



LUNCH

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

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

ADD CRISPY FALAFEL (4) **+8**

ADD 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

CHICKEN SOUVLAKI WRAP – 24 – roasted chicken thigh, lemon, garlic, oregano, tzatziki sauce, lettuce, tomato, cucumber, red onion, grilled garlic naan

ITALIAN SUB SANDWICH – 22 – prosciutto cotto, Genoa salami, and mortadella with provolone cheese, lettuce, tomato, roasted red pepper aioli on a toasted ciabatta roll

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

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

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

CHEF'S 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