



the , *King's Head* Bill of Fare

Soup and Chowders

All soups and chowders served with our famous homemade brown bread.

Soup of the Day

Hearty homemade soup prepared daily.
Ask your server for today's selection. **\$5.75**



Corn Chowder (GF)

Sweet kernel corn, bacon and potato pieces simmered to a thick, creamy perfection. **\$6.25**

Salmon Chowder

A rich creamy stew of fresh Atlantic Salmon, onion and potatoes sprinkled with dulse flakes. **\$7.95**

Fresh from the Garden!

Tossed Salad (GF) (V)

Local garden greens, cucumber, tomato, carrot, sweet onion and other local seasonal garden delights with our own house dressing – served with a slice of our famous homemade brown bread. **\$8.95**
(\$4.25 side)

Joslin Salad (GF)

Local garden greens generously topped with cold roasted turkey, slivered baked ham, hardboiled egg, farmer's select cheese and apple slices with our own house dressing– served with our famous homemade brown bread. **\$12.95**

King's Head Inn Salad (GF)

A cold poached filet of fresh Atlantic salmon on a bed of local garden greens with capers and slices of sweet red onion – served with tarragon mayonnaise and a slice of our famous homemade brown bread. **\$12.95**

Taxes not included.

Culinary Treats of the Past

Ask our wait staff about our daily specials.

All served with our famous homemade brown bread.

Mrs. Long's Turkey Pot Pie

Our most famous dish for decades, enjoy tender morsels of turkey, carrots, peas, corn, green beans and onions in flaky pastry crust with a homemade biscuit top served in a puddle of gravy with potato and vegetable of the day. **\$16.95**

Ploughman's Lunch (GF)

Perfect for the hot day and hungry appetite – enjoy ham, potato salad, coleslaw, tomato, cucumber, celery, radish, pickle and a wedge of cheddar. **\$14.95**

Hunter's Delight - Venison

A rare treat - this hearty bowl is filled with morsels of venison, flavored with green peppers, kidney beans, chili, mushrooms, celery, tomatoes and noodles to tantalize your buds. **\$14.95**

Atlantic Salmon (GF)

Freshly steamed Atlantic Salmon (or skoodawabskoosis) with dill weed, served with potato and vegetable of the day. **\$16.95**



For groups of 15 or more, an automatic gratuity of 15% will be added to your bill. Thank you.

Modern Favourites



Fish & Chips

Hand battered haddock with our special recipe complete with homemade tartar sauce and a side of fries.

1 piece \$9.99 | 2 pieces \$11.99

The '67

Enjoy this sesquicentennial sandwich with local turkey, bacon, lettuce, tomato and our house mayo on a heritage bun. Served with fries and homemade coleslaw. **\$13.99**

King's Head Inn Burger

Locally grown premium ground beef on traditional bun, homemade mayo, lettuce, tomato and onions served with fries and homemade coleslaw. **\$12.99 (add cheese for \$1.50)**

The Dandy [Ⓥ]

A deluxe grilled cheese sandwich made with Mary's brown bread, cheddar cheese, tomato and grilled onions served with fries or local garden green salad. **\$10.99**

Salmon Cakes

Two homemade salmon cakes made with fresh herbs from our garden, cheddar cheese, onion, lemon and homemade mayo. Served with your choice of french fries or local garden green salad and homemade tartar sauce. **\$13.99**

Add-ons & Sides

French Fries

Small: **\$4.45** Large: **\$5.45**

Gravy

Our very own special homemade recipe. **\$1.50**

Mary's Brown Bread

A basket of our famous homemade brown bread. **\$3.25**

[Ⓤ] Gluten Free

[Ⓥ] Vegetarian

Taxes not included.

For the Little Loyalists in your Company...

All-inclusive children meals for only **\$9.99!**

Mix and match - select one from each of these columns:

Grilled Cheese
Hot Dog
Hamburger
Chicken Fingers

Fries
Potato of the day
Garden Salad

Milk
Chocolate Milk
Orange Juice
Apple Juice

Cookie
Ice Cream

Satisfy your sweet tooth

Go on... they're all **\$4.99**

Homemade Gingerbread

This famous recipe has been handed down for generations – taste this famous tradition that includes our warm gingerbread topped with a generous dollop of homemade whipped cream!

Maple Brandy Squash Pie

The nutty flavor of squash scented with brandy served with a hint of New Brunswick maple syrup and garnished with a generous dollop of homemade whipped cream.

Lemon Chess Pie

While this recipe has been around since the 1700s, this “modern” take comes from our 1800's recipe book – a must try!

Acadian Sugar Pie

A traditional New Brunswick sweet sensation – this favourite delectable dish is made of brown sugar custard nestled in flaky pastry!

Beverages

Small **\$2.50** Large **\$3.05**

Lemonade
Iced Tea
Milk
Chocolate Milk

Coffee | Tea | Herbal Tea **\$2.95**
Pop **\$3.05**
Sarsaparilla **\$3.05**

Taxes not included.



The King's Head Inn Restaurant represents traditions that date back 150 years to the days of the Loyalists on the St. John River. Victorian inns were noted for warm hospitality and hearty food. Soups, brimming with garden vegetables, buckwheat cakes with fresh syrup, sides of beef, poultry, river salmon, all served with fresh greens from the kitchen garden or fields, and pies of strawberries, blueberries or apples were traditional fare. Tea from China and India brought by trade ships to Saint John always accompanied a meal. Travelers were greeted at the door by the farm wife or her daughter and with little formality but warm hospitality were seated at the table or shown to the bar room.

Travel in the 1800s was slow and inns or half-way houses grew up in many places along the river. They offered a warm meal, a refreshing drink and Spartan accommodations. On the road from Fredericton to Woodstock, Richard Holyoke and his son Joseph provided a half-way house where coaches could change their horses and passengers could refresh themselves on their journey. Holyoke had hired James Mitchell, a local carpenter to build his house along Long's Creek. Mitchell had a good reputation in the area, having built houses for the Ingraham, Hagerman, and Heustis families and others. He finished the house in 1855, decorating it with fluted corner pilasters, a formal front entrance with sidelights and on the inside with wainscoting, false mantles, and panels. Like many houses in the valley, the house is built into the side of a hill so that the front entrance is at ground level and the back entrance, on top of the hill, enters on the second level. While we don't know if the Holyoke's had a name for their half-way house, there was a King's Head Inn in Gagetown in 1815. That name was adapted for the half-way house in Kings Landing. Meticulously restored to its Victorian splendour, all of James Mitchell's decorative trim has been restored with the same colours that Richard or Joseph used in their house.

Today the Kings Head Inn hosts thousands of visitors each year to come experience this truly unique dining tradition. Be sure to ask your server about our Traditional Special Occasion Dinners!

Thanksgiving & Christmas
By reservation only.