

Appetizers

PEPPERJACK SPINACH CHEESE DIP

served with tortilla chips
9.75

CHICKEN QUESADILLA

made with pepperjack and cheddar
cheese served with sour cream and salsa
9.75

PORTABELLA NAPOLEON

roasted portabellas, red peppers, squash,
zucchini and goat cheese
served with pita bread
9.50

PIMENTO CHEESE SPREAD

served with celery, crostini,
and carrot sticks
9.00

TOASTED RAVIOLI

stuffed with mozzarella served with
marinara sauce
9.00

PUB CALAMARI

sweet chili glazed wok fired calamari served
with red & green bell peppers and red onions
11.25

SMOKED DUCK SPRING ROLL

hand rolled smoked Maple Farms duck
served with sweet chili sauce
11.00

HAND BATTERED OR GRILLED CHICKEN TENDERS

9.75 (4)

LOADED CHIPS

homemade chips topped with cheddar cheese,
bacon and banana peppers served with ranch
8.75

KRP PUB PRETZEL

warm hand-rolled "everything" seasoned
giant pretzel served with pimento dip and
spicy mustard
11.00

STUFFED BANANA PEPPERS

bleu cheese, garlic seasoned bread crumb mix,
topped with provolone and balsamic glaze
10.50

BUFFALO CHICKEN WINGS

(8) 10.50 (12) 15.75 (24) 30.00

all flats or all drums extra 2.00 (8-12) 5.00 (24)

try them plain or shaken in our variety of sauces:
mild, hot, hot garlic, sweet chili, gold rush, char-bbq, chipotle honey or hot habanero
served with carrots and celery, choice of ranch or bleu cheese dip

Soups & Salads

CHEF'S SOUP

served in cup or bowl
prices may vary

TOMATO BISQUE

topped with parmesan cheese
cup 3.50
bowl 5.50



SPICY CHILI

made with certified angus beef served
with cheese, onions and tortilla chips
cup 4.00
bowl 7.00

CHEF SALAD

mixed greens, egg, turkey, ham, bacon,
grape tomatoes and
cheddar cheese
10.75

KILLINGTONS SALAD

bib lettuce, romaine, dried cherries,
red onions, goat cheese and candied pecans,
tossed in strawberry peppercorn dressing
11.00

COBB SALAD

mixed greens, grape tomatoes, bacon,
egg, crumbled bleu cheese, scallions
and avocado
11.00

GREEK SALAD

romaine, feta cheese, kalamata olives,
grape tomatoes, red onions and cucumbers
tossed in greek dressing served
with pita bread
12.50

STEAK SALAD *

6oz. beef tenderloin served with mixed greens,
bib lettuce, grape tomatoes, cucumbers and
crumbled bleu cheese topped with onion straws
14.00

GRILLED SHRIMP SALAD

iceberg lettuce, grape tomatoes, red onions,
avocado, cheddar, cucumbers and cilantro
topped with grilled shrimp
13.75

SALMON SPINACH SALAD *

spinach, pancetta, eggs, red onions, croutons and
mandarin oranges, topped with grilled
salmon, served with our hot bacon vinaigrette
15.00

CAESAR SALAD

romaine, croutons, parmesan,
tossed in caesar dressing served with crostini
9.00

CRISPY CHICKEN SALAD

mixed greens, cucumbers, grape tomatoes,
red onions, cheddar cheese and shredded carrots
12.00

DINNER SALAD & SOUP

mixed greens, grape tomatoes, red onions,
shredded carrots and croutons, served with a
soup of your choice
9.50 cup 11.00 bowl

TOP OFF YOUR SALAD

- beef tenderloin* - 6.50
- salmon* - 6.00
- blackbean burger cakes (2) - 5.00
- chicken - 4.00
- shrimp - 5.00

HOMEMADE SALAD DRESSINGS

- ranch
- chef's caesar
- hot bacon vinaigrette
- fat free sweet & spicy
- russian
- bleu cheese
- honey mustard
- balsamic poppy seed
- tuscan
- oil & vinegar
- citrus vinaigrette
- strawberry peppercorn

*There is an additional charge for extra Dressings and Sauces.

Saturday & Sunday Additions

served from 10:00 a.m. to 2:00 p.m.



MEATLOAF BENEDICT *

bacon encrusted meatloaf served on sourdough
topped with poached egg and hollandaise sauce
with your choice of side
10.50

BREAKFAST WRAP

scrambled egg, spinach, sausage, white
cheddar and salsa in a jalapeno cheddar wrap,
served with your choice of side
8.75

STEAK TIP FRITTATA *

scrambled eggs, sautéed peppers and onions,
potatoes topped with white cheddar cheese
served with toast and side of hollandaise sauce
11.00

TRADITIONAL BREAKFAST *

two eggs any style served with bacon,
homefries and toast
8.75

MONTE CRISTO

ham, turkey, swiss on sourdough french toast,
dusted with powdered sugar served with
raspberry preserve and your choice of side
9.50

WEEKEND SIDE CHOICES

3.00

- (2) eggs *
- (3) bacon strips
- white cheddar serrano grits
- homefries with peppers & onions
- wheat or sourdough toast
- (3) sausage links

