

Children's Menu

All-inclusive meals for only \$11.99! Recommended for children or those looking for a lighter meal.

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

Grilled Cheese	Potato Salad	Milk	Cookie Ice Cream
Chicken Fingers	Garden Salad	Chocolate Milk	
Cheese Pizza	Mashed Potatoes	Orange Juice	
	Tomato Soup	Apple Juice	
	Chips	Lemonade	
		Iced Tea	

Something Sweet

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!

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!

Berry Cobbler

This dessert features a fresh, seasonal berry filling with a delicious biscuit topping. Ask your server the flavour of the day!

Beverages

Alcoholic libations menu supplied upon request.

Small \$2.50 Large \$3.05

Lemonade
Iced Tea
Milk
Chocolate Milk
Apple Juice
Orange Juice
Cold Cider

Coffee Tea Herbal Tea	\$2.99
Pop	\$3.05
Seasonal Cordial	\$3.05

Taxes not included.



The St. John River valley has a long history of taverns, inns, and hotels which stretches back to the early settlements of the Loyalists in 1783. Travelling, whether by river or by road, was a slow process which often required several days to go any distance. Thus, overnight accommodations were necessary for the traveller and profitable for the proprietor.

Offering shelter, a warm meal, refreshing drink, and spartan and/or shared accommodations, inns and stagecoach stops were noted for their 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.

In 1850, Richard Holyoke bought back a piece of property in Kingsclear that he had sold to William Treadwell in 1845 and hired house carpenter James Mitchell to build him a house. It is believed that James also did the finish work on the Ingraham House (1836), the Hagerman House (1838) and the Heustis House (1840s), all located in Bear Island.

While Richard Holyoke and his son, Joseph, never ran an inn, they did provide a change of horses for stagecoaches travelling the road which ran directly in front of their house. It is also likely that they may have entertained some of the coach passengers in their home.

After Richard's death in 1880, his son Joseph took over the family farm. In 1912, Earnest Holyoke obtained it and sold it seven years later to Herbert Ingraham. The next year, 1920, Herbert sold it to Robert Long who turned it into a hotel. In 1926 Robert sold it and several people owned it over the next twenty years. In 1950 Donald McKeen purchased the property and continued to own it until it was obtained for Kings Landing.

Named after the King's Head Inn in Gagetown (1815), all of James Mitchell's decorative trim has been meticulously restored with paint colours similar to the original colours, discovered by scraping down to the original coat of paint in each room. Historical objects and wallpaper are reflective of the 1850s and reflect what typically might have been found in a country inn of that time period.

Today the King's Head Inn invites thousands of visitors to experience this truly unique dining tradition. Be sure to ask your server about our special dinners, events and private dining experiences! Bon Appetit!

Themed dinners by reservation only through Eventbrite.



THE

King's Head Inn

Bill of Fare

Soups & Chowders

Served with our famous homemade brown bread.

Seafood Chowder

A chunky, creamy, and dilly seafood chowder with diced onions and celery, pieces of scallops, clams, and haddock, and chopped potato. **\$9.99**

Beverage Pairing: Pinot Grigio

Tomato Basil Soup (GF) (VG)

A simple, but delicious, pureed tomato and basil soup. **\$6.99**

Bacon Corn Chowder (GF)

Sweet kernel corn, bacon and potato pieces simmered to a thick, creamy perfection. **\$7.99**

Beverage Pairing: Pinot Grigio

Fresh from the Garden

Served with our famous homemade brown bread.

Summer Slipp Salad (GF) (V)

Mixed greens, blueberries, red onion, cucumber, dried cranberries and goat cheese. Drizzled with a strawberry dressing. **\$11.99**

Beverage Pairing: Shandy

Smoked Salmon Salad (GF)

Mixed greens, smoked salmon, pickled red onion, cucumber and chopped hard boiled egg tossed in a lemon dill dressing. **\$12.99**

From the Garden Salad (GF) (VG)

Mixed greens tossed in our house dressing. Topped with sliced cucumber, red onion, and red pepper, chopped tomato, and shaved carrot. **\$8.99**

Gluten free bread available upon request.
Ask our wait staff about our daily specials.
Taxes not included.

Culinary Treats of the Past

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. Topped with gravy and served with red skin mashed potatoes, honey roasted carrots and our famous brown bread. **\$16.99**

Beverage Pairing: Pinot Grigio

Baked Cod (GF)

A tender piece of oven baked cod on a bed of arugula, topped with tomato caper relish. Served with mashed potatoes, honey roasted carrots and our famous brown bread. **\$13.99**

Beverage Pairing: Pinot Grigio

Farm Skewers (GF) (VG)

Two skewers of marinated red and green peppers, mushrooms, red onions, and tomato drizzled with a lemon dill sauce. Served with a side salad with maple cider dressing and our famous brown bread. **\$8.99**

The Hagerman Sandwich

Thinly sliced roast pork on a ciabatta bun with Provolone cheese, caramelized onions, and honey mustard sauce. Topped with a pickle wedge. Served with coleslaw and Covered Bridge chips. **\$14.99**

Beverage Pairing: Simeon Jones River Valley Amber Ale

Ploughman's Lunch

Cold sliced turkey and ham, coleslaw, potato salad, cucumber, tomato, pickled red onion, cheddar and Gouda cheese wedges, and a pickle wedge. Served with our famous brown bread. **\$14.99**

Beverage Pairing: Strawberry Ciderita



(GF) Gluten Free

(V) Vegetarian

(VG) Vegan

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

Modern Favourites

Riverside Pizza

Fire roasted tomato sauce on naan bread topped with cheddar cheese, Gouda cheese, bacon bits, and caramelized onions. Served with a side house salad. **\$12.99**

Beverage Pairing: Simeon Jones River Valley Amber Ale

Gordon Ham Grilled Cheese

Two slices of Mary's Brown Bread fried in butter, filled with cheddar, Gouda, and goat cheese, tomato slices, and sliced ham. Served with Covered Bridge chips and coleslaw. **\$11.99**

Beverage Pairing: Strawberry Ciderita

Fisher & Crisps

Hand battered haddock with our special recipe complete with homemade tartar sauce, coleslaw and Covered Bridge chips.

1 piece **\$11.99** | 2 pieces **\$14.99**

Beverage Pairing: Simeon Jones River Valley Amber Ale

Additions & Sides

Coleslaw
\$1.50

Potato Salad
1 scoop **\$1.50** | 2 scoops **\$2.75**

Honey Roasted Carrots
\$4.99

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

Mary's Brown Bread
A basket of our famous homemade brown bread. **\$4.25**

Substitute your side dish for a house salad, mashed potatoes, Tomato Basil Soup or potato salad at no charge. Substitute your side dish for the Seafood Chowder or Summer Slipp Salad for an additional \$2.00.

Taxes not included.