



Welcome To The

King's Head Gastropub

Starters

Calamari

spicy aioli, herbs, orange zest 10

Crispy Pickle Chips

panko crusted, ranch 9

Jumbo Soft Pretzel

whole grain, red dragon
pub cheese 10

Scotch Egg*

soft-boiled egg, sausage, bacon
panko crust, aioli 7

Beef Jerky

house made, sriracha, tamari 8

Wings (gfa)

garlic buffalo, BBQ, spicy coffee dry rub,
mango habanero 12/22

Crispy Burrata

panko crust, olive tapenade, sabba,
grilled focaccia 11

Poutine

braised pork, gravy, cheddar cheese curds,
pickled peppers, BBQ, ranch 14

Lamb Sausage Flatbread

house made lamb sausage, pickled onion
& peppers, arugula, balsamic, fontina,
Havarti, cheddar 12

Brussels Sprouts

bacon, tamari almonds, maple miso 9

Pork Belly

Korean BBQ, parsnip ginger puree,
maple miso, tamari almonds 13

Seared Scallops* (gf)

butternut squash, risotto, pancetta,
cider reduction 18

Seafood Chowder 5/8 | Soup of the Day 5/8

Grilled Caesar (gfa)

grilled baby romaine, black garlic, truffle
dressing, roasted mushroom, asiago 11

Arugula Salad (gfa)

apple, figs, red onion, blue cheese,
tamari almonds, cider vinaigrette 11

Add to any salad:

Chicken 5 | Scallops 14 | Lobster 14 | Smoked Duck 7

Pub Fare

Lobster Roll (gfa)

mayo, lemon, herbs, lettuce,
brioche, hand cut fries MP

Steak & Cheese (gfa)

shaved ribeye, caramelized onion,
cheddar, spicy aioli, hoagie roll,
poblano, hand cut fries 14

Blue Mango Veggie Burger (gfa) (v)

sage aioli, Havarti, pickled onion,
lettuce, tomato, hand cut fries 13

Lamb Burger* (gfa)

sage aioli, apricot marmalade, pickled
onion, lettuce, tomato, hand cut fries 16

King's Burger* (gfa)

short rib, chuck, brisket blend, pickled
onion, lettuce, tomato, hand cut fries 15

Add-Ons 2

- | | |
|--------------------|-------------|
| Sharp Cheddar | Havarti |
| Fried Egg | Bacon |
| Mushrooms | Blue Cheese |
| Caramelized Onions | Feta |
| Gluten Free Bun | Bacon |

Hand Cut Steak*

chef's choice MP

Mac & Cheese

porcini trumpet pasta, fontina, Havarti,
white cheddar, peas, pancetta 18

add Chicken 5 | Scallops 14
Lobster 14 | Smoked Duck 7

Fish & Chips

local haddock, malt vinegar tartar,
coleslaw, hand cut fries 12/18

Chicken & Waffles

apple butter, maple gastrique,
spicy almonds 18

Wild Mushroom Risotto (gf)

mixed mushrooms, truffle oil,
balsamic reduction 15

add Chicken 5 | Scallops 14
Lobster 14 | Smoked Duck 7

Sides 5

- Garlic Mash
- Veggie of the Day
- Hand Cut Fries
- Green Salad

gf gluten-friendly | gfa gluten-friendly available | v vegetarian

MENU NO.

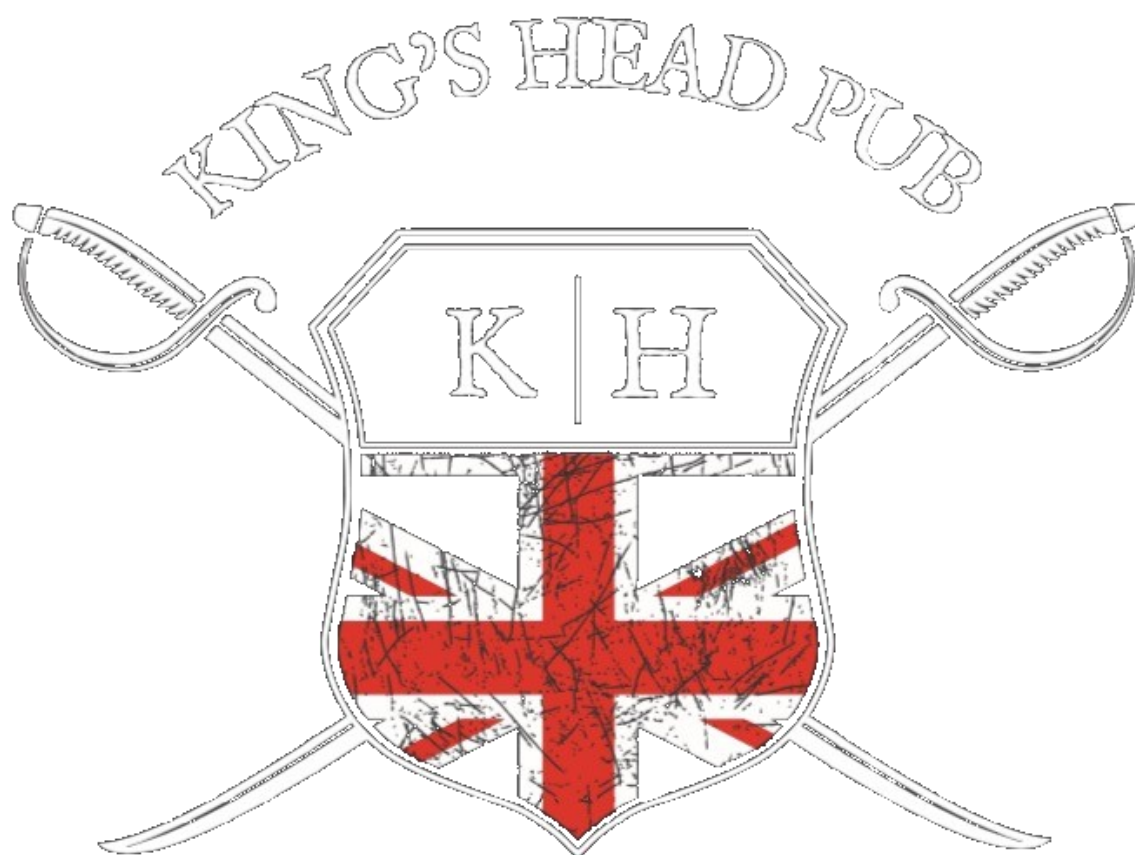
LAST UPDATED

14

3 / 7

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

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Portland, Maine

@KingsHeadMaine