

Lunch Appetizers

Fresh Shucked Oysters Market Price
Horseradish, Mignonette Pearls, Lemon

House Made Potato Chips \$9
*Salt & Vinegar Seasoning, Sour Cream & Onion
Dip, Sundried Tomato Hummus*

Nashville Cauliflower Florets \$13
Fried Cauliflower, Chipotle Mayonnaise, Chives

1lb of Wings \$18
*Hot, Salt & Pepper, Sweet Herbs & Garlic,
Korean BBQ*

Chicken Tenders \$17
Hand Breaded Tenders, Honey Mustard Mayo

Fish Tacos \$19
*Crispy Pacific Cod, Cabbage, Jalapeños, Braised
Fennel, Lime-Horseradish Aioli*

Vegan Tacos \$19
*Crispy Tempeh, Cabbage, Jalapeños, Braised
Fennel*

Crispy Salmon Cakes \$19
Pan-Fried, Crème Fraîche, Microgreen Salad

Seared Tuna \$19
*Cucumber, Miso Aioli, Pickled Ginger, Rice
Crisps*

**The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate the risk of potential bacterial or viral contamination.*

House Made Desserts

Warm Chocolate Brownie \$9
*Chocolate Crèmeux, Toasted Marshmallow,
Vanilla Ice Cream*

Cheesecake \$10
*Graham Crumb Crust, Seasonal Berry Compote,
Amaretto Mousse*

Kingfishers Cream Puff \$9
Almond Praline Pastry Cream, Poached Apple

House Made Sorbet \$3/scoop
Ask your server for today's feature

House Made Ice Cream \$3/scoop
Ask your server for today's feature

Lunch Entrées

Sandwiches served with your choice
of Fries, Soup, or Salad

Kingfishers Cheddar Burger	\$19	Falafel Burger	\$19
<i>White Cheddar Cheese, Tomato, Lettuce, Onion, Burger Sauce</i>		<i>House Made Garlic & Herb Falafel, Lettuce, Red Onion, Tzatziki</i>	
Iron Butcher Burger	\$23	Braised Beef Sandwich	\$23
<i>Iron Butcher Beef Patty, White Cheddar Cheese, Crispy Bacon, Onion Rings, Burger Sauce</i>		<i>Braised Short Rib, Pickled Onions, Arugula, Dijon-Horseradish Aioli, Ciabatta</i>	
Salmon Burger	\$21	Fish & Chips	\$28
<i>Steelhead Salmon, Creamy Dill Coleslaw, Tomato, Red Onion, Tartar Sauce</i>		<i>Two Pieces of Craft Beer Battered Pacific Cod, Fries, Coleslaw, Tartar Sauce</i>	
Nashville Chicken Sandwich	\$23	Mediterranean Bowl	\$23
<i>Nashville Fried Chicken Breast, Chili Oil, Chipotle Mayo, Coleslaw, Pickles</i>		<i>Falafel, Zucchini, Peppers, Fennel, Hummus</i>	
Chicken & Brie	\$23	Tomato Gnocchi	\$21
<i>Free Run Chicken Breast, Double Cream Brie, Balsamic Glaze, Focaccia</i>		<i>House-Made Gnocchi, Creamy Tomato Sauce, Crème Fraîche, Fresh Basil</i>	
Sirloin Steak & Frites	\$29	Tuna Poké Bowl	\$22
<i>7oz Sirloin, Kennebec Fries, Garden Salad</i>		<i>Albacore Tuna, Sushi Rice, Cucumber, Carrots, Fried Chickpeas, Nori Vinaigrette</i>	

Side Upgrades:

Yam Fries	\$3. ⁵⁰
Chowder	\$4. ⁰⁰
Caesar Salad	\$3. ⁰⁰
Kanaka Salad	\$3. ⁵⁰

Sandwich Add-ons:

Iron Butcher Bacon	\$3. ⁰⁰
Mushrooms	\$3. ⁰⁰

Soups & Salads

*Add Grilled Chicken or Sautéed Prawns for \$10

Kanaka Salad	\$16	Cobb Salad	\$25
<i>Feta Cheese, Candied Pecans, Seasonal Berries, Honey Poppyseed Vinaigrette</i>		<i>Grilled Chicken Breast, Hard Boiled Egg, Bacon Bits, Gorgonzola, Cherry Tomatoes, Herb Dijon Dressing</i>	
Beet & Goat Cheese Salad	\$16	Seafood Chowder	\$13
<i>Soft Goat Cheese, Kale, Apples, Fennel, Pumpkin Seeds</i>		<i>Salmon, Mussels, Bacon, Focaccia</i>	
Classic Caesar Salad	\$15		
<i>Local Romaine Lettuce, Croutons, Parmesan</i>			