

The King's Head Dinner

Apps

Parmesan Ranch Rub Popcorn (gf) 4
Ranch dry rub, parmesan

Scotch Egg 6
Soft-boiled egg, sausage, bacon panko crust, aioli

House-Made Beef Jerky (gf) 7
Tamari, Sriracha, black pepper

Fried Pickle Chips 5
Panko crust, ranch dip

Calamari (gfa) 9
Red onion, caper, pepperoncini, chili pepper aioli

Wings (gfa) 11/20
Choice of garlic buffalo, sriracha honey, house BBQ, spicy coffee dry rub

Smoked Salmon Spinach Dip 9
House smoked salmon, spinach, cheese, crostini

Parmesan Ranch Fries 6/9
Hand-cut, ranch dry rub, parmesan

Small Plates

Mussels (gfa) 13
Local mussels, Allagash White, bacon, garlic, shallots, grilled bread

Beet Salad (gf) 9
Local farm greens, Ras Al Hanout, feta, tomato, harrissa
Add pulled chicken \$4

Baby Kale Caesar Salad (gfa) 9
Local kale, parmesan, tomato, croutons, creamy dressing
Add pulled chicken \$4

Brussels Sprouts (gf) 8
Feta, toasted almonds, bacon, sherry vinaigrette

Cheese Board- Lakins Gorges, Rockport, ME 14
Opus 42 and Prix de Diane with crostini, apple slices, honey, greens

Charcuterie Board 15
House Smoked Duck Pastrami & Serrano Ham
served with crostini, cornichons, mustard, greens

Haddock Chowder 5/8

Lobster Soup 8/14

gf/ gluten free
gfa/gluten free available

Pub Fare

Fish & Chips 10/16
Fresh local haddock, malt vinegar tartar

Shepard's Pie 16
Local ground lamb, carrot, peas, onion, potato crust

Roast Beef Open-Faced Sandwich 15
Toasted Big Sky bread, rosemary jus, grilled onion

Vegetable & Spaghetti Squash (gf) 13
Spinach, roasted red pepper sauce, add feta \$2

Maine Lobster Roll and Fries MP
Lemon-chive mayo, lettuce on a toasted roll

Burger and Hand-Cut Fries (gfa) 14
Grassfed beef, pickled onion, spicy ketchup, lettuce, tomato

Veg Patty and Hand-Cut Fries (gfa) 13
House-made vegetable patty, pickled onion, spicy ketchup, lettuce, tomato (gfa)

Toppings:
Smoked cheddar, feta, fried egg, bacon, mushrooms and onions,
Great Hill Blue cheese or gluten free bun \$2 each

A La Carte

served with roasted red peppers and grilled onions

Grilled Citrus Chicken Breast 14
Allagash White-citrus sauce

Pan Seared Haddock 16
Roasted pepper sauce, panko

Maine Lobster (gf) MP
Drawn butter, Lemon

Grilled 12oz Prime Rib Steak (gf) 26
Slow roasted, hand cut grilled to order with veal Jus

Sides (gf)

Garlic Baby Kale 5
Roasted Garlic Mash 4
Roasted Local Beets 5
Hand-Cut Fries 4/7
Spicy Spaghetti Squash 5
Seasonal Vegetable 5

Sweets

Flourless Chocolate Torte (gf) 6
Seasonal Cheesecake 5

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