



# The King's Head Pub

## Sandwiches.

Served with **hand-cut fries & pickles.**  
**UPGRADE** to truffle fries +1, side salad +2,  
or vegetable of Day +2

### SUMMER 2024 MENU Starters.

**Brussels Sprouts**  
tamari almonds, bacon,  
maple-miso vinaigrette **10**

**Scotch Egg\***  
soft-boiled egg, sausage,  
bacon-panko crust, chives, grain  
mustard, & spicy aioli **9**

**Pickle Chips**  
delicately battered & fried,  
homemade buttermilk ranch **8**

**Truffled Chicken Fries**  
hand-cut fries, tossed in truffle oil,  
topped with our crispy chicken  
chopped & tossed in garlic  
parmesan sauce, finished with  
shaved parmesan and chives **14**

**Mussels (Bang Island)**  
Spanish style broth with tomatoes,  
onions, & garlic, **\*spicy upon  
request** **17**

**Wings\***  
garlic buffalo, honey sriracha,  
KH BBQ, garlic parmesan,  
or spicy coffee rub celery & carrots,  
ranch or blue cheese (1Lb.) **15**

## Lighter Fare.

**Haddock & Clam  
Chowder**  
from scratch, served with a  
grilled baguette **11**  
add Lobster +MKT

**Lobster Bisque** **14**

**Cobb Salad**  
little leaf mixed greens, bacon,  
egg, avocado, blue cheese  
crumbles, grape tomato,  
cucumber, lightly tossed in  
KH ranch dressing **16**

**Orzo & Arugula**  
arugula tossed with orzo, feta,  
cherry tomato, cucumber, purple  
onion, lemon-basil vinaigrette **14**

**Kale Caesar**  
baby kale, shaved parmesan,  
toasted croutons, KH caesar, **14**

**ADD** Grilled Chicken **6**  
Grilled Shrimp **7**  
5oz Seared Salmon **12**  
Grilled Beef Tenderloin **11**  
Lobster **MKT**

**King's Burger\***  
1/2 Lb. KH ground chuck  
burger, lettuce, tomato, pickled on-  
ion, brioche roll **18**  
**Add Some Flare** →

**Lamb Burger\***  
pickled onion, tomato, lettuce, sage  
aioli, apricot marmalade,  
brioche roll **22**

**Falafel Sandwich**  
house-made falafel, cucumbers,  
whipped feta yogurt, lettuce,  
tomato, pickled onion,  
brioche roll **16**

**Steak & Cheese\***  
shaved ribeye, poblano,  
caramelized onion, cheddar, spicy  
aioli, hoagie roll **19**

**Crispy Chicken\***  
tender & crisp chicken, lettuce,  
tomato, brioche roll **16**  
**Upgrade your chicken +2**  
+Bacon & Ranch  
+Honey sriracha & Asian slaw  
+Buffalo & Blue

**Haddock Sandwich\***  
crispy haddock, tartar, coleslaw,  
lettuce, tomato, brioche roll **17**

**Lobster Roll\***  
lemon-mayo or warmed butter,  
lettuce, brioche roll **MKT**

**SIDES**  
Side Salad **6**  
Hand-cut Fries **6/8**  
Truffle Parm Fries **7/9**  
Seasonal Vegetable **6**

## Pub Fare.

**Flatbread**  
lamb sausage, pickled onion  
& jalapeño, arugula,  
3 cheese blend, balsamic **14**

**Fish & Chips**  
battered haddock, fried until  
golden brown, served with  
house made slaw, and  
malt vinegar-tartar **20**

**Hanger Steak**  
8oz, roasted fingerlings, vegetable  
of the day, spicy verde sauce **31**

### >> Street Tacos <<

(3) **Braised Pork Carnitas**  
queso fresco, pico de gallo,  
avocado crema **13**  
3) **Crispy Haddock**— cucumber,  
fresno pepper, ginger-lime crema **13**  
**Add fries +4**

### FLARE

Cheddar, American,  
Blue Cheese Crumbles,  
Feta, Bacon, Fried Egg,  
Sautéed Mushrooms &  
Onions **2.**  
Spicy Aioli, Sage Aioli,  
Honey Sriracha,  
Garlic Buffalo,  
Buttermilk Ranch,  
KH BBQ **1.**  
Udi's Gluten Free Bun  
**2.5**

## Seasonal.

**Seafood Paella**  
shrimp, mussels, and haddock  
prepared in a Spanish style  
broth with garlic, onions,  
diced peppers, over rice **25**

**Smokey Sweet Chop\***  
10oz bone-in pork chop,  
brined overnight, finished on the  
grill, topped with a chipotle  
cranberry sauce, accompanied with  
yellow curry infused rice  
& vegetable of day **23**

**Mac & Cheese**  
seared pancetta, peas, 3 cheese  
blend, cavatappi pasta **18**  
add chicken +6, shrimp +7,  
or Lobster +MKT

**Spicy Spaghetti Squash**  
roasted spaghetti squash,  
sautéed spinach, feta, roasted  
red pepper sauce **18**  
add chicken +6, shrimp +7,  
falafel +6, or Lobster +MKT

**Jambalaya**  
Cajun rice dish, andouille  
sausage, peppers, onions,  
choice of chicken **20**  
or shrimp **21**

**Seared Salmon**  
8oz seasoned lightly & seared,  
plated with a light and bright  
dijon vinaigrette, couscous,  
and vegetable of the day **24**

## Sweets.

"The Best Cheesecake You've  
Ever Had in Your Life"  
NY style cheesecake,  
made from scratch,  
rotating topping **9**

**CHURROS!**  
cream cheese filled churros,  
lightly fried & tossed in  
cinnamon sugar,  
rotating sauce **8**

\*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\*