# The King's Head Lunch

11:30-5:00

## **APPS**

#### **Brussels Sprouts** \$8

Pecans, bacon lardons, maple-miso vinaigrette

Calamari \$10

Smoked beet remoulade, pickled beet, sorrel lemon zest

Scotch Egg\* \$7

Soft-boiled egg, sausage, bacon panko crust, aioli

Chicken Wings \$10

Choice of garlic buffalo, house BBQ, spicy coffee dry rub, mango habanero

**Lamb Sausage Flat Bread** \$10

Pickled onions, pickled jalapeño, arugula, balsamic, fontina, Havarti, white cheddar

**Soup** \$5/\$8

Seafood Chowder or Soup Du Jour

#### SALADS

Add chicken \$4 Scallops \$8 Maine Lobster \$9

#### **Arugula Salad** (gf) \$10

Arugula, pink muscat grapes, heirloom tomatoes, red onion, candied pecans, pickled strawberries, with blackberry ginger vinaigrette

#### **Grilled Caesar** (gfa) \$14

Grilled baby romain, black garlic, roasted mushrooms, smoked duck, with truffle Caesar dressing

# Fish and Chips \$11/\$18

Battered local Haddock, coleslaw with malt vinegar tartar

#### SANDWICHES

Served w/ house made pickle, gluten free bun \$2

**Duck Fat BLT** \$7

On duck fat toasted Big Sky bread - add duck egg\* \$3

Fried Buffalo Blue Chicken \$9

With lettuce and tomato on a honey roll

**Crispy Chicken Bacon Ranch** \$9

With lettuce and tomato on a honey roll

Fried Haddock \$8

Tomato, lettuce, vinegar slaw and tartar sauce on a soft roll

**Maine Lobster Roll** MP

Lemon-chive mayo, lettuce on a toasted roll

Kings Burger\* (gfa) \$10

Seasoned beef with pickled red onion, tomato and lettuce on a honey roll

**Lamb Burger**\* (gfa) \$12

Pickled onion, lettuce, tomato, aioli, apricot marmalade on a honey roll

Portabella Top (qfa) \$9

Truffle and sage oil, Havarti cheese, pickled onion, lettuce, tomato on a honey roll

Toppings \$1.50 each

Mushrooms, Havarti, Sharp cheddar, feta, fried egg, bacon, blue cheese

### **SIDES**

Hand-Cut Fries \$3/\$6 Local Greens Salad \$4 Seasonal Vegetable \$4

gf / gluten-free gfa / gluten-free available