

share

Street-food Style Skewers

(choice of 5) | \$10

Sweet & Spicy Pineapple Pork, Soy Marinated Chicken or Halloumi & Tomato

Jerk Chicken

Drumsticks (4) | \$12

Red cabbage & apple slaw

Hot Honey Fried

Chicken Bao (3) | \$15

crisp lettuce, pickles, spicy aioli

BBQ Pulled Pork

Sliders (3) | \$10

Pickled red onions, pepper jack cheese, red cabbage & apple slaw

Poutine | \$16

3oz slow-roasted Alberta beef brisket, hand-cut fries, cheese curds, gravy, horseradish cream, cowboy candy

Spicy & Sweet Soy

Pork Ribs | \$15

Red cabbage & apple slaw

Vegetarian Platter | \$14

Black-eyed pea hummus, curried sweet potato dip, assortment of crudité and root veg chips

Cheese & Charcuterie Board

Assortment of house-made & local charcuterie & domestic cheese with accompaniments

Small (serves 2-3) | \$18

Large (serves 4-6) | \$32

King Eddy Platter | \$30

3 skewers, 3 spicy and sweet soy pork ribs, 3 jerk chickens, 3 pork sliders, house-cut potato chips with grilled scallion dip (substitutions are kindly declined)

sandwich

(choice of fries or salad)

King Eddy Burger | \$17

Double house-ground beef patties, smoked gouda, lettuce, tomato, red onion, pickles, maple aioli

Burger Add-ons:

Extra beef patty | \$6

Bacon (2) | \$3

Crispy shallots | \$1

Extra cheese | \$2

Fried mushrooms | \$2

The WORKS | \$6

Buttermilk Fried

Chicken | \$17

Crisp lettuce, pickled green papaya slaw, spicy aioli / MAKE IT SPICY

main

Buttermilk Fried Chicken

Choice of side, gravy / **MAKE IT SPICY**

1/4 | \$22

1/2 | \$32

Slow-Roasted Alberta Beef Brisket

Choice of side, horseradish cream

1/2 lbs | \$22

1 lbs | \$32

sides

House Salad | \$6

Grilled Seasonal Vegetable | \$10

Seasonal Soup | \$8

Rosemary Salted Fries | \$6

Red Cabbage & Apple Slaw | \$6

Pickled Vegetables | \$8



vegetarian

House Salad | \$14

Fresh greens, bell peppers, tomatoes, cucumber, carrot, radish
Choice of cranberry & preserved lemon vinaigrette or buttermilk ranch

Chickpea Fritters | \$16

Fresh greens, peppers, cucumbers, feta, pickled red onion, roasted red pepper vinaigrette

Roasted Beets & Goat Cheese Gnocchi | \$20

Dill-tahini sauce, caramelized onions, charred brassicas, beet chips

Grilled Seasonal Vegetables | \$20

Lentil "cassoulet", romesco sauce, toasted almonds

Roasted Mushroom Flatbread | \$18

Preserved lemon aioli, sunflower seeds, charred radicchio, grana Padano, chili oil

food

Friday 11am-close
Saturday/Sunday 2pm-close

Please alert your server of any allergies or dietary restrictions

www.kingeddy.ca/menu/ | Instagram @kingeddyyc



WEEKEND FEATURES

DINE-IN ONLY

Friday 11am-close

Saturday/Sunday 2pm-close

Beef and Cheese Empanadas | \$8

Corn, potatoes, pimentos with grilled lime crema

Pork Cracklin's | \$12

Buttermilk Ranch

Grilled Kale Salad | \$15

Bagna cauda dressing, radicchio, kohlrabi, crispy shallots

SWEETS

Dark Chocolate Porter Cake | \$12

Honeycomb toffee, espresso crème anglaise

Carrot Cake | \$12

Cream cheese frosting, candied coconut flakes

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brunch

The Classic | \$15

Two eggs any style, (3) bacon, smashed potato hash, rosemary & cheddar biscuit

Breakfast Sandwich | \$17

Fried egg, bacon strips, American cheese, beefsteak tomatoes, lettuce KE sauce, smashed potato hash

Breakfast Bowl Poutine | \$17

Poached egg, maple-glazed pork belly, cheese curds, gravy, smashed potato hash

Spanish Tortilla | \$16

Bacon, diced potatoes, cheese, caramelized onions, aioli, fresh mix greens salad

Shrimp and Cheese Grits | \$22

poached egg, pork cracklin's, collard greens, chili oil, green onions

vegetarian

Cornbread French Toast | \$17

Mixed berry compote, maple syrup, chantilly cream

Tuscan Baked Eggs | \$17

Tomato sauce, bocconcini and basil-arugula pesto with grated grana Padano and herb crostinis

Chickpea Fritters | \$16

Fresh greens, peppers, cucumbers, feta, pickled red onion, roasted red pepper vinaigrette

Roasted Mushroom Flatbread | \$18 Preserved lemon aioli, sunflower seeds, charred radicchio, grana Padano, chili oil

sides

Bowl of Crispy Garlic-Butter Smashed Potato | \$8

Add Farm Fresh Egg - Any Style | \$2

Double Smoked Bacon (3) | \$5

brunch cocktails

Mimosa (orange/pineapple)
prosecco, juice **\$11**

Kir Royale
prosecco, crème de cassis **\$14**

Classic Caesar
Clamato, vodka, worchesterhire, tobasco, extreme bean **\$9**



sandwich

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Burger Add-ons:

Extra beef patty | \$6

Bacon (2) | \$3

Crispy shallots | \$1

Extra cheese | \$2

Fried mushrooms | \$2

The WORKS | \$6

Buttermilk Fried Chicken | \$17

Crisp lettuce, pickled green papaya slaw, spicy aioli / MAKE IT SPICY

kid's

(8 and under)

Each meal comes with a side of fresh fruit bowl and a choice of pop, juice or milk

Cornbread French Toast | \$10

Mixed berry compote, maple syrup, chantilly cream

Jr. Breakfast Bowl Poutine | \$10

Fried egg, bacon bits, cheese curds, smashed potatoes, gravy

Lil' Eddy Cheeseburger | \$10

Smashed burger patty, American cheese, pickles and KE sauce

Mac & Cheese | \$10

Scoobi-doo pasta, three cheese sauce

White Peach Sangria

pinot grigio, peach puree, soda, fruit **\$13**

Grapefruit Aperol Negroni

grapefruit juice, gin, aperol **\$13**

brunch

Saturday/Sunday 11am-2pm

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