



DINNER

STARTERS & SHARING

- LEMONGRASS CHICKEN SPRING ROLLS** (4) – **15** – sweet chili sauce, papaya slaw
- SMOKED CHICKEN WINGS** – **19** – 1 lb smoked wings, sour cream and onion dip, carrots and celery GF
CHOOSE CREOLE SPICED OR FRANK'S RED HOT
- PORK CARNITAS TACOS** (3) – **18** – crispy braised pork shoulder, spicy slaw, pickled onions and jalapeño, tomatillo and avocado salsa verde
- CLASSIC POUTINE** – **15** – cheese curds, fries, homemade beef gravy, horseradish aioli, pickled jalapeño
ADD 3 oz BEEF BRISKET +7
- ROASTED GARLIC HUMMUS** – **15** – chipotle black beans, pico de gallo, tortilla chips GF VG
- KING EDDY SHARING PLATTER** (SERVES 2-4) – **38** – 1 lb smoked chicken wings, 6 chicken and vegetable gyoza, 4 vegetarian samosas, 6 veggie spring rolls, tortilla chips, house-made dips

SOUPS & SALADS

- CHEF'S DAILY SOUP** – **8/13** – served with grilled garlic focaccia
- FRENCH ONION SOUP** – **12** – 10 oz bowl with Gruyere, mozzarella, and Parmesan cheese
- MEDITERRANEAN CHOPPED SALAD** – **19** – mixed greens, red wine and herb vinaigrette, crispy spiced chickpeas, roasted red peppers, cucumber, tomato, olives, crumbled goat cheese GF V
- ROASTED BEET SALAD** – **19** – red and golden beets, whipped feta cheese, roasted pumpkin seeds, arugula, orange balsamic gastrique GF V
- SEARED AHI TUNA SALAD** – **27** – rare tuna, mango, cucumber, carrot, edamame, papaya slaw, crispy wontons, avocado cream, sesame soy vinaigrette
- ENHANCE YOUR SALAD**
CREOLE GRILLED OR CRISPY FRIED CHICKEN +9 CRISPY FALAFEL (4) +8 GRILLED GARLIC PRAWNS (3) +12

SANDWICHES

- ALL SANDWICHES COME WITH A CHOICE OF FRIES OR SALAD | UPGRADE TO FRENCH ONION SOUP +6
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
CHOOSE REGULAR OR NASHVILLE HOT

MAIN COURSES

- CLASSIC FISH & CHIPS** – beer-battered Atlantic haddock, fries, napa slaw, tartar sauce, lemon
ONE PIECE – **19** TWO PIECES – **23**
- THAI GREEN CURRY** – **18** – green coconut curry, mixed vegetables, chickpeas, jasmine rice GF VG
REGULAR OR EXTRA SPICY ADD THAI PESTO CHICKEN (4 oz) +9 ADD GRILLED GARLIC PRAWNS (3) +12
- BUTTER CHICKEN** – **23** – tandoori-spiced roasted chicken, creamy tomato curry sauce, steamed basmati rice, served with toasted garlic naan bread
- GRILLED GARLIC PRAWNS** (6) – **28** – roasted mushroom and spinach risotto, balsamic glaze GF
- STEAK FRITES** – **29** – 6 oz grilled sirloin, fries, arugula salad, chili butter, horseradish aioli, crispy onions GF
- BRAISED BEEF SHORT RIB** – **36** – 20-hour braised red wine and herb short rib, garlic mashed potatoes, seasonal vegetables GF
- CHEF'S DAILY DINNER FEATURE** – **MP** – ask your server

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 may be automatically applied to parties of 6 or more.

GF = GLUTEN-FRIENDLY

V = VEGETARIAN

VG = VEGAN