

*Seasonally Inspired*  
Restaurant & Bar

# Kingswood

*at the Oliver Hotel*  
4pm–9pm

## *To Start*



### FOCACCIA...5

garlic evoo, balsamic

### SPINACH SALAD...13

gorgonzola, pears, serrano ham, red wine vinaigrette

### LOCAL STRAWBERRY SALAD..14

mixed greens, chevre, pecans, strawberry vinaigrette

### HOUSE GREENS...12

pickled radish, carrot, almonds, buttermilk dill vinaigrette

### TODAY'S SOUP

as quoted

## *Small Plates*



### SMOKED RABBIT SLIDER...6/per

grain mustard, spring vegetable slaw

### RICOTTA GNUDI...14

green peas, carrots, brown butter, mint

### FLASH-FRIED OYSTERS...18

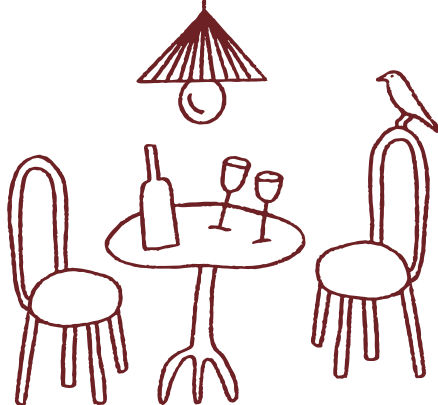
escabeche, remoulade

### THE BRUSSELS SPROUTS...13

shallots, parmesan, and bacon, if you like

### HOUSE MADE FETTUCCINE...16

asparagus, mushroom, lemon, manchego, roast pepper pesto



## *Large Plates*



### CHARGRILLED FILET OF BEEF...42

grilled onion mashed potatoes, bleu cheese rosemary compound butter

### PAN SEARED GROUPE...36

citrus and arugula quinoa, strawberry basil gastrique

### SPINACH, MUSHROOM, AND GOAT CHEESE CREPES...26

with chickpea vegetable salad, crispy cauliflower

### RACK OF LAMB...48

grain mustard new potato salad, mint pepper jelly

### ON THE SQUARE NOW BURGER...18

5oz patty, cheddar, lettuce, pickled jalapeño, mustard, fries • add egg 2

## SPECIAL THANKS TO OUR LOCAL FARMERS, PURVEYORS, AND ARTISTS

Executive Chef Joel Miller

Cakeage fee: \$4 per person

Maximum of 4 split checks per party

20% gratuity added to parties of 6 or more

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



# Wine

## White & Rosé



- Conte Emo Capodilista, Prosecco DOC.....11/41  
Veneto, Italy NV
- Biutiful, Brut Nature.....37  
Cava, Spain NV
- Biutiful, Brut Rosé.....10/37  
Cava, Spain NV
- Paul Laurent, Cuvée du Fondateur, Brut Reserve.....120  
Champagne, France, NV
- Rene Geoffroy, Expression, Brut.....145  
Champagne, France, NV
- Philippe Fontaine, Brut.....135  
Champagne, France, NV
- Dom Pérignon, Brut.....595  
Champagne, France 2012
- Pighin, Pinot Grigio.....11/43  
Friuli, Italy 2021
- King Estate, Pinot Gris.....49  
Willamette, Oregon 2021
- Meyer-Fonné Gentil d'Alsace.....61  
Alsace, France 2020
- Ameztoi Getariako, Txakolina.....14/54  
Guetaria, Spain 2022
- Comtesse Marion, Sauvignon Blanc....11/39  
Pays d'Oc, France 2022
- Craggy Range, Sauvignon Blanc.....12/46  
Te Muna, Martinborough, New Zealand 2022
- Horizon de Bichot, Chardonnay.....12/41  
Vin de France, France 2020
- Brown Estate Vineyards, Chardonnay.....15/56  
Lodi, California 2021
- Domaine Lafage, Miraflores Rosé.....11/43  
Roussillon, France 2021
- Domaine de Châteaumar, Côtes du Rhône Rosé.....46  
Rhône Valley, France 2022

## Red



- Domaine de la Motte, Pinot Noir.....10/37  
Languedoc, Pays d'Oc, France 2022
- Cloudline, Pinot Noir.....18/64  
Willamette Valley, Oregon 2021
- Center of Effort, Pinot Noir.....75  
Edna Valley, San Luis Obispo, California 2019
- Murgo, Etna Rosso DOC.....55  
Sicily, Italy 2019
- Atteca Old Vines, Grenache.....12/41  
Calatayud, Spain 2019
- Department 66, Grenache.....92  
Côtes Catalanes, France 2018
- Domaine la Berthète, Côtes du Rhône.....46  
Les Pierrügues, France 2021
- Domaine la Réméjeanne, Côtes du Rhône.....14/52  
Côtes du Rhône Villages, France 2020
- Pedroncelli Bench Vineyards, Merlot.....13/49  
Sonoma County, California 2020
- Klinker Brick Brickmason, Zinfandel.....43  
Lodi, California 2020
- Eight Years in the Desert, Zinfandel.....143  
Saint Helena, California, 2022
- Elias Mora, Crianza.....49  
Toro, Spain 2016
- Château Saint Julian, Bordeaux Supérieur.....51  
Bordeaux, France 2019
- Le Bonheur, Cabernet Sauvignon.....12/41  
Stellenbosch, South Africa 2021
- Fossil Point, Cabernet Sauvignon.....15/54  
Paso Robles, California 2020



# Cocktails

## House



- A BIRD IN THE HAND IS WORTH TWO IN THE BUSH.....14**  
rosemary-infused Wonderbird gin, orange liqueur, oleo,  
lemon
- WHOSE CIDER YOU ON.....12**  
bourbon, spiced apple liqueur, honey, lemon
- SAGECOACH GETAWAY.....13**  
rye, honey liqueur, sage tincture, lemon
- LITTLE DEBBIE AND THE SUNDANCE KID.....14**  
vodka, strawberry cream, egg white, shrub
- WHY IS THE PLUM GONE?.....12**  
dark rum, plum jam, agave, ginger beer
- CHEATER,CHEATER PUMPKIN EATER...13**  
pumpkin gin, lemon, Drambuie, egg white, sage tincture

## Classics & Contemporaries



- SIDECAR.....11**  
cognac, orange liqueur, lemon
- CAIPIRINHA.....14**  
cachaça, lime, sugar
- PAPER PLANE.....13**  
bourbon, Aperol, Amaro Nonino, lemon
- MEXICAN FIRING SQUAD.....12**  
blanco tequila, lime, grenadine, angostura bitters
- ESPRESSO MARTINI.....15**  
espresso vodka, Exploradora cold brew, coffee  
liqueur
- BOULEVARDIER....14**  
bourbon, Campari, sweet vermouth, orange peel

