

RAW BAR

EAST COAST OYSTERS

cocktail sauce, jalapeño mignonette
+ marinated beet mignonette 18/36

POACHED WILD WHITE SHRIMP

jalapeño + cilantro 18

TUNA CRUDO

uni vinaigrette + chives 21

LONG ISLAND FLUKE CRUDO

lemon + aleppo pepper
cucumber 16

RED SNAPPER CRUDO

citrus salt + fennel pollen
crunchy quinoa 17

MARINATED WHITE ANCHOVIES

french breakfast radish
+ herb salad 15



Dinner Served
4PM-11PM

SMALL PLATES

SWEET GARLIC SOUP 14

CRISPY BABY ARTICHOKES 14

BUTTER LETTUCE

fresh herbs + red wine vinaigrette 13

ROASTED BROCCOLI RABE + FREGULA

shaved gouda, chick peas + oregano vinaigrette 14

KINGSIDE CAESAR

charred escarole + anchovy panini 14

GRILLED KALE

goat cheese, olives + toasted almonds
lemon vinaigrette 15

ROASTED BEETS

braised beet greens + fresh horseradish 15

BABY VEGETABLE CRUDITÉ

green goddess + green olive tapenade 14

PORK TERRINE

crispy pork, long hot peppers, tomato confit
+ whole grain vinaigrette 16

GRILLED OCTOPUS

crispy chorizo + papas bravas 18

FOIE GRAS

herb bread crumbs + savory fig caramel 20

ROASTED SNAILS

bone marrow + garlic butter 17

CERVELLA DI VITELLO

capers, lemons + brown butter 16

HAY-AGED PECORINO + RICOTTA
+ TRUFFLE HONEY TOAST 16

LARGE PLATES

ROASTED SEA BASS

blue crab broth, celery root purée, olives
+ tomato confit 34

ROASTED SCALLOPS

guanciale, heirloom beans + herb salad 33

SEARED TUNA

wild mushrooms, braised radish
+ sea beans 36

ROASTED CHICKEN BREAST

smoked chickpea purée + poached egg 29

BRAISED PORK BELLY

roasted shallots, escarole + pork jus 32

KINGSIDE BURGER

giardiniera relish, soppressata
white cheddar 19
(kingside burger, plain 18)

GRILLED SKIRT STEAK

chimichurri + watercress 32

CHITARRA

roasted tomato + parmesan 25

BUTTERNUT SQUASH GNUDI

hazelnuts + mascarpone 27

FOR TWO

(PLEASE ALLOW 45 MINUTES)

32 OZ COWBOY RIB EYE

roasted bone marrow + watercress 95

WHOLE ROASTED RED SNAPPER

leeks + tarragon 70

ROAST CHICKEN

roasted vegetables + potatoes 65

DOUBLE RIB VEAL CHOP

wax beans + roasted garlic 90

CHARCUTERIE & CHEESE

serrano ham, tomato jam
+ toasted potato focaccia 12

la quercia coppa piccante
pickled vegetables 13

jambon de paris + whole grain
mustard potato salad 11

old amsterdam +
marcona almonds 10

blue bonnet +
port-roasted grapes 11

kunik +
toasted walnut raisin bread 12

SIDES

SALT + PEPPER FRIES
sweet onion aioli 10

SAUTÉED BROCCOLI RABE
long hots + garlic 10

FREGULA MAC + CHEESE 10

FENNEL GRATIN 10

ROASTED CAULIFLOWER 10

SAUTÉED SEASONAL GREENS 10

ROASTED WILD MUSHROOMS
caramelized shallots 10

SPARKLING BY THE SPLIT

FREIXENET CAVA
penedés, spain 14

LAMBERTI PROSECCO
veneto, italy 13

SEGURA CAVA ROSÉ
penedés, spain 14

VEUVE CLICQUOT
champagne, france (glass) 22

WINE BY THE QUARTINO

WHITE

PINOT GRIGIO
tiamò organic '12, veneto, italy 13

SAUVIGNON BLANC
matua paretai '12, new zealand 13

PINOT GRIS (ON TAP)
king estate '11, oregon 13

VIIGNIER
bonterra '11, california 15

CHARDONNAY
clos du val '11, california 15

ROSÉ

SYRAH / GRENACHE
domaine de nizas '12, france 13

RED

PINOT NOIR
laluere-piot '11, burgundy, france 13

GARNACHA
las rocas '09, spain 13

NERO D'AVOLA
tenuta rapitala 'campo reale' '12, sicily 13

MALBEC
tierra secreta '11, argentina 14

CABERNET SAUVIGNON
michel torino '11, argentina 15

CLASSIC COCKTAILS 16

BARREL-AGED MANHATTAN
michters rye, cocchi del torino
+ angostura bitters

BARREL-AGED NEGRONI
farmers gin, dolin sweet vermouth
+ campari

OLD FASHIONED
old forrester bourbon, muddled sugar cube
angostura + regans bitters

AVIATION
plymouth gin, maraschino liqueur
crème de violette + fresh lemon juice

KINGSIDE GIN + TONIC
hendricks gin + housemade
allspice, lavender + lemongrass tonic

HOUSE COCKTAILS 16

SPICY PALOMA
casamigos blanco tequila
thai chile aperol + grapefruit soda

MIDNIGHT TRYST
bombay sapphire gin, vanilla
blackberries + lemon

TROUBLEMAKER
belvedere vodka, bonal, strawberry-lime +
cucumber soda

CALI SWIZZLE
caliche rum, cinnamon, cardamom
orange, pineapple + peychauds bitters

WALTER + SAVANNAH
woodford reserve bourbon, walnut syrup
peach + lemon

THE SMOKEY SANTILLANA
herradura reposado, mescal, vanilla
+ molé bitters

BEER

ON TAP

KELSO PILSNER, BROOKLYN NY 8

SOUTHAMPTON DOUBLE WHITE,
SOUTHAMPTON NY 9

CAPTAIN LAWRENCE PALE ALE,
ELMSFORD NY 9

KINGSIDE IPA, ELMSFORD NY 9

BY THE BOTTLE

COORS/ COORS LIGHT,
GOLDEN CO 8

MILLER LIGHT, MILWAUKEE WI 8

BLUE MOON, GOLDEN CO 9

HEINEKEN / HEINEKEN LIGHT,
HOLLAND 9

AMSTEL LIGHT, AMSTERDAM 9

STELLA ARTOIS, BELGIUM 9

CORONA / CORONA LIGHT,
MEXICO 8

BLUE POINT TOASTED LAGER,
PATCHOGUE NY 9

SIXPOINT CRISP, BROOKLYN NY 9