

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

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

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.

quick bowls

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

\$28

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^{lb} | \$30

1^{lb} | \$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/ | Instagram @kingeddyyc



SWEETS

Upside-down Apple Gingerbread cake **\$12**
Warm caramel sauce, Vanilla ice-cream

Skor Cheesecake **\$12**
Chocolate sauce

Chocolate Truffle Cake **\$12**
Raspberry sauce and 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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