

Children's Menu

All-inclusive meals for only \$14! 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
Pita Sandwich (VG)	Garden Salad	Chocolate Milk	
Sweet & Sour (GF)	Macaroni Salad	Orange Juice	
Meatballs and Rice	Daily Potato	Apple Juice	
	Soup of the Day	Lemonade	
	Rice	Iced Tea	

Something Sweet

Go on... they're \$7 each. Add ice cream for 2.50.

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!

Pie of the Day

Enjoy a delicious slice of our homemade pie. Ask your server what's on today!

Baker's Choice

Ask your server what the treat is for today!

Cheesecake

A classic treat with a seasonal topping!

Beverages

Alcoholic libations menu supplied upon request.

Small \$3.00 Large \$3.50

Homemade Lemonade
Homemade Seasonal Cordial
Homemade Iced Tea
Juice (Apple, Orange or Cranberry)
Apple Cider
Milk or Chocolate Milk

Coffee Tea	\$3.50
Herbal Tea	\$4.00
Pop	\$3.50

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 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 Gaagetown (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
June & July



Soups & Chowders

Each served with our famous homemade brown bread.

Salmon Chowder

A chunky, creamy, and dilly salmon 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.

Joslin Salad

Locally sourced lettuce topped with ham, turkey, egg, cheese, apples, carrots, radish, celery, onion, cucumber, and tomato. **\$18**

Beverage Pairing: Shandy

From the Garden Salad

Mixed greens tossed in our house dressing. Topped with sliced cucumber, radish, red onion, red pepper, chopped tomato, celery, and shaved carrot. **\$14**

Cucumber Avocado Salad

Cucumbers, tomatoes, red onions and avocado tossed in a creamy lemon and dill dressing. **\$17**

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. Served with our famous homemade brown bread and a side of choice. **\$25**

Beverage Pairing: Pinot Grigio

Ploughman's Lunch

Hearty plate of cold sliced ham, potato salad, cucumber, tomato, celery, radish, cheddar cheese wedges, and a pickle wedge. Served with coleslaw and our famous brown bread. **\$23**

Beverage Pairing: Homemade Seasonal Cordial

Catch of the Day Fish Cakes

Two grilled pieces of homemade fish cakes with homemade tartar sauce. Served with our famous homemade brown bread, coleslaw, and a side of choice. **\$23**

Beverage Pairing: Pinot Grigio

Sides

Dishes include garden salad, daily potato with vegetable, soup of the day macaroni salad, potato salad or rice (plain, teriyaki, or sweet and sour) at no charge.

Substitute your side dish for the salmon chowder for an additional \$2. 

 Gluten Free

 Vegetarian

 Vegan

Please share dietary restrictions with your server.

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

Modern Favourites

Chicken Club Sandwich

Chicken topped with bacon, tomato, lettuce, cheddar cheese and mayonnaise in a fluffy potato bun. Served with coleslaw and a side of choice. **\$17**

Gluten-free buns available upon request. 

Beverage Pairing: Simeon Jones River Valley Amber Ale

Gordon Ham and Apples Grilled Cheese

Two slices of Mary's Brown Bread fried in butter, filled with melted cheese, apple and ham slices. Served with coleslaw and a side of choice. **\$18**

Beverage Pairing: Homemade Seasonal Cordial

Goin' Abroad Teriyaki Rice Bowl

Vegan teriyaki sauce over cooked rice, broccoli, red onion, shredded carrot and bell pepper. **\$17**

Add chicken for **\$3** (may contain gluten)

Forget-Me-Nachos

Tortilla chips with a homemade cheese sauce. Choose from tomato, onion, bell pepper and black beans for toppings. Dip in your choice of salsa, sour cream or homemade guacamole! **\$18**

Add ground beef or chicken pieces for **\$3** (may contain gluten)



Additions

Coleslaw
\$2

Potato Salad
1 scoop **\$2** | 2 scoops **\$3.75**

Gravy
Our very own special homemade recipe. **\$2.50**

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

Taxes not included.