



SMALL PLATES



	<b>Soup of the Day</b> ask your server for our daily selection	10
	<b>Marinated Olives</b> with rosemary and orange	8
	<b>Artichoke Gratin</b> with Pita Chips Kalamata olives, crispy cheese	16
	<b>Spring Carrots and Asparagus with Green Tahina</b> feta, dukkah, herbed tahina	12
	<b>Roasted Brussels Sprouts</b> balsamic glaze, labne	12
	<b>Mini Boreks</b> spinach and feta with tzatziki	11
	<b>Peppadews</b> spicy-sweet feta and goat cheese filled peppers	11
	<b>Toasted Halloumi</b> with zesty tomato harissa	13
	<b>KG Tasting Board</b> peppadews, mini boreks, stuffed grape leaves, wedge of kashkaval cheese, hummus with pita	22

TAPAS & MEZE

Served with warm pita bread

<b>Sampler Any Four</b>	23
<b>Sampler Any Six</b>	31
<b>Single Serving</b>	10
 Hummus	
 Tzatziki	
 Baba Ganoush	
 Labne	
 Olive Tapenade	
 Asparagus Hummus	
  Walnut Pepper Spread	
  Beet Skordalia	
 Stuffed Grape Leaves	
 Spinach and Feta	
 <b>Assorted Crudit�</b>	7
for dipping	
 <b>Extra Pita</b>	3
 <b>Rice Crackers</b>	3

SALADS

	<b>Peas and Carrots Farro Salad</b>	16
	arugula, farro, sugar snap peas, roasted carrots, preserved lemon vinaigrette over minty pea puree	
	<b>Organic Kale</b>	16
	lemon-shallot vinaigrette, walnuts, dried figs, shaved pecorino cheese	

ADD A SKEWER TO YOUR SALAD

Chicken	10
 Lamb Kofte	10
Salmon	11
Octopus	12
Prosciutto Asparagus	10
 Garden Skewer	7
 Impossible Meatballs	11
 King Oyster Mushroom with salsa verde	10



Please note that a gratuity of 18% will be added for parties of six or more. Prices include credit card fees. If you are paying the entire bill in cash, let your server know to receive a 3% discount.

 Contains Nuts  Contains Gluten  Vegan





FONDUE

24 per person




Served in a cast iron pot with baguette for dipping

**Classic**  
nutty Gruyère,  
pungent Raclette

**Truffle**  
nutty Gruyère,  
truffle oil

**Kashkaval**  
Bulgarian sheep's milk

FONDUE DIPPERS

	Assorted Veg & Fruit	8
	Charcuterie roasted kielbasa, loukaniko & soujouk	14
	Roasted Potatoes	9
	Extra Baguette	4

FONDUE DIP-INS 7

Add flavor and texture to each bite with our original dip-ins

Cranberry Pecan Sage  , Everything Bagel, Walnut Almond Dukkah  , White Chocolate

FONDUE PAIRS BEAUTIFULLY WITH OUR SAVOY WINES

**Jacquère Blanc**  
Domaine Jean Vullien 2022  
Savoy, France

46

**Domaine des 13 Lunes**  
Gamay/Mondeuse 2022  
Savoy, France

**74**  
organic  
biodynamic




SKEWERS

**Two Skewers Plate** 24  
**One Skewer Plate** 16

Served with our house-made Harissa and tzatziki, and a choice of mushroom bulgur or seasonal caponata


Single skewer à la carte 11

CLASSIC SKEWERS

-  **Kofte** Colorado lamb, herbs, spices
- Chicken** yogurt, red pepper, herbs, spices
- Prosciutto Asparagus**
-  **Garden** squash, bell peppers, onion
-  **King Oyster Mushroom** salsa verde




SPECIALTY SKEWERS

with an additional charge per skewer ordered

- Marinated Salmon** wrapped in grape leaves +6
- Grilled Octopus** lemon, herbs, spices +7
-  **Impossible Adana Meatballs** vegan, turkish spices +7



DESSERT

-  **Chocolate Torte** 11  
pistachios, raspberry coulis, mascarpone
- Chocolate Tahini Swirl Fondue** 15  
with pretzel, apricot, apple, and chocolate chip cookies for dipping
-   **Baklava** 10  
with dried fruits, mascarpone



