened chicken, grilled corn, blue cheese, avocado, bacon,
tomato, buttermilk dill dressing (gf)*

Dessert

Caramel Apple Blondie

*apple compote, caramel sauce, cheesecake mousse,
blondie, caramel gelato*

Strawberry Cheesecake

white chocolate whipped cream

v-vegetarian vg-vegan n-contains nuts gf-gluten free
no substitutions

Tax and gratuity not included.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.