

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**

COBB SALAD – 26 – Creole fried chicken, bacon, tomato, pickled egg, crumbled goat cheese, red onion, cucumber, avocado green goddess dressing

ENHANCE YOUR SALAD

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

ADD (4) CRISPY FALAFEL AND SIDE VEGAN AIOLI **+8**

ADD 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

MEDITERRANEAN FALAFEL WRAP – 20 – tomato, red onion, cucumber, feta cheese, tzatziki, grilled garlic naan **V**

TURKEY CLUB SANDWICH – 23 – in-house smoked turkey, bacon, lettuce, tomato, avocado mayo on grilled sourdough

PULLED PORK SANDWICH – 22 – BBQ pulled pork, peppers, onions, jalapeño havarti, slaw on a toasted pretzel bun

MAINS

CHICKEN PARMESAN – 28 – fried chicken breast, marinara sauce, provolone and Parmesan cheese, served over tagliatelle with arugula fennel salad

CLASSIC FISH & CHIPS – beer-battered Atlantic haddock, fresh cut fries, coleslaw, tartar sauce, lemon
ONE PIECE – **20** TWO PIECES – **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**

CLASSIC POUTINE – 13 – cheese curds, fries, homemade beef gravy
ADD 3 oz beef brisket, bourbon BBQ sauce, pickled jalapeños and red onion +8

CHEF'S FEATURE – MP – ask your server

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.