



STARTERS

SWEET POTATO FRIES

7.49

dusted with cinnamon & sugar, served with a marshmallow & maple dipping sauce [g]

FRIED PICKLE SPEARS

7.99

hand-battered pickle spears fried until golden brown & paired with housemade Thousand Island dressing

BUTTERMILK CHICKEN FINGERS

8.99

breaded and fried to order, served with Cajun ranch dressing

PRETZELS & MUSTARD

7.99

housemade pretzel nuggets served with Kitchen Kettle Horseradish Mustard and our housemade cheese sauce

CHEESE BOARD

9.99

aged Cheddar, Coopers black pepper and smoked Gouda cheese, served with Chow Chow, crostini and honey

HOMEMADE SOUPS

CHICKEN CORN SOUP DU JOUR SAUSAGE & CLAM

cup 3.99 bowl 4.99

ENTREE SALADS

THE KLING COBB

13.99

grilled chicken, avocado, bacon, garlic roasted broccoli, red beet egg, fresh jalapenos and Cheddar cheese over mixed greens served with Cajun ranch dressing [g]

APPLE CHEDDAR CHICKEN SALAD

13.99

Granny Smith apples, walnuts and sharp Cheddar cheese, topped with chicken salad over mixed greens, served with housemade balsamic vinaigrette [g]

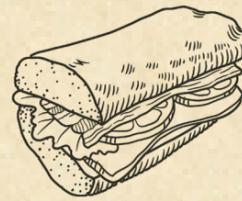
NUTS & BERRIES SALAD

11.99

crumbled baked oatmeal, toasted almonds, Olive Basin Orange Vanilla White Balsamic Vinegar macerated berries and Mascarpone cheese, over mixed greens, tossed in Olive Basin Maple Balsamic Vinegar

SALAD ADD-ONS:

Grilled or Fried Buttermilk Chicken	5.99
Grilled Salmon	8.99
Crab Cake	10.99
Chicken Salad	5.99



SANDWICHES

Served with chips and a pickle. Upgrade to fresh fruit, house salad, fresh cut fries or sweet potato fries for \$2.49.

CRANBERRY CHICKEN SALAD

10.99

tarragon chicken salad topped with Kitchen Kettle Cranberry Orange Marmalade served open-faced with lettuce on wheatberry bread

BUTTERMILK CHICKEN SANDWICH

9.99

marinated chicken breast grilled or fried, topped with coleslaw and tomatoes, served on a fresh roll with a side of Cajun ranch dressing

ALL-AMERICAN BURGER

9.99

6 oz. hand-pattied, locally sourced ground beef, American cheese, lettuce and tomato served on a fresh roll

VEGETARIAN

10.99

toasted wheatberry bread, avocado, creamy yogurt sauce, garlic roasted broccoli, tomatoes, spring mix, fresh jalapeno peppers and pepper jack cheese

PULLED PORK BBQ

9.99

locally sourced and made with our own Hickory Smoked Grilling Sauce, topped with Cheddar cheese on a fresh roll

BLT

7.99

bacon, lettuce, tomato, and barbeque mayo on toasted wheatberry bread

CRAB CAKE

14.99

broiled super lump crab cake, lettuce and tomato, on a fresh roll with Kitchen Kettle Pepper Relish tartar sauce

ROAST TURKEY SANDWICH

10.99

hand-carved, oven roasted turkey breast with bacon, lettuce and tomato on wheatberry bread with cranberry mayo

LANCASTER COUNTY REUBEN

10.99

your choice of our housemade corned beef or roast turkey on marble rye with Swiss cheese, Kitchen Kettle Pepper Cabbage and Thousand Island dressing

ITALIAN MELT

12.99

hand-stretched Mozzarella cheese, tomato, ham, garlic roasted broccoli and balsamic aioli on grilled brioche bread

HOT MEAT LOAF SANDWICH

11.99

our famous meat loaf, sriracha ketchup, Kitchen Kettle Kickin' Pickles, lettuce and tomato served on a fresh roll

TURKEY BURGER

11.99

blend of ground turkey and apples topped with bacon and Cheddar cheese, served with Kitchen Kettle Apple Butter Grilling Sauce

[g] - gluten free menu item

Our food is prepared with care to your liking with the finest fresh ingredients. A friendly reminder from the PA Dept of Agriculture that consuming raw or undercooked meats, poultry, seafood and/or eggs may result in an increased risk of food-borne illness.



