

starters/appetizers

hot cross buns 3
apricot, raisin, raspberry preserve, served spiced honey butter

fresh seasonal cut fruit with vanilla yogurt 6

parfait 7
fresh berries, citrus, organic vanilla yogurt,
house made granola, lemon zest

breakfast quinoa 7
walnuts, cranberry, flax seeds, agave nectar

deviled eggs 8
crispy chorizo, cheddar, spanish paprika

smoked salmon crostini 12
smoked salmon, cream cheese, tomato, capers,
red onion, dill

create your own omelette

(served with herb potatoes or roasted tomato &
choice of kingsbury butter toast)

build your omelette by choosing items below

kale	shishito peppers
spinach	smoked ham
roasted peppers	bacon
artichoke	turkey sausage
asparagus	amish grilled chicken
mushrooms	feta
tomato	goat cheese
avocado	gruyère
onions	cheddar
leeks	smoked gouda
jalapeño	pepper jack
broccoli	swiss

up to three ingredients 10
each additional ingredient, add 1
substitute with egg whites 2

pancakes

lemon pancakes 11
with fresh blueberries, crème anglaise & lemon sauce

whole wheat carrot pancakes 11
with maple cream cheese, pecans and maple syrup

plain buttermilk pancakes with maple syrup 9
add fresh berries of the day 2
add chocolate chips 2

eggs and more

kingsbury cafe breakfast 11
two eggs of your choice, roasted tomato, herb potatoes, cheddar
scone with choice of maple glazed bacon, vegan patties or
house made turkey breakfast patties

miso tofu & vegetable scramble 12
spinach, trio peppers, shitake mushroom, organic tofu, miso,
served with herb potatoes, vegan breakfast patty & vegan bread

breakfast chilaquiles 13
scrambled eggs, corn tortilla chips, avocado,
cilantro, jalapeno, cheese, roasted tomato sauce
add chorizo 2

quiche lorraine or currant & kale quiche 13
served with petite salad

shrimp & cheddar cheese grits with a panko
fried poached egg 17
jumbo shrimps, organic yellow grits, spinach,
cheddar cheese, onions, herbed panko, egg, cream

vegetable hash 12
shitake mushroom, asparagus, broccoli, watercress,
tri-peppers, leeks, potatoes, sunnyside eggs, toast

salmon hash with poached eggs 14
herbs, leeks, trio of peppers, potatoes, sour cream, toast

kingsbury eggs benedict 12
poached eggs, pulled bbq chicken, spinach,
hollandaise, herb potatoes
classic eggs benedict w/ ham 12

spring chicken chopped salad 15
romaine lettuce, peas, corn, asparagus, radicchio, tomatoes,
egg, poached free-range chicken, avocado, goat cheese,
onions, house vinagrette

french toast 12
french toast stuffed with peanut butter, topped with
caramel popcorn, peanut butter chip, drizzled chocolate ganache,
creme anglaise, served with maple syrup

seafood vol-au-vent 22
puff pastry shell filled with salmon, shrimps, mussels,
scallops, peas, carrots, onions, in a light cream sauce

croque madame w/salad 13
ham, gruyère, béchamel sauce, sunny side egg

bib bim bop 15
crispy brown rice, spinach, sunny side organic egg,
kimchee radish, bean sprout, watercress salad, nori,
black sesame, spicy chili paste

grilled lamb chops 24
garlic asparagus and smashed thyme fingerling potatoes,
drizzled with a balsamic reduction

Consuming raw or under-cooked meats, poultry, seafood, cheese, mushrooms,
legumes and eggs may increase the risk of food-borne illness especially if you
have a medical condition.

An 18% gratuity charge to all parties of 6 or more. Split plate charge \$2.

NO SUBSTITUTIONS

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All our breads & pastries are made on premises under Work of Art