

## 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



*Lunch Served*  
11AM-4PM

## 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

### KINGSIDE BURGER

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

### PORCHETTA SANDWICH

spicy broccoli rabe, provolone + spiced relish  
ciabatta bread 17

### SMOKED RICOTTA SANDWICH

braised greens + potato focaccia 16

### SMOKED CHICKEN SANDWICH

beet mostarda + foie gras mousse  
pumpernickel bread 17

### MAPLE BACON + AVOCADO SANDWICH

roasted tomatoes + rye bread 16

### CHITARRA

roasted tomato + parmesan 25

### ROASTED SEA BASS

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

### SEARED TUNA

wild mushrooms, braised radish  
+ sea beans 36

### ROASTED CHICKEN BREAST

smoked chickpea purée + poached egg 29

### GRILLED SKIRT STEAK

chimichurri + watercress 32

## 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

## NON-ALCOHOLIC

LIQUITERIA COLD PRESSED JUICES 9

ALL GREENS  
kale, spinach, romaine, parsley  
celery + cucumber

ALL GREENS WITH APPLE  
apple, kale, spinach, romaine, parsley  
celery + cucumber

KILLER XX  
apple, lemon, double serving of ginger,  
cayenne + immunity now

BEETS ME  
carrot, beet, apple, pear, lemon + ginger

COCONUT WATER  
100% organic raw coconut water

LIQUITERIA COLD PRESSED JUICES 7

ORANGE JUICE

GRAPEFRUIT JUICE

## WINE BY THE QUARTINO

### WHITE

PINOT GRIGIO  
tiamo 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