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SPECIALTY COCKTAILS 15

- Apricot Old Fashioned**  
bourbon, apricot, bitters

**Lavender Lemonade**  
choice of vodka, gin, or tequila, lemon, lavender

**Ginger Cranberry Mule**  
vodka, cranberry, ginger beer, lime

**Rosemary Ginger Margarita**  
homemade rosemary ginger syrup, lime, silver tequila (with mezcal +1)

**Cucumber Cooler**  
vodka, dimmi, lime, cucumber

**Garden Gimlet**  
gin, basil, elderflower, lime

KG SPRITZ LIST 15

- French Spritz** suze and elderflower

**Lillet Spritz** lillet and grapefruit bitters

**Champagne Rose** aperol and rosewater

MOCKTAILS 11

- Ginger Cranberry Mockmule**  
cranberry, ginger beer, lime

**Elderflower Spritz**  
elderflower, lime, seltzer
- Phony Negroni 13**  
*"All the botanicals of a negroni with none of the booze"*

**Lavender Lemonade**  
lavender, lemon

BEER & CIDER 10

- Radiant Pig Save the Robots IPA** NY - 7%

**5 Boroughs Brewing Co. Pilsner** NY - 5%

**Estrella Galicia Light Lager** Spain - 5.5%

**Ebbs Kolsch No.2** NY - 5.5%

**Montauk Easy Riser Belgian Wheat** NY - 5%

**Founders Breakfast Stout** MI - 8.3% (bottle)

**Clausthaler Dry Hopped non alc.** Germany - 0.5% (can)

**McKenzie Hard Cider** NY- 5.5% (bottle)

SPIRITS

VODKA		BOURBON		RYE		ANISE	
Tito's	15	Knob Creek	14	Rittenhouse Rye	14	Arak	13
Grey Goose	17	Jefferson	14	Whistle Pig Farmstock	31	Sambuca	13
GIN		Basil Hayden	17	Whistle Pig Old World	50	COGNAC	
Greenhook	15	Eagle Rare	19	Whistle Pig Straight 15 yr	65	Armagnac	28
Empress	15	BLENDED SCOTCH		WHISKEYS		PORT	
Aviation Old Tom	17	Dewars	14	2 Gingers	14	Fladgate 10 yr Tawny	14
Hendricks	17	SINGLE MALTS		Jameson	14	AMARO	
TEQUILA		Auchentoshan 12 yr	17	Buckwheat	16	St. Agrestis	14
Casamigos Blanco	16	Laphroaig 10 yr	21	Jack Daniels	15	Fernet Branca	14
Casamigos Reposado	16	Dalmore 12 yr	24	LIQUEURS		Dell 'erborista	16
Casamigos Anejo	16	Glenlivet 12 yr	25	Becherovka	13		
El Silencio Mezcal	15	Glenfiddich 18 yr	33	Suze d'Autrefois	13		
RUM		Macallan 15 yr	35	Luxardo	12		
Bacardi Light	14			Skinos	13		
Whaler's Dark Rum	14			Montanaro	19		

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Contains Nuts Contains Gluten Vegan





WINE LIST

WHITE WINE	6oz   9oz   btl	RED WINE	6oz   9oz   btl
<b>Chenin Blanc</b> Western Cape, SA Fairvalley 2023	13   19   46	<b>Carmenère</b> Rapel Valley, Chile Rayun 2023	13   19   46
<b>Sauvignon Blanc</b> Marlborough, NZ Arona 2022	15   21   46	<b>Cotes du Rhone</b> Rhone Valley, France Les Sablieres, 2020	17   22   59 <i>natural</i>
<b>Jacquère Blanc</b> Savoy, France Domaine Jean Vullien 2022	14   20   46	<b>Cab Sauvignon</b> Lodi, California Stel+Mar 2021	16   21   52
<b>Chardonnay</b> Napa Valley, CA Thomas Henry 2021	25 <i>½ bottle</i>	<b>Pinot Noir</b> Roussillon, France Dom Brunet 2021	15   20   49
		<b>Malbec Merlot</b> Cahors, France Chateau la Caminade, 2020	14   20   50
ROSÉ & SPARKLING		ORANGE WINE	
<b>Rosso All’antica Lambrusco</b> Scandiano, Italy	18 <i>½ bottle</i>	<b>Pinot Grigio</b> Friuli-Venezia Giulia, Italy Perusini 2022	16   22   59
<b>Castellroig Brut Cava</b> Catalonia, Spain	47 <i>organic</i>		
<b>‘3B’ Sparkling Rosé</b> Beira, Portugal	47 <i>natural</i>	TAP WINES	
<b>Sophie Bertin Rosé</b> Loire Valley, France	15   21   58	<b>Prosecco</b> Veneto, Italy Giuliano Rosati	6oz   9oz   ½ L   1L 14   20   34   62
		<b>Grillo</b> Sicily, Italy DiGiovanna 2022	14   20   34   62 <i>organic</i>
		<b>Nero d’Avola</b> Sicily, Italy 2020	14   20   34   62 <i>organic</i>

WEEKLY SPECIALS AT KG

Daily Happy Hour  
Sunday-Thursday from 3-6pm  
Select red and white wine glasses \$6, draft beers \$6  
Specialty Cocktails \$11 single, Mocktails \$9

Weekday Lunch Specials  
Monday-Friday noon-3pm

CATERING & EVENTS

LET KG CATER OR HELP YOU PLAN YOUR NEXT EVENT!

