



## share

### Street-food Style Skewers

(choice of 5) | \$10

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

### Lemongrass Chicken Springrolls (2) | \$8

Sweet chili sauce

### Jerk Chicken

Drumsticks (4) | \$12

Red cabbage & apple slaw

### Char Siu Pork Bao (3) | \$15

Lettuce, cucumber, green onion

### 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, 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, 2 lemongrass chicken spring rolls, 3 jerk chickens, 3 pork sliders, house-cut potato chips with grilled scallion dip (substitutions are kindly declined)

## 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 Beet Salad | \$14

Goat cheese, burnt orange gastrique, candied sunflower seeds

### 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

## 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 Sandwich | \$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  
Large Seasonal Soup | \$14  
Small Seasonal Soup | \$8

Thursday-Friday open-close

Saturday/Sunday 2pm-close

\*Please alert your server of any allergies or dietary restrictions\*

[www.kingeddy.ca/menu/](http://www.kingeddy.ca/menu/) | Instagram @kingeddyyc

root



**Beef And Cheese Empanadas | \$8**

Corn, potatoes, pimentos with roasted lime crema

**Montreal Smoked Meat Croquettes | \$9**

Cheese, potatoes, grainy mustard sauce

**Smoked Salmon Cakes Salad | \$16** Preserved

lemon aioli, fresh greens, dil- tahini dressing

**Baked Bolognese Mac & Cheese | \$20**

Cavatappi pasta, ground Certified Angus Beef,  
creamy tomato sauce, gratin

**SWEETS**

**Roasted Peach Bread Pudding | \$12**

Bourbon caramel sauce, vanilla gelato

**Dark Chocolate Porter Cake | \$12**

Honeycomb toffee, espresso crème anglaise

**Available**

**Friday 11am-close**

**Saturday-Sunday 2pm-close**

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**weekend features**

# 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

# 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**



# sandwich

## **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

# 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

# brunch cocktails

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

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

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

**White Peach Sangria**  
pinot grigio, peach puree, soda, fruit  
**\$13**

**Grapefruit Aperol Negroni**  
grapefruit juice, gin, aperol **\$13**

**Saturday/Sunday 11am-2pm**

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**brunch**