

Children’s Menu

All-inclusive meals for \$13! 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	
Chicken Fingers	Garden Salad	Chocolate Milk	
Cheese Pizza	Daily Potato	Orange Juice	Cookie
	Soup of the Day	Apple Juice	Ice Cream
	Chips	Lemonade	
		Iced Tea	

Something Sweet

Go on... they’re all \$7

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 1800s recipe book – a must try!

Seasonal Dessert

Ask your server for the dessert of the day!

Beverages

Alcoholic libations menu supplied upon request.

Small \$2.50 Large \$3.05

Homemade Lemonade
Homemade Seasonal Cordial
Homemade Iced Tea
Milk
Chocolate Milk

Coffee Tea Herbal Tea	\$2.99
Pop	\$3.05
Juice (Apple, Orange or Cranberry)	\$3.05
Cold Cider	\$3.05
Shirley Temple	\$3.05
(7 Up,Ginger ale & Grenadine)	

Taxes not included.



The Saint 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 that 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 Huestis 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** 
August - October

Soups & Salads

Each served with our famous homemade brown bread.

Salmon Chowder

A chunky, creamy, and dilly seafood chowder with diced onions and chopped potato. **\$16**

Beverage Pairing: Pinot Grigio

Corn Chowder

Sweet kernel corn and potato pieces simmered to a thick, creamy perfection. **\$14**

*Add bacon for **\$2***

Beverage Pairing: Pinot Grigio

Soup of the Day

Ask your server for the soup of the day. **\$10**

Fresh from the Garden

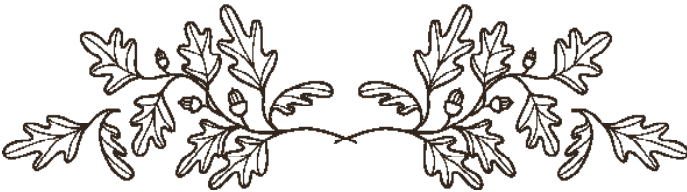
Each served with our famous homemade brown bread.

Apple Walnut Salad

Salad featuring apples, walnuts, and celery on a bed of lettuce mixed with a mayonnaise, sour cream, and maple syrup dressing. Dried cranberries optional. **\$15**

From the Garden Salad

Mixed greens tossed in our house dressing. Topped with sliced cucumber, red onion, and red pepper, chopped tomato, and shaved carrot. **\$12**



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 a daily potato, vegetable of the day and our famous brown bread. **\$25**

Beverage Pairing: Pinot Grigio

Baked Cod

A tender piece of oven baked cod on a bed of arugula, topped with tomato caper relish. Served with a daily potato, vegetable of the day, and our famous brown bread. **\$23**

Beverage Pairing: Pinot Grigio

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. **\$19**


Beverage Pairing: Simeon Jones River Valley Amber Ale

Ploughman's Lunch

Cold sliced turkey and ham, coleslaw, potato salad, cucumber, tomato, cheddar cheese wedges, and a pickle wedge. Served with our famous brown bread. **\$23**

Beverage Pairing: Strawberry Ciderita



-  Gluten Free
-  Vegetarian
-  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 a three-cheese blend, bacon bits, and caramelized onions. Served with a side house salad. **\$15**

Beverage Pairing: Simeon Jones River Valley Amber Ale

Gordon Ham Grilled Cheese

Two slices of Mary's Brown Bread fried in butter, filled with a three-cheese blend, tomato slices, and sliced ham. Served with Covered Bridge chips and coleslaw. **\$18**

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 **\$13** | 2 pieces **\$17**

Beverage Pairing: Simeon Jones River Valley Amber Ale

Additions & Sides

Coleslaw
\$1.50

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

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

Mary's Brown Bread
A basket of our famous homemade brown bread. **\$6**

Substitute your side dish for a house salad, mashed potatoes, soup of the day or potato salad at no charge.

Substitute your side dish for the Salmon Chowder or Apple Walnut Salad for an additional \$2.00.



Taxes not included.