



LUNCH & DINNER MENU



GLUTEN-FRIENDLY



VEGETARIAN



VEGAN

SHARE

JERK CHICKEN DRUMSTICKS (4) \$15

Red cabbage and tart apple slaw.

LEMONGRASS CHICKEN SPRING ROLLS (4) \$12

Sweet chili sauce.

BBQ PULLED PORK SLIDERS (3) \$15

Slow-braised pork shoulder, pickled red onion, pepper jack cheese, red cabbage and tart apple slaw.

MUSHROOM BULGOGI BAO (3) \$14

Roasted mushrooms in gochujang, sweet garlic soy sauce, lettuce, cucumber, papaya slaw.

LAMB SOUVLAKI (4) \$15

Mediterranean spiced lamb, warm flour tortilla, lime sriracha aioli, Tzatziki, chopped cilantro, red cabbage and tart apple slaw.

BRISKET POUTINE \$18

3oz slow roasted beef brisket, rosemary salted fries, cheese curds, gravy, horseradish cream, sweet pickled jalapeños.

CLASSIC POUTINE \$14

— SHARE AFTER 3:00 PM —

CHEESE AND CHARCUTERIE BOARD \$22

SERVES 2

An assortment of sliced charcuterie, domestic cheeses, house-made pickles, house-made chutney, grainy dijon mustard.

VEGETARIAN PLATTER \$22

Roasted garlic hummus, assorted fresh vegetables, fried chickpea fritters, crispy corn tortilla chips, guacamole, vegan aioli.

KING EDDY PLATTER \$32

6 corndogs, 4 lemongrass chicken spring rolls, 3 jerk chicken drumsticks, 3 BBQ pulled pork sliders, seasoned corn tortilla chips, house-made dip.

ADD GUACAMOLE \$3

SANDWICHES

CHOICE OF ROSEMARY SALTED FRIES OR SALAD.

KING EDDY SMASHED BURGER \$22

Two 3oz in-house ground patties with smoked gouda, lettuce, tomato, red onion, pickles, burger sauce.

BUTTERMILK FRIED CHICKEN \$22

Crisp lettuce, pickled papaya slaw, spicy aioli. Regular or Spicy fried chicken.

GRILLED STEAK SANDWICH \$24

6oz grilled seasoned sirloin steak, roasted mushrooms, caramelized onions, toasted garlic and rosemary focaccia, horseradish cream.

CHICKPEA FRITTER WRAP \$20

Crispy chickpea fritters, vegan garlic aioli, lettuce, tomato, cucumber, pickled red onion, crumbled feta cheese on a warm flour tortilla.

SIDES

HOUSE OR CAESAR SALAD \$6

SEASONAL SOUP \$8

SMALL CLASSIC POUTINE \$10

ROSEMARY SALTED FRIES \$6

GARLIC SMASHED POTATOES \$10

MAC AND CHEESE \$12

RED CABBAGE AND APPLE SLAW \$6

ROASTED SEASONAL VEGETABLES \$10

SALADS

CLASSIC CAESAR SALAD \$15

Crisp romaine leaves, creamy roasted garlic dressing, rosemary focaccia croutons, crispy bacon, lemon, parmesan shavings.

ADD CREOLE GRILLED OR FRIED CHICKEN BREAST \$8

ADD 6oz GRILLED SEASONED SIRLOIN STEAK \$15

ADD 3 GRILLED GARLIC BUTTER PRAWNS \$10

CHICKPEA FRITTER SALAD \$18

Fried chickpea fritters, mixed greens, tomato, cucumber, peppers, crumbled feta, pickled red onion, vegan garlic aioli, roasted red pepper vinaigrette.

THAI CRUNCH SALAD \$18

Red and napa cabbage, carrots, cucumber, red peppers, edamame beans, pea shoots, green onion. Topped with crispy marinated tofu and a creamy peanut dressing.

FLATBREADS

CALABRESE \$23

Spicy capocollo, soppressata, banana peppers, red onion, black olives, spicy marinara sauce, mozzarella and parmesan cheeses.

SAUSAGE AND PEPPERS \$23

Mild Italian sausage, roasted red peppers, caramelized onion, roasted mushrooms, marinara sauce, mozzarella and parmesan cheeses.

VEGETARIAN \$20

Sundried tomato pesto, roasted mushrooms, broccoli, peppers, red onion, black olives, mozzarella and parmesan cheeses.

MAINS

THAI RED CURRY CHICKEN \$24

MILD OR SPICY

Roasted boneless chicken cooked in a rich red curry coconut cream sauce, jasmine rice, fresh vegetables, cilantro.

ALOO GOBI MILD OR SPICY \$19

Cauliflower, potato, chickpea, tomato, onion. Roasted then simmered in fragrant Indian spices. Served with jasmine rice and grilled naan bread.