ENTREES

FISH & CHIPS

14.99

hand-battered haddock served with freshly cut French fries, coleslaw and Kitchen Kettle Pepper Relish tartar sauce

CRAB CAKE

16.99

broiled super lump crab cake, Kitchen Kettle Pepper Relish tartar sauce, lemon basmati rice and seasonal vegetable [g]

BRONZED ATLANTIC SALMON

14.99

season crusted salmon lightly seared and topped with a creamy yogurt sauce served with lemon basmati rice and vegetable presented with Olive Basin Lavender Balsamic Vinegar [g]

SMOKED PORK CHOP

13.99

locally sourced smoked pork chop, pork jus, mashed potatoes and seasonal vegetable [g]

MEAT LOAF

12.99

blend of ground beef, Kitchen Kettle Zesty Salsa, herbs & spices with a mushroom gravy, mashed potatoes and seasonal vegetable

QUICHE

9.99

slice of our homemade quiche served with a garden salad or soup

PORK OSSO BUCCO

16.99

locally butchered pork shank braised and presented with its own au jus reduction over mashed potatoes and seasonal vegetable, finished with Olive Basin Lemon Infused Olive Oil [g]

CHICKEN ORECCHIETTE

13.99

sauteed chicken, broccoli, garlic oil, pepper flakes and hand-stretched Mozzarella cheese tossed with orecchiette pasta presented with Olive Basin Extra Virgin Olive Oil

STUFFED HADDOCK

16.99

broiled haddock stuffed with our famous crab cake and served with lemon basmati rice and seasonal vegetable finished with Olive Basin Orange Vanilla Balsamic Vinegar [g]

SIDE ORDERS

2.99 each

- Coleslaw • Applesauce • Seasonal Vegetable
- Mashed Potatoes • Hand Cut French Fries
- Sweet Potato Fries • Fresh Fruit • Lemon Basmati Rice

FEATURED KITCHEN KETTLE SIDES

- Pepper Cabbage • Chow Chow

PAT'S PICK

"I picked my favorite items from the menu and packaged them with a price that is sure to fill your belly without emptying your wallet!"

13.99

CHOOSE ONE ITEM FROM EACH CATEGORY

*No substitutions please. Tax & gratuity not included. Splitting/Plate charge for sharing \$7.99

STARTER

- Chicken Corn Soup
- Sausage & Clam Soup
- Soup of the Day

DRINK

- Freshly Brewed Iced Tea
- Fountain Drink
- Locally Roasted Coffee
- Hot Tea

MAIN

- Roast Turkey Sandwich
- Cranberry Chicken Salad Sandwich
- Vegetarian Sandwich
- Pork BBQ Sandwich

Still Hungry?...
Add a dessert for only 3.49

QUENCH

FRESH SQUEEZED LEMONADE

2.99

with flavorings: cranberry, peach, raspberry or mango
3.49

SPRITZERS

2.49

peach, cranberry, raspberry, mango or orange flavoring mixed with club soda

WATER

- Pellegrino 2.99
- Aquafina 1.99

TEA COOLERS

2.49

peach, cranberry, raspberry or mango flavoring mixed with freshly brewed iced tea

ALL NATURAL SOFT DRINKS

2.49

- Birch Beer • Black Cherry
- Orange Cream • Ginger Ale



JUICE

Small 2.99 Large 3.49

- orange, apple, cranberry, tomato

ENJOY COMPLIMENTARY REFILLS OF THE FOLLOWING DRINKS

1.99

- Diet Pepsi • Mug Root Beer • Mist Twist
- Mountain Dew • Pepsi

SOFT DRINKS

TEA

Freshly Brewed Unsweetened Iced Tea • Sweet Tea

COFFEE

LOCALLY ROASTED
Lancaster County Blend • Breakfast Blend Decaf
• Seasonal Blend

HOT TEA

LANCASTER TEA COMPANY
• Earl Grey • English Breakfast • Mango Peach
• Apricot Green Tea • Peppermint (caffeine free)

OUR STORY



I Learned to Cook in This House...

The farmhouse now known as the Kling House Restaurant dates back to the stagecoach days, long before my family lived in it. In 1913, my father Victor Kling brought his bride Anna to the house where they raised my sisters and me. This is also where my mother taught me her secrets of cooking. Later on, my husband Bob and I raised three wonderful children here.

I still recall the day Bob came home with a real harebrained scheme to start our own jelly business in the garage. We started with a range, three kettles, and a half-dozen good recipes. With a little help from Ben Stoltzfus and Katie King we had our jelly business.

Before long Bob had another far-fetched idea —to invite people to come to our kitchen to chat over coffee and see how we do it. Soon we had to expand. Build a store. Then one store led to another...

Now, folks from all over the world come spend their day with us. With over 42 shops, restaurants and lodging rooms in our village it's a lot to look after. Luckily all three of my children along with three granddaughters work beside me and the days just keep getting better.

I have always said, "once the fun stops, then I'll retire." I might just be working a few more lifetimes.

-Pat Burnley



lunch