

# the King's kitchen

## MAKE IT A "SOUTHERN CLASSIC"

11

Choose three sides to complete your meal

## DAILY specials

Fried Mac & Cheese Bites 12  
*Local Cherry BBQ Sauce, Parmesan Cheese*

Seared Flounder 28  
*Garlic Cream, Roasted Rainbow Carrots, Heirloom Tomato Romesco*

## SOUTHERN NECESSITIES

Biscuits & Cornbread  
*Jam & Butter*

Each 2.25

Basket of 4 8

## STARTERS

Deviled Eggs 8

Pimento Cheese 9  
*Ashe County Pimento Cheese, Toasted Rye*

Fried Oysters 16  
*Crispy Oysters, Red Pepper Jelly*

Noble's Tomato Bisque 8  
*Chèvre*

Fried Green Tomatoes 12  
*Shrimp Remoulade*

Crab and Spinach Dip 14  
*Artichokes, Gruyere, Toasted Rye*

## MEATS a la carte

Aunt Beaut's Quarter White 11

Fried Chicken Quarter Dark 8  
*Joyce Farms Chicken*

Grilled Boneless Pork Chop\* 20  
*Pickled Jalapeño Fondue*

Pan Seared Rainbow Trout 22  
*Cucumber Yogurt*

Fried Catfish 17  
*Smoked Mayo*

Grilled Tri Tip Steak\* 24  
*Ramp Chimichurri*

## COMPOSED

Shrimp and Grits 22  
*Tomato, Garlic, Andouille Sausage*

Roasted Pork Shoulder 21  
*Potato Croquettes, Mushrooms, Swiss Chard, Smoked Poblano Crema*

Calabash Shrimp 19  
*Grilled Cabbage Slaw, Fries, Comeback Sauce*

## SALADS

Spring Mix 5/10  
*Radish, Cherry Tomatoes, Carrots, Red Wine Vinaigrette*

Leaf Lettuce 12  
*Smoked Bleu Cheese, Bacon, Peppers, Shaved Apples, Hard Boiled Egg, Cobb Dressing*

Local Greens 12  
*Red Onions, Cucumbers, Biscuit Croutons, Feta Vinaigrette*

## SIDES a la carte

Collards 8  
*Bacon*

Mac & Cheese 8

Reezy Peezy 8  
*Carolina Gold Rice & Field Peas*

Summer Squash 8  
*Smoked Cucumber Dressing, Crispy Pickled Shallots*

Roasted Sweet Potatoes 8  
*Pecan Brown Butter, Jalapeno Relish*

Creamed Potatoes & Gravy 8

Pan Seared Green Beans 8  
*Garlic Aioli, Pickled Vegetable Salad*

Fries 7

Chicken Gumbo 22  
*Trinity, Garlic, Carolina Gold Rice*

King's Burger\* 17  
*American or Cheddar, Bacon, Lettuce, Onion, Pickles, Dijon, Duke's Mayo*

Chicken Pot Pie 20  
*Celery, Carrots, Onions, Herbed Chicken Gravy, Hand Rolled Crust*

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, beef, shellfish, pork or eggs may increase your risk of food borne illness.

## THANK YOU FOR DINING WITH US



The profits and proceeds from our nonprofit restaurant go toward feeding the poor and operating the on-site job-training and life-skills development program offered to interns through the Charlotte Mecklenburg Dream Center.

# WINE

## WHITE

		
1. SHELTON, Riesling, Yadkin Valley, NC 2020	11	44
*2. HERENCIAS, ALTES, Garnatxa Blanca, Catalonia, Spain, 2021	11	44
*3. NOVELLUM, Chardonnay, Cotes Catalonia, France, 2021	12	48
4. CANTINA LA VIS, Pinot Grigio, Italy, 2021	12	48
5. NÉBOA, Albariño, Rias Baixas, Spain, 2021	14	56
6. BENCH, Chardonnay, Russian River Valley, CA, 2021		60
*7. CELLAR DEL ROURE, “Cullerot”, White Blend, Spain, 2021	15	60
*8. DOMAINE LAFAGE, Cote Est, Grenache Blanc Blend, France, 2021		35
9. UMBERTO FIORE, Moscato D’asti, Italy, 2021	10	40
10. CASA D’AMBRA “Ischia Bianco”,Campania, Italy, 2021		40

## RED

		
11. LA PREMIER “MIRACLE” Pinot Noir, Willamette Valley, OR, 2021	17	68
12. BLOODROOT WINES, Pinot Noir, Sonoma County, CA, 2021	15	60
*13. JANASSE RESERVE, Cotes Du Rhone, France, 2020	15	60
14. SPOKEN WEST, Cabernet Sauvignon, CA, 2019	14	56
*15. EVODIA, Garnacha, Spain, 2019	10	40
16. LE PREMIER “MIRACLE” Cabernet, Horse Heaven Hills, WA, 2019	16	64
17. FATTORIA DI BASCIANO, Ruffina, Chianti, Italy, 2020	12	48
*18. BLACK SLATE LA VILELLA ALTA, Priorat, Spain, 2019		60
*20. SOLANERA VINA VIEJAS, Monastrell Blend, Yecla, Spain 2019		52
*21. CASA CASTILLO LAS GRAVAS, Monastrell Blend, Jumilla, Spain, 2019		90
*22. CELLAR DE CAPCANES MAS DONIS, Red Blend, Spain, 2018		40
23. VOLIERO ROSSO DI MONTALCINO, Sangiovese, Italy, 2020		60
24. LA KIUVA, Nebbiolo, Valle D’Aosta, Italy, 2021		48
25. PLANETA, Nero D’ Avola, Sicily, Italy, 2020		55
26. DOMAINE D’ANDEZON, Cotes Du Rhone, France, 2020		36
*27. LAFAGE TESSELLAE GSM, Cotes Du Rhone, France, 2019		45
*28. CHATEAU PESQUIE, Ventoux Blend, Rhone Valley, France, 2020		40

## SPARKLING / ROSÉ

		
101. LE CONTESSE PROSECCO, Italy, NV	12	48
*102. LOUIS DE GRENELLE, Brut Rose, Loire Valley, NV	15	60
*103. LAFAGE MIRAFLORES, Roussillon, France, 2021	14	56
104. SCARPETTA “Frico”, Tuscany, 2021	10	40
105. GIOVANNA TANTINI, Veneto, Italy, 2021		40
106. CICADA’S SONG “Pay du Var, Provence, France, 2021	16	64

Bin 19. TERROIR AL LIMIT “HISTORIC”, Priorat, Spain, 2018

Every few months we collaborate with Eric Solomon of European Cellars to select a must-try vintage to share with you, deeply discounted, by the glass.



20



80

\* Eric Solomon Selection