

The King's Head Lunch

11:30-5:00

APPS

Truffle-Parmesan Popcorn \$4

Truffle dry rub, parmesan

Cleveland Nachos \$9

Hand-cut potato chips, parm-sage cream sauce, bacon, balsamic

Brussels Sprouts \$8

Pecans, bacon lardons, maple-miso vinaigrette

Calamari \$9

Red onion, caper, pepperoncini, chili pepper aioli

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

Haddock Chowder or Soup Du Jour

SALADS

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

Winter Salad (gf) \$8

Greens, blood orange, heirloom tomatoes, pomegranates, pecans, citrus vinaigrette

Baby Kale Caesar Salad (gfa) \$7

Creamy dressing, parmesan, croutons

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 (gfa) \$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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please advise your server of any food allergies

Wine

Wine by the Glass

White

Chardonnay, Ballard Lane- Central Coast, CA	7
Chardonnay, Sycamore Lane- Napa, CA	6
Pinot Grigio, Sycamore Lane- Napa, CA	6
Prosecco, Zardetto Private Cuvée- Italy	8
Vinho Verde, Ponte- Branco, Portugal	7

Red

Rosé of Pinot Noir, Angeline- Sonoma, CA	7
Pinot Noir, Sycamore Lane- Napa, CA	6
Cabernet Sauvignon, Sycamore Lane- Napa, CA	6

Wine by the Bottle

White

Chardonnay, Sycamore Lane- Napa, CA	20
Pinot Grigio, Sycamore Lane- Napa, CA	20
Vinho Verde, Ponte- Branco, Portugal	24
Chardonnay, Ferrari-Carano- Sonoma, CA	39

Red

Pinot Noir, Sycamore Lane- Napa, CA	20
Cabernet Sauvignon, Sycamore Lane- Napa, CA	20
Cabernet Sauvignon, J.Lohr Hilltop- Central Coast, CA 2012 *(split-375ml)	35
Pinot Noir, Adelsheim- Willamette Valley, OR 2012 *(split-375ml)	38

Ports/ Dessert Wine

Vintage Port late bottled, Cockburn - Portugal 2009	6
White Port, Kopke - Portugal	5
Tawny Port 10 year, Cockburn- Portugal	8
Sauternes, Château Roûmieu-Lacoste, France 2014	12

Cocktails

Moscow/Mexican/Kentucky Mule

Choose Sobieski vodka, Hornitos tequila, or Evan Williams with Maine Root Ginger Beer, fresh lime

8

The Don Draper

This is your Grandpa's Old Fashioned
Bulleit Rye, soda, bitters, sugar, orange, brandied cherry

10

The New Fashion

Not your Grandpa's Old Fashioned!
Bulleit Bourbon, Grand Mariner, bitters, agave, orange peel, brandied cherry

12

Cersei

Prosecco, Bitters, Clove Syrup, Cinnamon Stick

9

Smokey Manhattan

Makers, Sweet Vermouth, Touch of Laphroaig

12

Mezcal Margarita

Jalapeño Simple Syrup, Fresh Limon and Lime, Allagash Topper

10

Red Apple Sangria

Cabernet, Apple Cider, Ginger Syrup, Prosecco Topper

9

Absentee

Johnny Black, Grand Marnier, Burnt Orange Peel, Maple Syrup

9

A Drink With No Name

Bulleit Bourbon, Kahlua, Clove Syrup, Coconut Milk

9