



THURSDAY - SUNDAY

# DINNER

2 PM - CLOSE

## STARTERS & SHARING

**LEMONGRASS CHICKEN SPRING ROLLS (4) - 16** - carrots, onions, garlic, with savoury, spicy ground chicken filling, served with sweet chili sauce & slaw on the side

**TUNA POKE - 19** - diced yellowfin tuna with mango, cucumber, edamame, pickled red onion, toasted sesame seeds, tossed in a ponzu sauce, served with crispy wontons

**LAMB SOUVLAKI SLIDERS (3) - 18** - grilled seasoned lamb patty with lettuce, tomato, cucumber, pickled red onion, tzatziki sauce, served on a toasted potato slider bun

**BRISKET POUTINE - 19** - 3 oz shredded slow roasted beef brisket, fresh cut fries, cheese curds, gravy, topped with horseradish aioli & sweet pickled jalapenos

**VEGETARIAN DIP TRIO PLATTER - 22** - garlic hummus, tzatziki, guacamole, served with creole spiced tortilla chips, chickpea fritters, assorted fresh vegetables **V**

**CHEESE & CHARCUTERIE BOARD - 24** - assortment of sliced charcuterie & domestic cheeses, house made pickles & chutney, marinated olives, grainy mustard, crackers

**KING EDDY SHARING PLATTER (SERVES 2-4 PEOPLE) - 36** - 4 lemongrass chicken spring rolls, 3 vegetarian samosas, 3 lamb sliders, 3 tandoori spiced roasted chicken drumsticks, seasoned corn tortilla chips & house made dips

## SOUPS & SALADS

**CHEF'S DAILY SOUP - 8/13** - served with herb & garlic focaccia toast

**KING EDDY COBB SALAD - 23** - mixed salad greens, topped with bacon, grape tomato, crumbled goat cheese, shredded roast chicken, pickled red onion, jammy egg, guacamole, drizzled with a poblano avocado ranch dressing **G**

**HOUSE GREENS - 15** - heritage greens tossed in a strawberry vinaigrette, topped with crumbled goat cheese, dried cranberries, toasted pumpkin seeds, candied pecans **V, G**

**CLASSIC CAESAR SALAD - 15** - crisp romaine leaves, creamy roasted garlic dressing, herb & garlic focaccia croutons, shredded parmesan, bacon, lemon

**THAI CRUNCH SALAD - 19** - red & napa cabbage, carrot, cucumber, red pepper, green onion, edamame beans, sunflower shoots, with creamy peanut dressing & crispy fried tofu **VG**

**ADD CREOLE GRILLED OR CRISPY FRIED CHICKEN - 8**

**ADD CRISPY CHICKPEA FRITTERS (4) - 8**

**ADD 6 OZ CRISPY SKIN SALMON - 15**

**ADD 6 OZ GRILLED SIRLOIN STEAK - 15**

## 10" FLATBREADS

GLUTEN FREE CRUST AVAILABLE - 4

**GOING TO CALIFORNIA - 19** - pesto grilled shrimp, spinach, bacon, mushroom, mozzarella cheese, creamy alfredo sauce base

**JUMPIN' JACK FLASH - 19** - mild Italian sausage, roasted red peppers, caramelized onion, roasted mushrooms, mozzarella & parmesan cheese blend, marinara sauce

**HARVEST MOON - 18** - mushrooms, roasted red peppers, red onion, olives, artichokes, mozzarella & parmesan cheese blend, marinara sauce **V**

*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.*

**G** = GLUTEN-FRIENDLY

**V** = VEGETARIAN

**VG** = VEGAN



THURSDAY - SUNDAY

# DINNER

2 PM - CLOSE

## SANDWICHES

ALL SANDWICHES COME WITH A CHOICE OF FRIES OR SALAD  
GLUTEN FREE BUN AVAILABLE FOR ALL SANDWICHES - 4

**KING EDDY SMASH BURGER - 22** - two 3 oz freshly-ground beef patties on a toasted brioche bun with American cheese, lettuce, tomato, red onion, pickles, burger sauce

**BUTTERMILK FRIED CHICKEN SANDWICH - 22** - on a toasted brioche bun with crisp lettuce, tangy papaya slaw, spicy aioli

CHOOSE REGULAR, NASHVILLE HOT, OR SPICY KOREAN

**GRILLED STEAK SANDWICH - 26** - 6 oz seasoned & grilled sirloin steak served on toasted herb & garlic focaccia with balsamic onion jam, roasted mushrooms, horseradish aioli drizzle

**PORK BELLY BÁNH MÌ - 21** - grilled ponzu marinated pork belly, green papaya slaw, kimchi, gochujang aioli, fresh cilantro, served on a crusty Vietnamese sub bun

## MAIN COURSES

**BUTTERNUT SQUASH & RICOTTA GNOCCHI PRIMAVERA - 23** - mushrooms, zucchini, peppers, tomato, spinach in a light pesto cream sauce topped with black pepper parmesan crisp **V**

**KING EDDY FRIED CHICKEN - 29** - ¼ chicken, fries, coleslaw, pickles, cornbread, gravy  
CHOOSE WHITE OR DARK MEAT, REGULAR OR NASHVILLE HOT

**CRISPY SKIN ATLANTIC SALMON - 28** - maple roasted carrot puree, pickled mustard seeds, seasonal vegetables, salad **GF**

**RYAN'S RICE BOWL - 28** - steamed jasmine rice, spicy kimchi, green papaya slaw, pickles, gochujang aioli, topped with a jammy egg  
CHOOSE BULGOGI MARINATED GRILLED BEEF OR SPICY KOREAN FRIED CHICKEN

**BUTTER CHICKEN - 23** - roasted spiced chicken thigh, creamy butter chicken sauce, coconut rice, garlic naan

**NEW YORK STRIP STEAK - 43** - 10 oz AAA Alberta beef striploin steak, garlic smashed potatoes, seasonal vegetables, served with a house-made steak sauce **GF**

ADD MUSHROOM PEPPERCORN CREAM SAUCE - 4

ADD SAUTÉED GARLIC MUSHROOMS - 4

ADD CRISPY FRIED ONIONS - 4

**THAI GREEN CURRY - 20** - green coconut curry sauce, assorted mixed vegetables & chickpeas, served over steamed jasmine rice, garnished with fresh cilantro **VG, GF**

CHOOSE REGULAR SPICE OR EXTRA SPICY

ADD THAI PESTO ROASTED CHICKEN (4 OZ) - 6

### DESSERT

**BAILEYS CRÈME BRÛLÉE - 12**

**DARK CHOCOLATE & PEANUT BUTTER TORTE - 12** **VG, G**

**CHEF'S CHEESECAKE - 12**  
ask your server for today's flavour

**NOTO GELATO - 8**  
locally made gelato

### KIDS

**KIDS PIZZA - 10** **V**  
three cheese mix, tomato sauce, side of fries

**KIDS BURGER - 10**  
3 oz smashed burger patty, American cheese, pickles, ketchup, side of fries

**KIDS CHICKEN STRIPS - 10**  
3 buttermilk fried chicken strips, side of crispy fries & ketchup

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.

**G** = GLUTEN-FRIENDLY

**V** = VEGETARIAN

**VG** = VEGAN