

{Small Plates}

Garlic Parm Tots \$8 (Merlot / Red Ale)
Tater Tots Tossed in Fresh Garlic, Granulated Garlic & Parmesan Cheese, Topped with Green Onions & Served with Ranch Dressing

Pulled Pork Eggrolls \$11 (Cabernet Sauvignon / Porter)
3 Hand Rolled Eggrolls Stuffed with BBQ Pulled Pork, Cheddar Cheese & Cabbage, Served with BBQ Dipping Sauce

Fried Pickles \$9 (Riesling / Citrus IPA)
Battered Sweet & Spicy Pickle Chips, Fried & Served with Spicy Ketchup

Cheese Tray \$16 (Rosé or Pinot Noir / Imperial IPA)
Three Varieties of Cheeses Served with Honey & Fig Preserves, Grapes, Dried Cherries & Assorted Crackers

Mac-n-Cheese \$10 (Merlot / English IPA)
Macaroni Tossed in Our Beer Cheese Sauce, Yellow Cheddar, Topped with Grated Parmesan
Add - BBQ Pulled Pork \$5 / Chicken \$6 / Brisket \$7 / (5) Grilled Shrimp \$8 / (5) Grilled Scallops \$9

Hummus Plate \$12 (Sauvignon Blanc / Hefe Wiese)
Homemade Hummus Topped w/Roasted Garlic, Served with Toasted Pita, Feta Cheese, Roasted Red Peppers, and Carrot & Celery Sticks

Fried Cheese \$8 (Riesling / Citrus IPA)
3 Fresh Battered Mozzarella Cheese Logs Served with Homemade Marinara

{Brunch Classics}

French Toast \$8
Thick Cut Egg Bread Dipped in our Homemade Batter, Topped with Powdered Sugar, Served with Tots, Home Fries or Grits

Bananas Fosters French Toast \$11
Thick Cut Egg Bread Dipped in our Homemade Batter, Topped with Fresh Banana Slices, Hot Banana Fosters Syrup & Powdered Sugar, Served with Tots, Home Fries or Grits

Belgium Waffle \$7
Homemade Belgium Waffle, Topped with Whipped Cream Powdered Sugar, Served with Syrup

Bananas Fosters Waffle \$10
Homemade Belgium Waffle, Topped with Fresh Banana Slices, Hot Banana Fosters Syrup, Whipped Cream & Powdered Sugar

Fried Chicken & Waffle \$13
½ Crispy Fried Chicken, Served with Our Homemade Belgium Waffle, Topped with Whipped Cream Powdered Sugar & Served with Syrup

{Eggs Your Way}

“Comes with Rye, Wheat or White Toast & Tots, Grits or Home Fries”
Make it a Sandwich or Wrap

2 Eggs Your Way \$8

2 Large Eggs Cooked the Way you like them with Your Choice of Sautéed Spinach, Pork Sausage, Turkey Sausage, Pork Bacon, Canadian Bacon or Turkey Bacon

{Eggs Benny}

“Comes with Tots, Grits or Home Fries”

Your Standard Benedict \$10
Two Poached Eggs Topped with Hollandaise, Served Over Canadian Bacon & Toasted English Muffin

Drunken Benny \$14
Two Poached Eggs Topped Beer Cheese & Diced Green Onions, Served over BBQ Pulled Pork, Caramelized Onions & Toasted Homemade Biscuit

The “King’s” Benny \$15
Two Poached Eggs Topped Beer Cheese & Fried Onion Straws, Served over Beef Brisket, Sautéed Mushrooms & Toasted Biscuit

The “Greek” Benny \$13
Two Poached Eggs Topped with Marinara, Diced Roasted Red Peppers, Diced Black Olives & Feta Cheese, Served Over Toasted Pita

Extras

Add: 1 Egg \$1.25 / (2) Pork Sausage \$3.75 / (2) Turkey Sausage \$4 / (3) Pork Bacon \$3.50 (2) Canadian Bacon \$4 / (3) Turkey Bacon \$4.25 / Cream Cheese \$1 / Honey Fig Jam \$2 / Hot Jezebel Spread \$2 (2) Extra Toast \$1.50 English Muffin \$1.50 / Homemade Biscuits \$1.75 Each, (6) Biscuits \$8.50 or 1 Dozen \$14

