



WEDNESDAY - SUNDAY

DINNER

2 PM - CLOSE

STARTERS & SHARING

- LEMONGRASS CHICKEN SPRING ROLLS** (4) - **16** - sweet chili sauce, papaya slaw
- CRISPY FISH TACOS** (3) - **18** - Atlantic haddock, napa slaw, fresh jalapeno, pickled red onion, tartar sauce, flour tortillas
- CHAR SIU BBQ PORK SLIDERS** (3) - **18** - braised pork shoulder, green onion, spicy slaw
- BRISKET POUTINE** - **19** - roasted Alberta beef brisket, cheese curds, fries, house-made gravy, horseradish aioli, pickled jalapenos
- VEGETARIAN DIP TRIO PLATTER** - **22** - garlic hummus, sweet potato dahl, guacamole, spiced tortilla chips, chickpea fritters, assorted fresh vegetables **VG, GF**
- CHEESE & CHARCUTERIE BOARD** - **24** - sliced charcuterie, domestic cheeses, pickled vegetables, fruit chutney, grainy mustard, crackers
- KING EDDY SHARING PLATTER** (SERVES 2-4 PEOPLE) - **36** - 8 pieces of chicken and vegetable gyoza, 4 vegetarian samosas, 3 char siu pork sliders, 3 Mediterranean chicken drumsticks, spiced tortilla chips, house-made dips

SOUPS & SALADS

- CHEF'S DAILY SOUP** - **8/13** - garlic focaccia toast
- WONTON SOUP** - **10/15** - pork wontons, chicken broth, green onion
- STEAK SALAD** - **27** - 6 oz grilled sirloin steak, shredded kale, salad greens, peppers, tomato, pickled onion, corn, kidney beans, maple onion vinaigrette **GF**
- THAI CRUNCH NOODLE SALAD** - **19** - napa cabbage, rice noodles, carrots, cucumber, red pepper, green onion, edamame beans, sweet pea shoots, peanut dressing, crispy fried tofu **VG**
- HOUSE GREENS** - **14** - mixed greens, maple onion vinaigrette, toasted pumpkin seeds, candied walnuts, dried cranberries **VG, GF**
- BEET SALAD** - **16** - red and golden beets, pickled red onion, candied walnuts, whipped goat cheese, arugula, balsamic reduction **V, GF**
- CLASSIC CAESAR SALAD** - **15** - romaine lettuce, house-made dressing, focaccia croutons, parmesan **V**
- ADD CREOLE GRILLED OR CRISPY FRIED CHICKEN - **8**
- ADD CRISPY CHICKPEA FRITTER - **8**
- ADD 6 OZ GRILLED SIRLOIN STEAK - **15**

10" FLATBREADS

- GLUTEN FREE CRUST AVAILABLE - **4**
- MEAT LOVERS** - **22** - pepperoni, Italian sausage, bacon, mozzarella, parmesan, marinara sauce
- CAPRICCIOSA** - **21** - Italian cooked ham, mushrooms, artichokes, black olives, mozzarella, parmesan, marinara sauce
- GRILLED VEGETABLE** - **19** - peppers, zucchini, red onion, mushrooms, mozzarella, parmesan, 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.

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VG = VEGAN



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SANDWICHES

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

KING EDDY DOUBLE DOUBLE BURGER - 24 - two 3 oz chuck patties, toasted brioche, American cheese, lettuce, tomato, onions, pickles, king sauce

BUTTERMILK FRIED CHICKEN SANDWICH - 24 - toasted brioche, lettuce, papaya slaw, spicy aioli. Regular or Nashville hot.

GRILLED STEAK SANDWICH - 27 - 6 oz sirloin steak, garlic focaccia, balsamic onion jam, roasted mushrooms, horseradish aioli

CHICKEN SOUVLAKI WRAP - 23 - roasted chicken thigh, lemon, garlic, oregano, tzatziki sauce, lettuce, tomato, cucumber, red onion, grilled garlic naan

MAIN COURSES

CLASSIC FISH & CHIPS - beer battered Atlantic haddock, fries, napa slaw, tartar sauce, lemon
ONE PIECE - 18 TWO PIECES - 23

FAZZOLETTI A LA RAGU - 28 - house-made fazzoletti pasta, beef & pork ragu, pecorino romano

BEEF SHORT RIB - 34 - sous vide braised red wine and herb short rib, Yukon gold mashed potatoes, seasonal vegetables **GF**

CRISPY SKIN ATLANTIC SALMON - 33 - barley risotto, pickled mustard seed, seasonal vegetables, micro salad greens

KING EDDY FRIED CHICKEN - 30 - ¼ Creole spiced fried chicken, coleslaw, pickles, cornbread, fries, house-made gravy. White or dark meat. Regular or Nashville hot.

HOISIN PORK BOWL - 28 - slow roasted pork shoulder, soy, hoisin, ginger, garlic, Calrose rice, peanuts, pickled vegetable slaw

NEW YORK STRIP STEAK - 48 - 10 oz AAA Alberta beef striploin steak, mashed potatoes, seasonal vegetables, roasted mushrooms, horseradish aioli **GF**

THAI GREEN CURRY - 22 - green coconut curry sauce, roasted vegetables, chickpeas, jasmine rice, fresh cilantro. Regular or extra spicy. **VG, GF**

ADD THAI PESTO ROASTED CHICKEN (4 OZ) - 6

DESSERT

ESPRESSO CRÈME
BRÛLÉE - 12 **GF**

TIRAMISU - 12

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

KIDS

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

KIDS BURGER - 10
3 oz burger patty, cheese, ketchup, side of fries

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

PASTA ALFREDO - 10
served with small garlic toast

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