

KGB

APPETIZERS

Crispy Calamari – Served with marinara and spicy aioli \$14

Smoked Chicken Wings – Spicy BBQ or Buffalo; Served with house-made bleu cheese, pickled celery and carrots \$10

Nachos: – Texas-style beef chili, Monterey Jack cheese, pico de gallo, sour cream, guacamole \$14

Truffle Herb Fries – Gruyere cheese, scallions, truffle aioli, cajun spice \$9

Chicken Quesadilla – Melted monterrey jack, pico de gallo, guacamole \$12

Panamanian Empanadas – Ground beef, monterrey jack cheese, Fried pizza dough, chipotle aioli \$8

Guacamole – Fresh smashed avocados, jalapenos, lime juice, cilantro, red onions \$12

Crunchy Fried Fish Tacos – Crusted cod, tomatillo-avocado salsa, sweet ancho chiles, cabbage slaw
+ \$5 each or 3 for \$13

Drunk Mussels: – Steamed in Lagunitas broth, grilled lemon \$14

Shrimp Tacos – Avocado crema, red pickled cabbage (GF on bib lettuce wraps)
+ \$5 each or 3 for \$13

***Kobe Beef Sliders** – American cheese, pickles, sweet-onion bacon jam \$3

Veggie Quesadilla – Monterey jack cheese, shitake mushrooms ,red & yellow peppadew peppers \$11

BURGERS

BBQ Bacon Cheeseburger – Hickory-smoked, thick-cut bacon, chipotle fried onion rings, Pepper Jack cheese \$14

KGB Burger – American cheese, tomato, sweet-onion bacon jam, kosher pickles \$12

Veggie Burger – Beer battered eggplant, tzatziki, lettuce, tomato \$11

SANDWICHES

Chicken Parmesan – Fried cutlets, fried basil, marinara, mozzarella \$12

Philly Cheesesteak – Thinly-shaved ribeye, sautéed onions & peppers, provolone or chili cheese \$14

Maine Lobster Roll – Butter toasted roll, fresh lobster, scallions \$17

Cod Fish sandwich – tzatziki, spring mix, lettuce, tomato \$13

SIDES

(GF) (V) Small salad – Mixed greens, carrots, tomatoes, choice of dressing \$6

Potato Puree – Yukon gold potatoes, butter, parsley \$6

Regular Fries: – \$4

(GF) Grilled Asparagus – Demi-glaze, oyster mushrooms, cream-cheese aioli \$7

Roasted Brussel Sprouts and Butternut Squash: – Agave glaze, cranberries, goat cheese \$7

Elote – corn on the cob, spicy-lime mayo, cotija \$6

*May be raw or undercooked Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. (GF) Gluten Free / (V) Vegetarian

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SOUPS

New England Clam Chowder – Hickory-smoked bacon, Yukon gold potatoes 5/9

Texas-Style Chili – Monterey Jack cheese, avocado, tortillas, sour cream 5/9

Cold Soup – Please ask your server*

SALADS *Add Protein to any salad* Chicken - \$4 Shrimp - \$7 Ribeye - \$8* Salmon- \$7 Hard Egg-\$1

Caesar (GF) – House made parmesan caesar dressing, croutons \$12

Cobb Salad – Mixed greens, lentils, pico de gallo, roasted corn, feta cheese, crunchy corn shell strips \$11
+ no dressing on it!

Roasted Beet Salad (GF) – Baby arugula, English cucumber, goat cheese, pistachio vinaigrette \$12

Spinach Garden Salad (GF) – Bacon, golden apple, avocado, carrots, grape tomatoes, mozzarella cheese, sweet vidalia vin. \$14

Thai Beef (GF) – Marinated Flank steak, English cucumber, red jalapeno, Shiitake mushrooms, mango, mint, carrots, crushed peanuts, sesame seeds, over hot rice, thai vinaigrette \$15

Beet Cured Salmon – Fresh edamame, thin sliced cucumber, orange slices, black sesame \$14

DRESSINGS

All Dressings are gluten free!!

-Balsamic Vinaigrette - Bleu Cheese -Ranch -Poblano Lime Vinaigrette -Sweet Vidalia Vinaigrette
-Sesame-Pistachio Vinaigrette

DESSERTS

Vanilla Cup – fresh cut fruit, homemade strawberry whipped cream, vanilla ice cream, cut baked pastry \$7

Crème Brulee – homemade vanilla bean custard with a glazed sugar coating \$7

Carrot Whisky Cake – spiced cake loaded with carrots, apricot sorbet, served with fresh fruit \$8

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