

The King's Head Dinner

Apps

Truffle-Parmesan Popcorn 4

Truffle dry rub, parmesan

Scotch Egg* 7

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 9

Red onion, caper, pepperoncini, chili pepper aioli

Wings 11/20

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

Cleveland Nachos 9

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

Maine Jonah Crab Cakes 16

Smoked beet remoulade

Small Plates

Mussels (gfa) 13

Local mussels, wine, Chorizo, garlic, shallots, grilled bread

Autumn Salad (GF) 9

Roasted butternut squash, mustard greens, Asian pear, pickled blackberries, bacon, maple-miso vinaigrette
Add grilled chicken \$5

Baby Kale Caesar Salad (gfa) 9

Creamy dressing, parmesan, croutons
Add grilled chicken \$5

Brussels Sprouts 9

Pecans, bacon lardons, maple-miso vinaigrette

Haddock Chowder 5/8

Soup of the Day 5/8

gf/ gluten free

gfa/gluten free available

Pub Fare

Fish & Chips 11/18

Fresh local haddock, coleslaw, malt vinegar tartar

Lamb Burger and Hand-Cut Fries* (gfa) 15

Pickled onion, lettuce, tomato, aioli, apricot marmalade

Maine Lobster Roll and Fries MP

Lemon-chive mayo, lettuce on a toasted roll

Burger and Hand-Cut Fries* (gfa) 14

Seasoned beef, pickled onion, lettuce, tomato

Portabella Top and Hand-Cut Fries (gfa) 13

Truffle oil, sage Aioli, Havarti cheese, pickled onion, lettuce, tomato on a honey bun

Toppings:

Sharp cheddar, Havarti, feta, red peppers, fried egg, bacon, caramelized onions, Blue cheese or gluten free bun \$2 each

Mains

Chicken Roulade 16

Farro, butternut squash crème fresh, tamarind, heirloom tomato, mushrooms

Pan Seared Haddock 17

Risotto, English peas, tomatoes, bacon vinaigrette

Seafood Stew (gfa) 21

Salmon, shrimp, haddock, mussels, squid, chopped clams, potato, tomato, grilled bread

Wild Mushroom Risotto (gf) 14

Vegan, truffle oil, pea tendrils
Add Chicken Roulade \$7 Maine Lobster \$9 Short Rib \$8

Grilled 14oz Rib Eye* (gf) 29

Hand cut, mushrooms, caramelized onions, bordelaise sauce

Braised Beef Short Ribs 20

Fingerling potatoes, carrots, parsnip puree, Jus

Sides (gf)

Roasted Garlic Mash 4

Fingerling potatoes 5

Roasted Local Beets 5

Hand-Cut Fries 4/7

Seasonal Vegetable 5

Sweets

Flourless Chocolate Torte (gf) 6

Berry Cobbler 7

Chocolate Crème Brûlée 6

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 or 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	5
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, Chateau Roûmieu-Lacoste, France 2014	12

Cocktails

Moscow/Mexican/Kentucky Mule	8
Choose Sobieski vodka, Hornitos tequila, or Evan Williams with Maine Root Ginger Beer, fresh lime	

The Don Draper	10
This is your Grandpa's Old Fashioned Bulleit Rye, soda, bitters, sugar, orange, brandied cherry	

The New Fashion	12
Not your Grandpa's Old Fashioned! Bulleit Bourbon, Grand Mariner, bitters, agave, orange peel, brandied cherry	

Cersei	9
Prosecco, Bitters, Clove Syrup, Cinnamon Stick	

Smokey Manhattan	12
Makers, Sweet Vermouth, Touch of Laphroaig	

Mezcal Margarita	10
Jalapeño Simple Syrup, Fresh Limon and Lime, Allagash Topper	

Red Apple Sangria	9
Cabernet, Apple Cider, Ginger Syrup, Prosecco Topper	

Absentee	12
Johnny Black, Grand Marnier, Burnt Orange Peel, Maple Syrup	

A Drink With No Name	11
Bulleit Bourbon, Kahlua, Clove Syrup, Coconut Milk	