

# LUNCH

Thursday & Friday  
11am-2pm

## snacks

**Jerk Chicken Drumsticks (4)** \$15  
red cabbage and apple slaw

**Beef Brisket Poutine** \$18  
3 oz beef brisket, fries, cheese curds,  
gravy, horseradish cream and cowboy  
candy  
(classic poutine \$14)

**BBQ Pulled Pork Sliders (3)** \$15  
Pickled red onions, pepper jack cheese,  
red cabbage & apple slaw

### Fine Print:

Please inform your server of any allergies or dietary restrictions.

Certain dishes can be made gluten-friendly upon request.

Our kitchen contains nuts, seeds, gluten, soy and milk. Cross-contamination may occur even with the best intentions and cautious practices.

Ingredients may change slightly due to supply chain issues.

A 20% service charge is automatically applied to parties of 6 or more.

Thank you.

## sandwiches

Include a choice of house salad or fries

**King Eddy Burger |** \$20  
Double house-ground beef patties, smoked gouda, lettuce, tomato, red onion, pickles, KE sauce

**Buttermilk Fried Chicken |** \$20  
Crisp lettuce, pickled green papaya slaw, spicy aioli  
MAKE IT SPICY!

**Vegetarian Chickpea Fritter |** \$17  
Pretzel bun, chao vegan cheese, lettuce, tomato, pickled red onions, cucumbers, vegan aioli

## salad

**House |** \$16  
Fresh greens, bell peppers, tomatoes, cucumbers, carrots, radish  
Choice of cranberry-preserved lemon vinaigrette OR buttermilk ranch

**Chickpea Fritters |** \$17  
Fresh greens, red bell peppers, cucumbers, feta, gem tomatoes, pickled red onions, roasted red pepper vinaigrette, vegan aioli

**Roasted Beets & Goat Cheese |** \$17  
Poplar Bluff Farms beets, burnt orange gastrique, spiced sunflower seeds

## flatbreads

**Sundried Tomato Tapenade & Mushroom |** \$18  
Bocconcini, parmesan, mozzarella pickled sweet peppers, arugula

**Italian |** \$20  
Salami, prosciutto, house tomato sauce, mozzarella, arugula and basil pesto

**Jerk Chicken & Pineapple |** \$18  
Pickled sweet peppers, red onions, house tomato sauce, mozzarella and cowboy candy

## salad add-ons

Grilled Chicken Breast \$10  
Garlic Shrimp (3) \$15  
8 oz Roasted Beef Brisket \$12

## quick bowls

\$28

All bowls include cornbread, red cabbage-apple slaw and house pickles

### 1. Protein (Choice of One)

**Buttermilk Fried Chicken Breast**  
Gravy

**8 oz Slow-Roasted Alberta Beef Brisket**  
Horseradish cream

**1/4 rack BBQ Pork Ribs**  
Whisky barbecue sauce

**Garlic Butter Prawns (3)**

**Chickpea Fritters (5)**  
Vegan aioli

### 2. Base (Choice of One)

**Mac & 3-Cheese**

**Garlic-Herb Roasted Smashed Potatoes**

**Roasted Veggies**

# MENU

Thursday-Sunday  
2pm-close



## share

### Street-food Style Skewers

Choice of (5) | \$12

Sweet & Spicy Pineapple Pork  
Soy Marinated Chicken  
Halloumi & Tomato

### Jerk Chicken

Drumsticks (4) | \$15

Red cabbage & apple slaw

### Lemongrass Chicken

Spring Rolls (2) | \$10

Sweet chili sauce

### Grilled Pork Belly

Baos (3) | \$15

Lettuce, cucumbers, papaya slaw, green onions, gochujang sauce

BBQ Pulled Pork Sliders (3) | \$15

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

Poutine | \$18

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

(Classic Poutine \$14)

### Cheese & Charcuterie Board

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

Small (serves 2-3) | \$20

Large (serves 4-6) | \$34

Vegetarian Platter | \$20

Hummus, assortment of crudité, chickpea fritters and root veg chips

King Eddy Platter | \$30

3 skewers, 2 lemongrass chicken spring rolls, 3 jerk chicken, 3 pork sliders, house-cut potato chips with grilled scallion dip

(substitutions are kindly declined)

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Thank you.

