

DINNER

STARTERS & SHARING

- LEMONGRASS CHICKEN SPRING ROLLS (4)** – 16 – sweet chili sauce, papaya slaw
- FRIED CALAMARI** – 16 – buttermilk marinated, pickled red onion, jalapeño, watermelon radish, shiso, garlic dill dip
- CHICKEN WINGS** – 19 – 1 lb wings, dill sour cream dip, carrots and celery **GF**
CHOOSE CREOLE SPICED OR NASHVILLE HOT
- MEDITERRANEAN FALAFEL PLATE** – 16 – vegan aioli, whipped feta, olives, pickles, grilled pita bread **V**
- SMOKED SALMON CARPACCIO** – 18 – in-house smoked salmon, capers, red onion, dill, lemon mustard drizzle, everything bagel crackers
- CLASSIC POUTINE** – 13 – cheese curds, fries, homemade beef gravy
ADD 3 oz beef brisket, bourbon BBQ sauce, pickled jalapeños and red onion **+8**

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**
- COBB SALAD** – 26 – Creole fried chicken, bacon, tomato, pickled egg, crumbled goat cheese, red onion, cucumber, avocado green goddess dressing
- 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 GARDEN SALAD
UPGRADE TO CAESAR SALAD **+2**, DAILY SOUP **+4** OR FRENCH ONION SOUP **+6**
GLUTEN FREE BUN **+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 – thinly sliced slow roasted sirloin, 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 – 20 TWO PIECE – 25
- THAI CURRY NOODLE SOUP** – 18 – red coconut curry broth, mixed vegetables, diced tofu, rice noodles
GF VG REGULAR OR EXTRA SPICY **ADD GRILLED SHRIMP (4) +9**
- CRISPY HOISIN PORK BOWL** – 25 – slow roasted pork shoulder, jasmine rice, vegetable slaw, sunny side up fried egg, hoisin sriracha drizzle
- BAKED SALMON** – 33 – leeks, kale, roasted fennel, tomato, whipped feta, farro, lemon fennel pesto drizzle
- CHICKEN PARMESAN** – 28 – fried chicken breast, marinara sauce, provolone and Parmesan cheese, served over tagliatelle with arugula fennel salad
- GRILLED BONE-IN PORK CHOP** – 32 – coffee rub, maple BBQ sauce, honey roasted beets and carrots, brown butter sweet potato mash
- BRAISED BEEF BRISKET** – 32 – red wine sauce, buttermilk mashed potatoes, roasted vegetables

GF = GLUTEN-FRIENDLY V = VEGETARIAN VG = VEGAN

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 will be automatically applied to parties of 6 or more.