For catering inquiries, navigate to [kashkaval.com/catering](https://kashkaval.com/catering)

For on or off-premises event inquiries, navigate to [kashkaval.com/events](https://kashkaval.com/events)

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BRUNCH MENU

MAINS 16

Artichoke Egg Strata

with roasted potatoes and side salad

Spinach & Feta Chickpea Crepes

with avocado, roasted potatoes and side salad (gluten free)

KG Scramble

cage free eggs, soujouk (beef), fresh kale, Kashkaval  
with roast potatoes & side salad




Mediterranean Breakfast

mixed plate with hummus, labne, stuffed grape leaves, hard boiled eggs,  
cucumber, tomato, olives & pita

BRUNCH SIDES


<b>One Egg</b> scrambled, over easy, hard boiled	<b>3</b>
<b>Roasted Potatoes</b>	<b>6</b>
<b>Soujouk</b> spiced beef sausage	<b>8</b>
<b>Small Kale Salad</b>	<b>8</b>
<b>Single Skewer</b>	<b>11</b>

CLASSIC SKEWERS

-  **Kofte** Colorado lamb, herbs, spices
- Chicken** yogurt, red pepper, herbs, spices
- Prosciutto Asparagus**
-  **Garden** squash, bell peppers, onion
-  **King Oyster Mushroom** salsa verde

SPECIALTY SKEWERS

with an additional charge per skewer

- Marinated Salmon** wrapped in grape leaves **+6**
- Grilled Octopus** lemon, herbs, spices **+7**
-  **Impossible Adana Meatballs** vegan, turkish spices **+7**



BRUNCH COCKTAILS

**Glass 9**  
**Carafe 21**

**1.5 Hour Unlimited 25**  
with purchase of Brunch Entree

**Bellini**

Sparkling white with  
peach nectar

**Mimosa**

Fresh OJ with sparkling

**KG Bloody Mary**



Our own zesty BM mix, vodka

**KG Bloody Caesar**

Clamato juice, vodka



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## LUNCH MENU

Lunch available **Monday to Friday 12-3pm**

Our primary menu is also available alongside our Lunch menu below

### SANDWICHES ON BAGUETTE 16

Served with choice of mixed green salad, mushroom bulgur 🌿, or seasonal caponata and a beverage (soda, juice, coffee, or tea)



#### Kashkaval Sandwich

Kashkaval cheese, green apple, soujouk, pomegranate molasses



#### Roasted Vegetable Sandwich

roasted seasonal vegetables, olive tapenade, basil, cheddar

## LUNCH SPECIALS

### Tapas Sampler

19

choice of any four, served with warm pita



Hummus



Walnut Pepper Spread

Olive Tapenade

Tzatziki



Beet Skordalia

Spinach and Feta



Baba Ganoush



Asparagus Hummus

Labne



Stuffed Grape Leaves



### Organic Kale Salad

12

lemon-shallot vinaigrette, walnuts, dried figs, shaved Pecorino cheese

### Two Skewers Plate

19

Select two skewers with choice of mushroom bulgur 🌿 or seasonal caponata

#### CLASSIC SKEWERS



#### Kofte

Colorado lamb, herbs, spices

#### Chicken

yogurt, red pepper, herbs, spices



#### Garden

squash, bell peppers, onion



#### King Oyster Mushroom

salsa verde

#### Prosciutto Asparagus

#### SPECIALTY SKEWERS

with an additional charge per skewer

#### Grilled Octopus

+7

lemon, herbs, spices



#### Impossible Adana Meatballs

+7

vegan, turkish spices

#### Marinated Salmon

+6

wrapped in grape leaves

### Cheese Fondue

19 per person

Served with fresh baguette 🌿

Choice of Kashkaval, Classic, or Truffle

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Vegan







## CHEF HILARY'S WINE LOVERS LIST

### REDS

*LIGHT-BODIED TO FULL-BODIED*

**Domaine des 13 Lunes, Le Coeur en Goguette**

**Gamay and Mondeuse, Savoy, France 2022**

"This wine was made for fondue! Soft tannins with notes of sour cherries & blueberries. Light with a lingering finish."