KOREAN BBQ PLATTER (6) \$28

Grilled bulgogi marinated beef, spicy kimchi, steamed jasmine rice, papaya slaw, gochujang aioli. Served with warm flour tortillas or lettuce wraps.

KING EDDY CLASSICS

CHOICE OF 2 SIDES, PICKLES, AND CORNBREAD.

BUTTERMILK FRIED CHICKEN

CHOICE OF REGULAR OR SPICY

1/4 CHICKEN (white or dark) \$30

1/2 CHICKEN \$40

SLOW ROASTED ALBERTA BEEF BRISKET

1/2 LB \$30

1 LB \$40

DESSERT MENU

CLASSIC TIRAMISU \$12

Creamy mascarpone, coffee soaked ladyfingers, Lindt milk chocolate sauce, fresh chantilly whipped cream.

DARK CHOCOLATE COCONUT AND ALMOND TORTE \$12

Coconut and almond crust with velvety smooth dark chocolate ganache, raspberry coulis, peanut brittle.

MAPLE BOURBON CRÈME BRULÉ \$12

Maple syrup infused cream with Maker's Mark Bourbon, toasted almond biscotti, fresh chantilly whipped cream.



BRUNCH MENU

BRUNCH SERVED SATURDAY & SUNDAY
FROM 11:00 AM TO 2:00 PM

BRUNCH

THE HANGOVER

Two eggs any style, crispy bacon (3), maple breakfast sausage (3), smashed potatoes, aged cheddar biscuit, seasonal fruit.

\$23

KING EDDY BELT SANDWICH

Two fried eggs, bacon, American cheese, sliced tomato, lettuce, spicy aioli. Served on a toasted brioche bun. Smashed potatoes on the side.

\$18

BREAKFAST BURRITO

Sausage, peppers, green onion, scrambled eggs, pepper jack cheese, wrapped in a warm flour tortilla. Salsa fresca, sour cream, and smashed potatoes.

\$18

CHICKEN AND WAFFLES

Fried chicken breast (Regular or Spicy), 2 Belgian waffles, warm maple syrup, spicy creole butter, sweet pickled jalapeños.

\$23

SPICY FRITTATA

Spanish chorizo, pickled red onion, jalapeños, spinach, eggs, aged cheddar cheese, salsa fresca. Served with green salad or smashed potatoes.

\$19

BUTTERMILK PANCAKES

Three fluffy buttermilk pancakes, with blueberry compote, whipped cream, warm maple syrup, side of seasonal fruit.

\$17

KING EDDY BREAKFAST BRISKET POUTINE

Slow roasted beef brisket, served on smashed potato hash topped with a poached egg, cheese curds, gravy, pickled red onions.

\$20

VEGGIE EGGS BENEDICT

Two poached eggs, roasted mushrooms, arugula, balsamic tomato jam. Served on a toasted English muffin. Topped with hollandaise sauce, smashed potatoes on the side.

\$19

ADD 4oz PULLED PORK OR BEEF BRISKET \$5

VEGAN TOFU SCRAMBLE

Grilled marinated tofu, with roasted mushrooms, peppers, cauliflower, and spinach, served over crispy smashed potatoes. Topped with a balsamic tomato jam.

\$19

Please inform your server of any allergies or dietary restrictions. Some dishes can be made gluten-friendly or vegetarian/vegan 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.

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

Thank you!

SANDWICHES

CHOICE OF ROSEMARY SALTED FRIES OR SALAD.

KING EDDY SMASHED BURGER \$22

Two 3oz in-house ground patties with smoked gouda, lettuce, tomato, red onion, pickles, burger sauce.

ADD A FRIED EGG TO YOUR BURGER \$2

BUTTERMILK FRIED CHICKEN \$22

Crisp lettuce, pickled papaya slaw, spicy aioli. Regular or Spicy fried chicken.

KING EDDY KIDS

— AGES 10 AND UNDER —

SERVED WITH A CHOICE OF POP, JUICE, OR MILK.

KIDS PANCAKES (2) BRUNCH ONLY \$10

Maple syrup, whipped cream, side of fresh fruit.

KIDS BREAKFAST BRUNCH ONLY \$11

One egg any style, bacon, sausage, smashed potatoes, aged cheddar biscuit, side of fresh fruit.

KIDS PIZZA \$10

Three cheese mix, tomato sauce, side of crispy fries.

KIDS BURGER \$10

One 3oz smashed burger patty, American cheese, pickles, ketchup, side of crispy fries.

KIDS CHICKEN STRIPS \$10

Buttermilk fried strips of chicken breast served with crispy fries and ketchup.

SIDES

CRISPY BACON (3) \$5

TWO EGGS ANY STYLE \$4

SMASHED POTATOES \$8

MAPLE BREAKFAST SAUSAGE (4) \$6

FRESH SEASONAL FRUIT \$4

AGED CHEDDAR BISCUIT \$3



GLUTEN-FRIENDLY



VEGETARIAN



VEGAN