

*Seasonally Inspired*  
at the Oliver Hotel

# Kingswood

*Lunch*  
Every Friday 11am-2pm

## To Start



### FOCACCIA...5

garlic evoo & balsamic

### TODAY'S SOUP

as quoted

### HOUSE GREENS...12

pickled radish, carrot,  
almonds, buttermilk dill  
vinaigrette

### LOCAL STRAWBERRY SALAD...14

goat cheese, pecans, mixed  
greens, strawberry  
vinaigrette

### SPINACH SALAD..13

gorgonzola, pears, serrano  
ham, red wine vinaigrette

### CHOPPED KALE CAESAR...19

marinated chicken, egg,  
ciabatta crouton, shaved  
red onion, manchego

## Large Plates



### SALMON B.L.T....18

housemade bread, fries

### BUTTERNUT AND PORTABELLA NAPOLEON...15

goat cheese, roast peppers,  
spinach, balsamic reduction, evoo

### RABBIT RIGATONI...16

mushrooms, spinach, tomato  
rosemary cream

### ON THE SQUARE NOW BURGER...17

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

### DAILY GRILLED FISH...21

roasted vegetable quinoa, lemon  
basil citronette

add gulf shrimp \$9 • chicken \$7 • daily fish, as quoted \$15

## Cocktails



### BLOODY MARY...9

house mix, regular  
or spicy

### APEROL SPRITZ...13

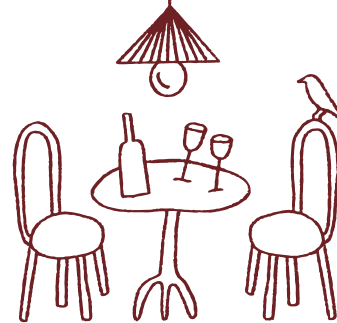
aperol, prosecco,  
housemade orange soda

### LITTLE DEBBIE AND THE SUNDANCE KID...14

vodka, strawberry  
cream, egg white, shrub

### MIMOSA...11

your choice of orange,  
pineapple, grapefruit, or  
cranberry juice



**SPECIAL THANKS TO OUR LOCAL FARMERS,  
PURVEYORS, AND ARTISTS**  
Executive Chef Joel Miller



EXPLORADORA  
COFFEE

