KLING HOUSE
RESTAURANT

APPETIZERS

RICOTTA AND HONEY $14
house-made ricotta, local honey, fresh herbs, baguette, Arbequina Extra Virgin Olive Oil

AGED AND CURED $13
sweet bologna, Amish Butter Cheese, seasonal fruit, soft pretzel, butter, Horseradish Mustard

ROASTED SWEET POTATOES $10
brown butter sweet potatoes, sage, maple marshmallow cream

SOUPS

CHICKEN CORN $6/$10
chicken, creamed corn, egg noodles, celery, hard boiled egg, safron

SAUSAGE AND CLAM $6/$10
hot Italian sausage, clams, onions, tomato, mushrooms, herbs

SALADS

CHOPPED ROMAINE $17
apple, Manchego cheese, toasted walnuts, herbs, lemon dressing

WALK IN THE GARDEN $15
arugula, mixed greens, seasonal vegetables, red onion, lentils, bread crumbs, apple cider vinaigrette

ADD SALAD PROTEIN

shrimp +$8
chicken salad +$6
chicken breast +$8
shrimp & crab “cake” +$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, Amish Butter Cheese

CHICKEN TENDERS $9
3 baked chicken tenders

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

BRUNCH

QUICHE $18
seasonal vegetables, Amish Butter Cheese, side of mixed greens, lemon vinaigrette

BREAKFAST SANDWICH $16
two scrambled eggs, local bacon, arugula, Pepper Jam cream cheese, whole wheat bread, side of seasonal fruit

FRENCH TOAST $17
seasonal fruit, fresh fruit syrup, cream cheese frosting, house-made whipped cream

SANDWICHES

SERVED WITH OLD FASHIONED KETTLE CHIPS

CHICKEN SALAD $17
open face, Cranberry Orange Marmalade, tarragon, lettuce, whole wheat bread

TURKEY $17
bacon, cranberry maple mayo, lettuce, whole wheat bread

PORK BARBEQUE $18
tangy Hickory Smoked Barbeque Sauce, sour cream slaw, Chow Chow relish, brioche bun

SHRIMP AND CRAB “CAKE” $20
seared shrimp mousseline with folded crab meat on brioche bun, arugula with lemon aioli

CHICKEN $18
marinated chicken breast, Pumpkin Butter, Manchego cheese, red onion, romaine, sage crisps, croissant loaf

BACON BURGER* $19
custom blend ground beef, bacon, cheddar, romaine, Apple Butter Barbeque, brioche bun

ENTREE DISHES

SHRIMP AND CRAB “CAKE” $24
seared shrimp mousseline with folded crab meat on lentils and roasted fall squash with beurre blanc

PORK $24
smoked loin, on squash puree, roasted squash, braising greens, pork jus

CHICKEN $22
oven roasted chicken thigh and drumstick on quinoa, seasonal vegetables, mushroom and chicken jus

Gluten Free

Ingredients sourced from the Village