{Soups}

Clam Chowder - \$5 (cup) - \$7 (bowl)
Made from Scratch, Clam Chowder

Soup de Jour - \$4 (cup) - \$6 (bowl)
One of Our Chef’s Tasty Creations

French Onion Soup \$8 (bowl)
Made From Scratch with Homemade Croutons & Melted Mozzarella, Provolone, Swiss & Parmesan Cheese

{From the Garden}

“All Salads Can Be Wrapped & Side of Coleslaw” Add \$1
Add Chicken \$6 / Chopped Turkey Burger \$7 / (5) Grilled Shrimp \$8

Cobb Salad \$9

Romaine Lettuce Topped with Chopped Bacon, Red Onion, Hardboiled Egg, Tomatoes & Avocado, Served with Balsamic Vinaigrette

Greek Salad \$13

Romaine Lettuce Topped with Roasted Red Peppers, Roasted Tomatoes, Kalamata Olives, Feta Cheese, Bermuda Onions, Capers & Homemade Vinaigrette, Served with Toasted Pita Bread

Caesar Salad \$9

Romaine Lettuce Topped with a Traditional Homemade Caesar Dressing

{Sandwiches & Wraps}

“All Sandwiches Can Be Wrapped” No Charge
(Flour or Sundried Tomato)

Served with Your Choice of Hand Cut Fries, Coleslaw or a Side Salad”

Burger Toppings \$1 (each) – Beer Cheese Sauce, Cheddar, Blue Cheese, Provolone, Swiss, Mozzarella, Grilled Onions, Sautéed Mushrooms or Crispy Fried Onion Straws
Add \$2 (3) Slices of Bacon, Fried Egg

Plain Ol’ Burger \$9

Half Pound of Custom Blended Beef Topped with Lettuce, Tomato & Onion

Turkey Burger \$12

Half Pound of Ground Turkey Topped with Lettuce, Tomato & Onion

BBQ Pulled Pork Sandwich \$11

Heaping Pile of BBQ Pulled Pork Topped with Crispy Fried Onion Straws

Fried Fish Sandwich \$11

Our Famous Battered & Fried White Fish Fillets on a Toasted Onion Bun with Lettuce, Tomato, Onion & Homemade Tartar Sauce

California Chicken Sandwich \$10

Grilled Chicken Topped with Avocado, Bacon, Lettuce, Tomato & Herb Aioli Served on Toasted Multigrain Bread

The “Veggie Lover” Wrap \$9

Roasted Red Peppers & Tomatoes, Grilled Mushrooms & Onions, Romaine Lettuce, Kalamata Olives & Balsamic Vinaigrette

Hummus Wrap \$9

Roasted Garlic, Roasted Red Peppers, Diced Tomatoes, Romaine Lettuce, Feta Cheese & Our Homemade Hummus

BLT \$9

5 Pieces of Crispy Bacon, Tomato & Romaine Lettuce, Served on White Grain Toast & Mayo

{Brunch Cocktails}

Kings Corner Bloody Mary \$8.50

1.5 Ounces of Local Distilled Vodka, Bloody Mix, Old Bay Rim, Bacon, Olive, Pickle, and Lemon & Lime

Regular Bloody \$6.50

1.5 Ounces of Local Distilled Vodka & Bloody Mix

Mimosa \$7

Brut Champagne & Orange Juice

Peach Bellini \$7.25

Brut Champagne, Peach Puree, Orange Juice & Splash of Peach Schnapps

Pear Bellini \$7.25

Brut Champagne, Pear Puree, Lemonade & Splash of Melon Liqueur

Mexican Coffee \$8.50

1 Ounce of Locally Distilled Tequila, Coffee, Crème de Coco & Splash Fireball Whiskey, Topped with Whipped Cream & Chocolate Syrup ****Served Hot in a Copper Cup****

Kings Corner Classics

Fish & Chips \$18.50

9oz. of Fresh Battered Cod & Hand Cut Fries Served with Homemade Tartar Sauce

Chicken & Chips \$13.75

3 Fresh Battered Chicken Tenders & Hand Cut Fries Served with Homemade Honey Mustard

Jumbo Chicken Wings \$12

5 Jumbo Whole Wings Tossed in Your Choice of Buffalo, Garlic Parm, BBQ or Naked, Served with Homemade Blue Cheese Dressing, Carrots & Celery



“Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.”