



DINNER

STARTERS & SHARING

LEMONGRASS CHICKEN SPRING ROLLS (4) – 16 – sweet chili sauce, papaya slaw

CRISPY BABY BACK RIBS – 19 – pork ribs tossed in a sweet and spicy BBQ sauce, coleslaw

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

CLASSIC POUTINE – 15 – cheese curds, fries, homemade beef gravy, horseradish aioli, pickled jalapeño
ADD 3 oz BEEF BRISKET +8

MEDITERRANEAN FALAFEL PLATE – 16 – vegan aioli, whipped feta, olives, grilled pita bread

SOUPS & SALADS

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

FRENCH ONION SOUP – 12 – 10 oz bowl with Gruyère, mozzarella, and Parmesan cheese

KING EDDY CAESAR SALAD – 19 – kale and romaine lettuce, house made Caesar dressing, double smoked bacon, shaved Parmesan, croutons, lemon

ROASTED BEET SALAD – 19 – red and golden beets, whipped feta cheese, roasted pumpkin seeds, arugula, orange balsamic gastrique **GF V**

BROXBURN TOMATO CAPRESE SALAD – 19 – heirloom tomatoes, fior di latte cheese, fresh basil, extra virgin olive oil, balsamic glaze **GF V**

ENHANCE YOUR SALAD

CREOLE GRILLED **OR** CRISPY FRIED CHICKEN **+9**

CRISPY FALAFEL (4) **+8**

HERB ROASTED SALMON FILLET **+15**

HANDHELDS

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

ALBERTA BEEF DIP – 25 – slow roasted sirloin thinly sliced, caramelized peppers and onions, Swiss cheese, horseradish aioli on a toasted garlic baguette, side of beef au jus

MAINS

CLASSIC FISH & CHIPS – beer-battered Atlantic haddock, fresh cut fries, coleslaw, tartar sauce, lemon
ONE PIECE – **19** TWO PIECE – **24**

THAI GREEN CURRY – 18 – green coconut curry, mixed vegetables, chickpeas, jasmine rice **GF VG**
REGULAR **OR** EXTRA SPICY **ADD THAI PESTO CHICKEN (4 oz) +8**

ROASTED SALMON AND FARRO BOWL – 30 – lemon and herb marinated salmon, grilled corn, tomato, asparagus, kale, whipped feta cheese, farro, chimichurri drizzle

CRISPY HOISIN PORK BOWL – 24 – slow roasted pork shoulder, jasmine rice, vegetable slaw, sunny side up fried egg, hoisin sriracha drizzle

STEAK FRITES – 34 – 6 oz grilled grass-fed sirloin, fresh cut fries, arugula salad, chili butter, horseradish aioli, crispy onions **GF**

CREOLE FRIED CHICKEN AND RIBS PLATTER – 38 – Nashville hot fried chicken breast, BBQ pork ribs, fresh cut fries, coleslaw, jalapeño cornbread, BBQ dipping sauce

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