PANCAKE STACK

(3) pancakes served with maple syrup
and your choice of two sides
9.00

FOCACCIA FRENCH TOAST

three slices served with maple syrup
and your choice of two sides
9.75



Seasonally Spicy •  Gluten Free •  Certified Angus Beef

Entrees

ROSEDALE CHICKEN **GF**

roasted garlic spread, roasted red pepper, mozzarella, served with sautéed spinach and special mashed potatoes
small plate 13.50
large plate 17.50

CAST IRON BEEF TENDERLOIN * **GF**

10oz. beef tenderloin served with parmesan green beans and sweet potato corn hash topped with sun-dried tomato bacon relish
19.50



BACON ENCRUSTED MEATLOAF

served with chef's vegetables and garlic mashed potatoes topped with white mushroom gravy
15.50

CHEESE PASTA PURSES

served in a creamy tomato basil sauce topped with parmesan cheese, served with garlic bread
15.00

WHISKEY MAPLE PORK CHOP *

12oz. marinated bone-in chop served with white cheddar smoked serrano grits and asparagus
17.00

SHRIMP & GRITS

white cheddar smoked serrano grits smothered in shrimp & andouille sausage gravy served with garlic bread
16.25

PUB FISH FRY

beer battered fish topped with cucumber salad, served with citrus jalapeno slaw, hand cut fries and homemade tartar sauce
small plate 12.50
large plate 16.50

BBQ GRILLED SALMON * **GF**

glazed in molasses dijon sauce served with caramelized shallot risotto and asparagus
17.50

BAYOU PASTA *

blackened chicken & shrimp, andouille sausage, peppers and onions in our bloody mary cream sauce served with gemilli pasta and garlic bread
18.50
 substitute salmon for **21.50**



GUINNESS RIBEYE *

14oz. guinness marinated ribeye served with baked gouda mac n' cheese and asparagus
26.50

COLA BRAISED BABY BACK RIBS

topped with onion straws, served with citrus jalapeno slaw and hand cut fries
small plate 14.75
large plate 22.50

MUSHROOM RAVIOLI

served with peppercorn alfredo sauce topped with asparagus, portabela mushroom, goat cheese and garlic bread
16.75

TEMPERATURES

Rare: cold red/purple center Med Rare: cool red center Medium: warm red center Med Well: hot pink center Well: no red or pink

Sandwiches

served with your choice of side

GRILLED MAHI CAESAR WRAP

blackened mahi with romaine, parmesan, and caesar dressing, served in jalapeno cheddar wrap
10.75



BACON ENCRUSTED MEATLOAF

served on sourdough bread and topped with white mushroom gravy
10.50

CHIPOTLE HONEY CHICKEN

muenster cheese, bib lettuce, tomato, red onion and jalapeno bacon served on pretzel bun
10.25



KILLINGTONS CHEESE BURGER *

8oz. certified angus ground beef served with lettuce, tomato, pickle, red onion and your choice of cheese
10.00



PUB ROAST BEEF

sliced cold roast beef, fresh horseradish sauce, muenster cheese, lettuce, tomato and sliced pickle, served on sourdough
10.50

TURKEY PITA

sliced turkey, red onion, avocado and swiss cheese served with berry mayonnaise
9.75

STEAK IN THE GRASS *

6oz. beef tenderloin served open faced on garlic french bread topped with sautéed spinach and provolone cheese
13.00

SALMON PLT *

pancetta, bib lettuce, tomato and lemon peppered aioli served on whole toasted wheat bread
13.00



KILLINGTONS DIP

slow cooked certified angus beef topped with provolone cheese and served with au jus
10.50

BLACK BEAN BURGER STACK

black bean burger stacked with pepperjack cheese, lettuce, avocado, tomato and red onions on pita bread
11.50



GASTRO PUB BURGER *

8oz. certified angus beef burger topped with pimento cheese, peppered bacon, grilled onions and sliced pickles
11.50

KILLINGTONS CUBAN

sliced pork, ham, pickle, swiss cheese and dijon mustard served on pressed cuban bread
10.25

CRISPY JACK CHICKEN

chicken tenders and bacon topped with pepperjack cheese, diced tomato and scallions, served with honey dijon
10.50

SMOKED DUCK WRAP

pulled smoked duck, jicama slaw, fried onions, sliced pickles and molasses dijon bbq sauce in a garlic herb wrap
12.00

PORTABELLA MUSHROOM WRAP

roasted red pepper, grilled onion, spinach and feta cheese served in garlic herb wrap
10.00

* Substitute any sandwich with a garlic herb, jalapeno wrap or pretzel bun for 1.00

SIDE CHOICES

3.50

- hand cut fries
- homemade chips
- sautéed spinach
- sweet potato corn hash
- asparagus
- fruit cup
- chef's vegetables
- garlic mashed potatoes
- cucumber salad
- side salad
- white cheddar serrano grits
- special mashed potatoes
- citrus jalapeno slaw
- caramelized shallot risotto
- baked gouda mac n' cheese
- parmesan green beans

Desserts

8.00

KILLINGTONS CHEESECAKE

our Chef's choice cheesecake

PEANUT BUTTER PIE

peanut butter mousse topped with whipped cream in a chocolate chip and peanut crust

KILLINGTONS APPLE PIE

traditional apple pie served with french vanilla ice cream topped with caramel sauce

CHOCOLATE BROWNIE SUNDAE

french vanilla ice cream topped with a whipped cream & cherry, drizzled with caramel & chocolate sauce

* This item is served using raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.