## sandwich

Choice of Fries or Salad

King Eddy Burger | \$20

Double house-ground 3oz beef patties, smoked gouda, lettuce, tomato, red onion, pickles, KE sauce

Buttermilk Fried Chicken | \$20

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

### Vegetarian Chickpea

Fritter | \$17

Pretzel bun, chao vegan cheese, lettuce, tomato, pickled red onions, cucumbers, vegan aioli

## salads

House | \$16

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

Chickpea Fritters | \$17

Fresh greens, red bell peppers, cucumbers, feta, grape tomatoes, pickled red onion, roasted red pepper vinaigrette, vegan aioli

### Roasted Beets & Goat

Cheese | \$17

Poplar Bluff Farms beets, burnt orange gastrique, spiced sunflower seeds

#### SALAD ADD-ONS

Grilled Chicken Breast | \$10

Garlic Butter Prawns (3) | \$15

8 oz Beef Brisket | \$12

## flatbreads

Sundried Tomato & Mushroom | \$18

Bocconcini, parmesan, pickled sweet peppers, arugula

Italian | \$20

Salami, prosciutto, house tomato sauce, mozzarella, arugula and basil pesto

Jerk Chicken & Pineapple | \$18

Pickled sweet peppers, red onions, house tomato sauce, mozzarella and cowboy candy

## main

Includes choice of two sides, red cabbage and apple slaw, house pickles and cornbread

### Buttermilk Fried Chicken

gravy

MAKE IT SPICY

1/4 | \$30

1/2 | \$40

### BBQ Pork Ribs

whiskey bbq sauce

1/2 rack | \$30

Full rack | \$40

### Slow-Roasted Alberta Beef Brisket

horseradish cream

1/2<sup>lb</sup> | \$30

1<sup>lb</sup> | \$40

## sides

House Salad | \$6

Red Cabbage & Apple Slaw | \$6

Rosemary Salted Fries | \$6

Seasonal Soup | \$8

Classic Poutine (sm) | \$10

Roasted Seasonal Vegetables | \$10

Mac & 3-Cheese | \$12

Garlic-Herb Roasted

Smashed Potatoes | \$10

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

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



## FEATURES

- Spicy Cauliflower Bites |** **\$14**  
Ranch dip, veg crudite
- Iceberg Wedge Salad |** **\$16**  
Bacon, tomato, blue cheese, buttermilk ranch
- Seafood and Vegetable**
- Thai Green Curry |** **\$27**  
Shrimp, salmon, scallops, rice noodles

## SWEETS

- Vanilla Crème Brûlée |** **\$12**  
Meringue cookie, strawberry-rhubarb compote
- Skor Cheesecake |** **\$12**  
Chocolate sauce
- Chocolate Truffle Cake |** **\$12**  
Strawberry whipped cream

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# BRUNCH MENU

SATURDAY & SUNDAY 11AM – 2PM

**The Hangover | \$22**  
Two eggs any style, (3) bacon, (2) breakfast sausages, smashed potato hash, rosemary & cheddar biscuit, fruit cup

**King Eddy BELT | \$17**  
Fried egg, bacon strips, American cheese, fried green tomatoes, lettuce, KE sauce, smashed potato hash

**Brisket Breakfast Poutine | \$20**  
Slow-roasted beef brisket, poached egg, cheese curds, gravy, smashed potato hash, pickled red onions

**Spanish Tortilla | \$17**  
Bacon, diced potatoes, cheese, caramelized onions, aioli, fresh mix greens salad

## vegetarian

**Brioche French Toast | \$17**  
Cinnamon swirl mascarpone crème, maple candied pecans, berry compote, maple syrup

**Tuscan Baked Eggs | \$17**  
Tomato sauce, bocconcini and basil-arugula pesto with grated grana Padano and herb crostini

**Chickpea Fritter Benny | \$17**  
Poached eggs, fried green tomatoes, arugula, romesco, hollandaise  
*\*contains nuts\**

**Sundried Tomato & Mushroom Flatbread | \$18**  
Tapenade, bocconcini, parmesan, pickled sweet peppers, arugula

## EXTRAS

Bowl of Crispy Garlic-Butter Smashed Potato | \$8  
Add Farm Fresh Egg – Any Style | \$2  
Double Smoked Bacon (3) | \$5

## sandwich

Choice of Fries or Salad

**King Eddy Burger | \$20**  
Double house-ground 3oz beef patties, smoked gouda, lettuce, tomato, red onion, pickles, KE sauce

**Buttermilk Fried Chicken | \$20**  
Crisp lettuce, pickled green papaya slaw, spicy aioli  
*MAKE IT SPICY*

**Vegetarian Chickpea Fritter | \$17**  
Pretzel bun, chao vegan cheese, lettuce, tomato, pickled red onions, cucumbers, vegan aio

## Kid's (8 and under)

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

**Brioche French Toast | \$10**  
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

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