**74**  
organic  
biodynamic

**Domaine Reverdy DuCroux, Sancerre Rouge**

**Pinot Noir, Sancerre, France 2021**

"Elegant with delicate yet spicy minerality."

**67**

**Langhe DOC Ferdinando Principiano**

**Nebbiolo, Piedmont, Italy 2019**

"Big, beautiful & well-balanced, with minimal added sulfites. A special wine for a steal!"

**74**  
organic  
biodynamic

**Arnaud Combier, Fleurie Rouge**

**Gamay, Burgundy, France 2020**

"A rich and well-structured wine with ripe tannins and juicy black cherries. Smooth, delicious and cozy. Served chilled"

**70**  
organic

**Château du Grand Bos, Graves Rouge, Bordeaux**

**Cab Sauvignon, Merlot, Petit Verdot, Cab Franc, Bordeaux, France 2010**

"A cabernet forward blend with plenty of Bordeaux history in a vineyard dating back to 1868. This wine predates Kashkaval Garden and has developed beautifully with notes of spiced plums, toasted nutmeg and tobacco. It finishes dry and full with big, velvety tannins."

**94**

### WHITES

**La Sapata Aligoté**

**Tulcea, Romania 2021**

"Typically found in Burgundy, this Aligote comes from the border of Ukraine and the Black Sea in Romania. Dry with nice salinity. Mouthwatering & intriguing."

**46**  
organic  
biodynamic

**Selbach Oster Riesling**

**Dry Riesling 2020**

"Light and semi-sweet fruit with a refreshingly dry finish. A great pairing with skewers and fondue."

**54**

**Champ-Perroy Sancerre**

**Sauvignon Blanc, Sancerre, France 2022**

"Classic Sancerre, full with floral & citrus notes & a long finish"

**62**

**Marques de Tomares, Rioja Blanco**

**70% Viura, 30% Garnacha Blanca, Rioja, Spain 2018**

"Rich and unfiltered, this is a great wine for the season with notes of baked apples and pears. It's exciting - different yet familiar all at once. It is a fantastic pairing with the cheddar and cider fondue, the Delicata squash flatbread and tahini rich tapas."

**58**

**Domaine de Vauroux, Chablis Vieilles Vignes**

**Chardonnay, Burgundy France 2020**

"Stainless-steel fermented Chablis with long lees contact, a true classic. This is an elegant wine with refreshing acidity, citrus and pear flavors. So lovely! And sustainably farmed."

**86**

**Nicolas Feuillatte Champagne**

**Reserve Exclusive Brut - "Blue Label"**

**Côte des Blancs, France**

"This has always been my go-to bubbly for any celebration!"

**94**

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FONDUE & WINE PRIX FIXE FOR TWO  
\$105

\$130 on Thursday, Friday, Saturday

STARTERS



KG Tasting Board

hummus & pita, stuffed grape leaves spinach & feta mini boreks, peppadews, Kashkaval cheese



Kale Salad

lemon-shallot vinaigrette, walnuts, dried figs, shaved Pecorino

MAIN COURSE

**Cheese Fondue for Two**  
Choice of Classic, Kashkaval, or Truffle  
Served with baguette for dipping

Fondue Dippers

Enhance your fondue experience by adding a Fondue Dipper

Charcuterie Board	+ 14
Roasted Potatoes	+9
Fruit & Veg	+8

Fondue Dip-Ins +7


Add flavor and texture to each bite with our original Fondue Dip-Ins  
Cranberry Pecan Sage, Everything Bagel, Spicy Walnut Almond Dukkah, White Chocolate

CHOICE OF ONE DESSERT TO SHARE

Homemade Baklava

dried fruits, mascarpone  

Chocolate Torte

pistachios, raspberry coulis, mascarpone 

Chocolate Tahini Fondue +5

with pretzel, apples. chocolate chip cookies for dipping

CHOICE OF WINE BOTTLE

Carmenère

Rapel Valley, Chile Rayun 2022

Chenin Blanc

Western Cape, South Africa Fairvalley 2023

OR PAIR YOUR FONDUE WITH ONE OF OUR SPECIALLY PRICED SAVOY WINES

Domaine des 13 Lunes +27

Gamay/Mondeuse 2022 Savoy, France  
Soft tannins with notes of sour cherries & blueberries. Light with a lingering finish.  
Organic / biodynamic

Jacquère Blanc +7

Domaine Jean Vullien 2022 Savoy, France  
Light, mineral and brightly acidic with notes of alpine flowers and citrus



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Contains Gluten



Vegan

