

BRUNCH MENU

SPECIALTY COCKTAILS

LARGE FORMAT (FOR 2-4)

KING STREET BLOODY

Vodka, House Bloody Mix, Jumbo Shrimp,
Pickled Veggies - \$13/\$48

SEASONAL HOUSE PUNCH

Bacardi Cuatro, Spiced Rum, Brandy, Tea,
Tropical Citrus, Honey - \$13/\$48

WHAT'S ON FRO-TATION

Ask your server about our
Rotating Frozen Cocktail - \$13/\$48

SERA LUCE VENETIAN SPRITZ

An Iconic Aperitivo Cocktail,
Ready to Drink - \$13/\$48

SEASONAL SANGRIA

Malibu Mango, Peach Schnapps, Brandy, White Wine,
Lemon, Honey, Peach, Mango - \$13/\$48

FROZE ALL DAY

Malibu Watermelon, Lillet Rose, St. Germain,
Strawberry, Lemon, Honey, Rose - \$13/\$48

SHARE STARTERS

SMOKEHOUSE FISH BOARD [SERVES 2-3]*

Salmon Candy, Pacific Northwest Style Honey Hot Smoked Salmon, Pepper Salmon, Traditional Salmon, North Carolina Rainbow Trout, with Great Lakes Whitefish Salad and Rustic Italian Bread - \$30

CLUSTER OF STICKY BUNS

Caramel, Pecan Bourbon Sauce - \$14

ENTREES

ACCOMPANIED WITH FRUIT

KING STREET BENEDICT*

Choice of:

Crab, Fried Oysters, Salmon, or Florentine - \$14

CHICKEN AND WAFFLES

Pecans, Maple Syrup - \$13

AVOCADO SMASH

Avocado, Marinated Tomato, Watermelon Radish - \$11
Add Smoked Salmon - \$4 Add Poached Egg - \$2*

OMELETTE OF THE DAY*

Ask your server about our
Omelette Special - \$Market Price

STEAK BURRITO*

Steak, Egg, Cheese with Homefries inside - \$13

VEGAN CHORIZO QUESADILLA

Vegan Chorizo, Spinach, Mushrooms, Sriracha Mayo,
Guacamole, Peppers, Vegan Cheese - \$15

SIDES

KING STREET HOMEFRIES - \$6

BACON - \$3

FRESH FRUIT - \$6

TOAST - \$3

2 EGGS ANY STYLE - \$4*

* THIS ITEM IS COOKED TO ORDER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.