



DINNER

STARTERS & SHARING

LEMONGRASS CHICKEN SPRING ROLLS (4) – 15 – sweet chili sauce, papaya slaw

THINGS ON TOAST – 15 | THREE PIECES:

whipped chèvre, red pepper relish | tomato jam, avocado, bacon | hummus, salami, pickled red onion

SMOKED FLANK STEAK TACOS (3) – 21 – aged cheddar, fresh jalapeno, Valentina slaw, pickled red onion

BRISKET POUTINE – 19 – roasted Alberta beef brisket, cheese curds, fries, house-made gravy, horseradish aioli, pickled jalapenos

SMOKED CHICKEN WINGS – 18 – 1lb cherry wood smoked salt and pepper wings, sour cream and onion dip, carrots and celery GF

CHEESE & CHARCUTERIE BOARD – 24 – sliced charcuterie, domestic cheeses, pickled vegetables, fruit chutney, grainy mustard, crackers, crostini

VEGETARIAN DIP TRIO PLATTER – 22 – garlic hummus, guacamole, red pepper dip, spiced tortilla chips, chickpea fritters, assorted fresh vegetables GF VG

BBQ PORK SLIDERS (3) – 18 – root beer braised pork shoulder, jalapeno havarti, napa slaw

KING EDDY SHARING PLATTER (SERVES 2-4 PEOPLE) – 38 – 1lb smoked chicken wings, 6 chicken and vegetable gyoza, 4 vegetarian samosa, 6 veggie spring rolls, tortilla chips, house-made dips

SOUPS & SALADS

CHEF'S DAILY SOUP – 8/13 – served with garlic focaccia toast

KING EDDY COBB SALAD – 24 – mixed greens, roasted chicken, bacon, tomato, pickled red onion, crumbled goat cheese, avocado, jammy egg, tortilla strips, buttermilk ranch dressing GF

THAI CRUNCH NOODLE SALAD – 19 – napa cabbage, rice noodles, carrots, cucumber, red pepper, green onion, edamame, pea shoots, fried tofu, creamy peanut dressing VG

CAPRESE PANZANELLA SALAD – 21 – Broxburn tomato, fior di latte, arugula, focaccia croutons, red onion, basil, extra virgin olive oil, balsamic reduction V

HOUSE GREENS – 14 – mixed greens, strawberry vinaigrette, toasted pumpkin seeds, goat cheese, watermelon radish GF V

CLASSIC CAESAR SALAD – 15 – romaine lettuce, house-made dressing, croutons, parmesan V

ADD CREOLE GRILLED OR CRISPY FRIED CHICKEN – 9

ADD CRISPY CHICKPEA FRITTERS (4) – 8

ADD GRILLED GARLIC PRAWNS (3) – 8

ADD 6 OZ GRILLED SIRLOIN STEAK – 15

FLATBREADS TO SHARE

GLUTEN FREE CRUST AVAILABLE – 4

MARGHERITA – 17 – marinara sauce, fior di latte mozzarella, fresh tomato, basil V

GODFATHER – 19 – marinara sauce, pepperoni, Italian sausage, black olives, banana peppers, mozzarella, basil

LA VERDURA – 18 – roasted red peppers, onion, mushroom, goat cheese, fresh tomato 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 may be automatically applied to parties of 6 or more.

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DINNER

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
CHOOSE REGULAR OR NASHVILLE HOT.

GRILLED STEAK SANDWICH - 27 - 6 oz sirloin steak, garlic focaccia, balsamic onion jam, chili butter
ADD GARLIC MUSHROOMS - 3 ADD GRILLED GARLIC PRAWNS - 8

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

GRILLED PRAWNS (8) - 29 - roasted asparagus with a parsnip and yuzu puree GF

BUCATINI BOLOGNESE - 28 - bucatini pasta, veal bolognese, Parmigiano-Reggiano

POACHED HADDOCK - 27 - sticky rice, seasonal vegetables, lemon greens

HOISIN PORK BOWL - 26 - slow roasted pork shoulder with soy, hoisin, ginger, garlic, Calrose rice, peanuts, pickled vegetable slaw

10-LAYER VEAL LASAGNA - 28 - fresh pasta layered with veal bolognese, mozzarella, parmesan

THAI GREEN CURRY - 22 - green coconut curry, roasted vegetables, chickpeas, jasmine rice GF VG
CHOOSE REGULAR OR EXTRA SPICY.
ADD THAI PESTO ROASTED CHICKEN (4 OZ) - 6
ADD GRILLED PRAWNS (3) - 8

CHEF'S DAILY DINNER FEATURE - MP - ask your server

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 V
served with small garlic toast

DESSERT

LEMON TART - 12
macarated berries,
Chantilly crème

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

**CHEF'S FEATURE
CHEESECAKE - 12**
ask your server

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