

# KLING HOUSE

## RESTAURANT

### APPETIZERS

AGED & CURED | \$19 🍷

*3yr Aged Cheddar, Amish Butter Cheese, Sweet Bologna, Bacon Bourbon Salami, spring fruits, crackers, nuts, spreads*

SHRIMP BRUSCHETTA | \$16 🍷

*shrimp, Lemon Olive Oil, snap peas, asparagus, crostini, herbs, Green Goddess dressing*

WHIPPED FETA PLATTER | \$14

*lemon whipped feta cheese, spring onions, radish, strawberries served with crostinis*

HERB BUTTER & BISCUIT BOARD | \$14 🍷

*house-made biscuits, local butter, curry, rosemary, parsley, chives and Local Honey*

### SOUPS

SERVED WITH CROSTINI

CHICKEN CORN | \$6/\$10

*chicken, creamed corn, egg noodles, celery, hard boiled egg, saffron*

POTATO & SPRING ONION | \$6/\$10 🍷

*creamy potato, spring onions, crema*

### SALADS

PANZANELLA | \$17

*soft-toasted bread, arugula, snap peas, feta, spring onion, Green Goddess dressing*

SPRING BERRY | \$16 🍷

*arugula, strawberries, toasted almonds, bread crumbs, asparagus, mint, strawberry vinaigrette*

CHOPPED ROMAINE | \$15 🍷

*romaine heart, Danish blue cheese, hard boiled egg, crostini, roasted red pepper, bacon, Mango White Balsamic vinaigrette*

ADD SALAD PROTEIN

shrimp +\$8 🍷

chicken salad +\$6 🍷

chicken breast +\$6 🍷

salmon +\$11 🍷

### KIDS OPTIONS

FOR OUR FRIENDS 12 AND UNDER

SERVED WITH OLD FASHIONED KETTLE CHIPS OR APPLE SAUCE, COOKIE VOUCHER AND DRINK

MACARONI AND CHEESE | \$9

*elbow macaroni, white & yellow cheddar, and Amish Butter Cheese*

GRILLED CHEESE | \$9

*whole wheat bread, sharp Cooper cheese*

CHICKEN TENDERS | \$9

*3 baked chicken tenders*

🍷 *Ingredients sourced from the Village*

🍷 *Gluten Free - GF bread available upon request*

### BRUNCH

AVAILABLE ALL DAY  
SERVED WITH SPRING FRUIT

BELGIUM WAFFLE | \$15

*fresh Belgium waffle, lemon whipped feta, strawberry rum compote, toasted almonds, house-made whipped cream*

BREAKFAST SANDWICH | \$15

*two hard fried eggs, sharp Cooper cheese, bacon, arugula, brioche bun*

SEASONAL QUICHE | \$16 🍷

*seasonal vegetables, Amish Butter Cheese, sharp cheddar cheese*

STEAK & EGGS | \$22

*braised beef, two hard fried eggs, braising sauce, horseradish cream, baguette*

BAKED OATMEAL | \$14

*house-made baked oatmeal with spring fruits, whipped cream, served with steamed, local whole milk*

### SANDWICHES

SERVED WITH OLD FASHIONED KETTLE CHIPS

CHICKEN SALAD | \$17 🍷

*open face, Cranberry Orange Marmalade, tarragon, lettuce, whole wheat bread*

TURKEY | \$17 🍷

*bacon, sharp Cooper cheese, Cranberry Maple Mayo, lettuce, whole wheat bread*

HERB BUTTER BURGER\* | \$20

*8oz. brisket & short rib blend patty, sharp Cooper cheese, Dijon, arugula, herb butter, brioche bun*

BRONZED SALMON | \$18

*salmon filet, arugula, Creole remoulade, brioche bun*

MARINATED CHICKEN | \$18 🍷

*Italian herb vinaigrette marinated chicken breast, 3yr Aged Cheddar, bacon, asparagus, Green Goddess dressing, French bread*

### ENTREE DISHES

SALMON RISOTTO | \$24 🍷

*salmon filet, Romano risotto, asparagus, snap peas, Creole remoulade*

BRAISED BEEF | \$23 🍷

*braised beef, mashed potatoes, asparagus, horseradish cream*

LEMON PASTA | \$22

*fettucine, shrimp, asparagus, snap peas, Romano, lemon, herbs*

SPRING CHICKEN & POTATOES | \$21 🍷

*marinated grilled chicken, snap peas, spring onion, asparagus, mashed potatoes, lemon whipped feta, extra virgin olive oil*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*\*\*All items may contain or come into contact with: egg, wheat, dairy, soy, peanut, tree nut, fish, shell fish, & sesame. Please inform sever of any food allergies before ordering.*