

# Children’s Menu

All-inclusive meals for only **\$14.95!**  
Recommended for children or those looking for a lighter meal.  
Mix and match - select one item from each of these columns:

|                                                                                                  |                 |                |           |
|--------------------------------------------------------------------------------------------------|-----------------|----------------|-----------|
| Grilled Cheese  | Fries           | Milk           |           |
| Pita Sandwich   | Potato Salad    | Chocolate Milk |           |
| Chicken Fingers                                                                                  | Garden Salad    | Orange Juice   | Cookie    |
| Hot Dog                                                                                          | Daily Potato    | Apple Juice    | Ice Cream |
|                                                                                                  | Soup of the Day | Lemonade       |           |
|                                                                                                  | Onion Rings     | Iced Tea       |           |

## Something Sweet

Go on... they’re **\$7.00** 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          | <b>\$3.50</b> |
| Flavoured Iced Coffee | <b>\$4.00</b> |
| Herbal Tea            | <b>\$4.00</b> |
| Pop                   | <b>\$3.50</b> |

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 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!



# THE King’s Head Inn

 Bill of Fare 

# Starters

Soup of the Day  
Ask your server for the soup of the day. **\$9.95**

Chowder of the Day  
Ask your server for the chowder of the day. **\$14.95**

Mozzarella Sticks   
Crispy, golden-fried mozzarella served with our signature homemade roasted red pepper sauce. A bold twist on a classic favorite. **\$8.95**

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. **\$14.95**  
Available with pulled pork for an extra **\$3.00**

Caesar Salad  
A fresh mix of crisp romaine and locally grown lettuces, tossed in creamy Caesar dressing, topped with crispy bacon, crunchy croutons, and shaved Parmesan. Served with a side of warm garlic toast. **\$14.95**  
Add grilled chicken for an extra **\$4.00**

Cucumber Avocado Salad   
Cucumbers, tomatoes, red onions and avocado tossed in a creamy lemon and dill dressing. **\$16.95**  
 Use house dressing to make it vegan

-  Gluten Free
-  Vegetarian
-  Vegan

Please share dietary restrictions with your server.

Ask our wait staff about our daily specials.  
Taxes not included.

# Traditional Fare

All Old Style Favourites come with our famous 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 topped with gravy. Served with a side of choice. **\$24.95**

Ploughman’s Lunch  
A hearty, traditional plate featuring cold sliced ham, creamy potato salad, crisp cucumber, tomato, celery, radish, cheddar cheese wedges, and a pickle spear. Served with house-made coleslaw. **\$23.95**

Maritime Kitchen Cod Cakes  
Golden, grilled cod cakes made from scratch with flaky Atlantic cod and simple seasonings. Served with our creamy homemade tartar sauce, crisp coleslaw, and your choice of side. A true taste of the East Coast. **\$22.95**

Joslin Salad   
A tribute to the hearty harvests of Joslin Farm. Crisp, locally sourced lettuce layered with smoked ham, turkey, egg, cheese, sweet apples, garden carrots, radish, celery, red onion, cucumber, and vine-ripened tomato. A wholesome classic rooted in tradition. **\$19.95**

Homestead Salmon   
Steamed to tender perfection, this Atlantic Salmon fillet (or skoodawabskoosis) is topped with a lemon dill sauce and served with the potato and vegetable of the day. A hearty, home-style meal inspired by simple country cooking. **\$24.95**

Shoreline Fish and Chips  
Atlantic haddock, hand-dipped in our special recipe batter and fried to golden perfection. Served with crispy fries and our homemade tartar sauce. A true Maritime favourite.  
1 piece **\$18.95** | 2 pieces **\$21.95**

# Modern Mains

Gluten-free buns available upon request.

Sawmill Chicken Club  
A bold twist on the classic. Juicy chicken layered with crispy bacon, fresh tomato, crisp lettuce, sharp cheddar, and smooth mayo, all tucked into a fluffy potato bun. Served with creamy coleslaw and your choice of side. A hearty bite inspired by our own sawmill and New Brunswick’s forestry heritage. **\$21.95**

King’s Head Burger  
Crafted with locally sourced premium ground beef, this burger is served on a classic bun with house-made aioli, crisp lettuce, vine-ripened tomato, and fresh onion. Accompanied by golden fries and our signature coleslaw.  
Hamburger **\$16.95** | Cheeseburger **\$18.95** | Vegan **\$16.95** 

Gordon Ham and Apple Grilled Cheese  
A family-inspired favourite. Two slices of our signature brown bread, pan-fried in butter and filled with a blend of melted cheeses, sweet apple slices, and savory ham. Served with creamy coleslaw and your choice of side. **\$17.95**

Huestis Hot Turkey Sandwich  
Locally sourced turkey, roasted in-house and served on your choice of white or whole wheat bread, topped with our signature house-made gravy. Comes with golden fries and homemade coleslaw. **\$17.95**

# Sides

|                       |               |
|-----------------------|---------------|
| Fries                 | <b>\$7.00</b> |
| Onion Rings           | <b>\$8.00</b> |
| Potato Salad          | <b>\$7.00</b> |
| Macaroni Salad        | <b>\$7.00</b> |
| Daily Potato          | <b>\$7.00</b> |
| Basket of Brown Bread | <b>\$6.00</b> |



Taxes not included.